



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		2	Date: 1/28/2026
	No. Of Repeat Factor/Intervention Violations		1	Time In: 10:14 AM Time Out: 11:00 AM
Establishment: STATION II, THE	Address: 620 MEADE DR	City/State: North Liberty, IA	Zip: 52317	Telephone: 3196658516
License/Permit#: 114784 - Food Service Establishment License, 114785 - Retail Food Establishment License	Permit Holder: THE STATION LLC	Inspection Reason: Routine	Est. Type: Restaurants, Retail Stores	Risk Category: Risk Level 3 (Medium), Risk Level 1 (Very 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	IN	16. Food contact surfaces: cleaned and sanitized	IN
2. Certified Food Protection Manager	IN	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	IN	18. Proper cooking time and temperatures	IN
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	N/O
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT, (*), R
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	Consumer Advisory	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	IN	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/O	27. Food additives: approved, properly stored, and used	N/A
13. Food in good condition, safe, and unadulterated	IN	28. Toxic substances properly identified, stored and used	OUT, (*)
14. Required records available; shellstock tags, parasite destruction	N/A	Conformance with Approved Procedures	
Protection from Contamination		29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A

GOOD RETAIL PRACTICES

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

Safe Food and Water		Proper Use of Utensils	
30. Pasteurized eggs used where required	N/A	43. In use utensils: properly stored	
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used	
Food Temperature Control		46. Slash-resistant and cloth glove use	
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	IN	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	
35. Approved thawing methods	N/O	48. Warewashing facilities: installed, maintained, and used; test strips	
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	
Food Identification		Physical Facilities	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	
Prevention of Food Contamination		51. Plumbing installed; proper backflow devices	
38. Insects, rodents, and animals not present/outer openings protected	OUT	52. Sewage and waste water properly disposed	
39. Contamination prevented during food preparation, storage and display	IN	53. Toilet facilities: properly constructed, supplied, and cleaned	
40. Personal cleanliness	IN	54. Garbage and refuse properly disposed; facilities maintained	
41. Wiping cloths: properly used and stored	IN	55. Physical facilities installed, maintained, and clean	
42. Washing fruits and vegetables	IN	56. Adequate ventilation and lighting; designated areas used	
		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
23.	3-501.17	PF	Observation: Opened commercial containers of sauces within two door fridge in kitchen lacked labels with date item was opened. Corrected by: Person in charge labeled commercial sauce containers with date items were opened.	COS
23.	3-501.18	P	Observation: Cut tomatoes (1/21) within two door fridge in kitchen held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntarily discarded outdated tomatoes.	COS
28.	7-204.11	P	Observation: Bucket of quaternary sanitizer solution within kitchen tested above 400PPM. Corrected by: Person in charge remade sanitizer solution and tested at the correct PPM.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
38.	6-202.15	C	Observation: Rear door has a small opening to the outside at the bottom of the door. Door is no longer sealed and protected.	2/7/2026
48.	4-302.14, 4-501.116	PF	Observation: Quaternary sanitizer test strips on site are expired.	2/7/2026

Inspection Published Comment:

Routine inspection conducted. Have remaining violations corrected by dates noted. No further onsite action necessary.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#23: Employees will be retrained on appropriate date marking procedures for commercial containers.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

The following guidance documents have been issued:


Jason Zeck
Person In Charge

Laura Sneller
Inspector