



Food Establishment Inspection Report

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| Johnson County Public Health 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">2</div> | No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">1</div> | Date: 1/28/2026 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 |
| 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 | IN |
| 31. Water and ice from approved source | IN | | 44. Utensils, equipment, and linens: properly stored dried and handled | IN |
| 32. Variance obtained for specialized processing methods | N/A | | 45. Single-use/single service articles: properly stored and used | IN |
| Food Temperature Control | | | 46. Slash-resistant and cloth glove use | N/O |
| 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 | IN |
| 35. Approved thawing methods | N/O | | 48. Warewashing facilities: installed, maintained, and used; test strips | OUT |
| 36. Thermometers provided and accurate | IN | | 49. Non-food contact surfaces clean | IN |
| Food Identification | | | Physical Facilities | |
| 37. Food properly labeled; original container | IN | | 50. Hot and Cold water available; adequate pressure | IN |
| Prevention of Food Contamination | | | 51. Plumbing installed; proper backflow devices | IN |
| 38. Insects, rodents, and animals not present/outer openings protected | OUT | | 52. Sewage and waste water properly disposed | IN |
| 39. Contamination prevented during food preparation, storage and display | IN | | 53. Toilet facilities; properly constructed, supplied, and cleaned | IN |
| 40. Personal cleanliness | IN | | 54. Garbage and refuse properly disposed; facilities maintained | IN |
| 41. Wiping cloths: properly used and stored | IN | | 55. Physical facilities installed, maintained, and clean | IN |
| 42. Washing fruits and vegetables | IN | | 56. Adequate ventilation and lighting; designated areas used | IN |
| | | | 57. Licensing; posting licenses and reports; smoking | IN |

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