



Food Establishment Inspection Report

Johnson County Public Health 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Risk Factor/Intervention Violations		0	Date: 2/6/2026 Time In: 1:00 PM Time Out: 1:20 PM
	No. Of Repeat Factor/Intervention Violations		0	
Establishment: SUGAR BOTTOM BAKERY, LLC	Address: 2148 SUGAR BOTTOM RD NE	City/State: Solon, IA	Zip: 52333	Telephone: 3193316042
License/Permit#: 177545 - Food Service Establishment License	Permit Holder: SUGAR BOTTOM BAKERY, LLC	Inspection Reason: Routine	Est. Type: Restaurants	Risk Category: Risk Level 2 (Low)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable

(*) = Corrected on site during inspection (COS) R = Repeat violation

Supervision	15. Food separated and protected (Cross Contamination and Environmental)		IN
1. Person in charge present, demonstrates knowledge, and performs duties	16. Food contact surfaces: cleaned and sanitized		IN
2. Certified Food Protection Manager	17. Proper disposition of returned, previously served, reconditioned, and unsafe food		IN
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	18. Proper cooking time and temperatures		N/O
4. Proper use of exclusions and restrictions	19. Proper reheating procedures of hot holding		N/O
5. Procedures for responding to vomiting and diarrheal events	20. Proper cooling time and temperatures		N/O
Good Hygienic Practices		21. Proper hot holding temperatures	
6. Proper eating, tasting, drinking, or tobacco use	22. Proper cold holding temperatures		IN
7. No discharge from eyes, nose, and mouth	23. Proper date marking and disposition		IN
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	
8. Hands clean and properly washed	N/A		
9. No bare hand contact with ready to eat foods	N/O		
10. Hand washing sinks properly supplied and accessible	IN		
Approved Source		Consumer Advisory	
11. Foods obtained from an approved source	25. Consumer advisory provided for raw or undercooked foods		N/A
12. Foods received at proper temperatures	N/O		
13. Food in good condition, safe, and unadulterated	26. Pasteurized foods used; prohibited foods not offered		N/A
14. Required records available; shellstock tags, parasite destruction	N/A		
Protection from Contamination		Highly Susceptible Populations	
27. Food additives: approved, properly stored, and used	28. Toxic substances properly identified, stored and used		N/A
GOOD RETAIL PRACTICES		Conformance with Approved Procedures	
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
Safe Food and Water		29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	

Proper Use of Utensils	30. Pasteurized eggs used where required		N/A
31. Water and ice from approved source	31. Water and ice from approved source		IN
32. Variance obtained for specialized processing methods	33. Proper cooling methods used; adequate equipment for temperature control		N/A
34. Plant food properly cooked for hot holding	35. Approved thawing methods		N/O
36. Thermometers provided and accurate	37. Food properly labeled; original container		IN
Food Temperature Control		Utensils, Equipment, and Vending	
38. Insects, rodents, and animals not present/outer openings protected	39. Contamination prevented during food preparation, storage and display		IN
40. Personal cleanliness	41. Wiping cloths: properly used and stored		IN
42. Washing fruits and vegetables	43. In use utensils: properly stored		IN
Food Identification		44. Utensils, equipment, and linens: properly stored dried and handled	
45. Prevention of Food Contamination	45. Single-use/single service articles: properly stored and used		IN
46. Insects, rodents, and animals not present/outer openings protected	46. Slash-resistant and cloth glove use		N/A
47. Contamination prevented during food preparation, storage and display	48. Warewashing facilities: installed, maintained, and used; test strips		IN
48. Personal cleanliness	49. Non-food contact surfaces clean		IN
49. Wiping cloths: properly used and stored	Physical Facilities		
50. Washing fruits and vegetables	50. Hot and Cold water available; adequate pressure		IN
Physical Facilities		51. Plumbing installed; proper backflow devices	
51. Insects, rodents, and animals not present/outer openings protected	52. Sewage and waste water properly disposed		IN
52. Contamination prevented during food preparation, storage and display	53. Toilet facilities: properly constructed, supplied, and cleaned		IN
53. Personal cleanliness	54. Garbage and refuse properly disposed; facilities maintained		IN
54. Wiping cloths: properly used and stored	55. Physical facilities installed, maintained, and clean		IN
55. Washing fruits and vegetables	56. Adequate ventilation and lighting; designated areas used		IN
57. Licensing; posting licenses and reports; smoking		57. Licensing; posting licenses and reports; smoking	

Inspection reports shall be posted no higher than eye level where the public can see and in a manner that the public can reasonably read the report.

P - Priority

PF- Priority Foundation

C - Core

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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Inspection Published Comment:

Routine inspection conducted. At time of inspection no baking or food prep was occurring.

The following guidance documents have been issued:



Kelsey Swancutt
Person In Charge



Laura Sneller
Inspector