



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	1	Date: 4/15/2026 Time In: 8:48 AM Time Out: 8:52 AM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: AMERICAN LEGION POST #537	Address: 126 E MAIN ST	City/State: OXFORD, IA	Zip: 52322	Telephone: 3198281008
License/Permit#: 43724 - Food Service Establishment License	Permit Holder: FRANK VERCHERKA POST #537	Inspection Reason: Follow Up-Letter of Correction	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	
1. Person in charge present, demonstrates knowledge, and performs duties	N/O
2. Certified Food Protection Manager	OUT
Employee Health	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN
4. Proper use of exclusions and restrictions	N/O
5. Procedures for responding to vomiting and diarrheal events	N/O
Good Hygienic Practices	
6. Proper eating, tasting, drinking, or tobacco use	N/O
7. No discharge from eyes, nose, and mouth	N/O
Control of Hands as a Vehicle of Contamination	
8. Hands clean and properly washed	N/O
9. No bare hand contact with ready to eat foods	N/O
10. Hand washing sinks properly supplied and accessible	N/O
Approved Source	
11. Foods obtained from an approved source	N/O
12. Foods received at proper temperatures	N/O
13. Food in good condition, safe, and unadulterated	N/O
14. Required records available; shellstock tags, parasite destruction	N/O
Protection from Contamination	
15. Food separated and protected (Cross Contamination and Environmental)	N/O
16. Food contact surfaces: cleaned and sanitized	N/O
17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
Potentially Hazardous Food Time/Temperature Control for Safety	
18. Proper cooking time and temperatures	N/O
19. Proper reheating procedures of hot holding	N/O
20. Proper cooling time and temperatures	N/O
21. Proper hot holding temperatures	N/O
22. Proper cold holding temperatures	N/O
23. Proper date marking and disposition	N/O
24. Time as a public health control: procedures and records	N/O
Consumer Advisory	
25. Consumer advisory provided for raw or undercooked foods	N/O
Highly Susceptible Populations	
26. Pasteurized foods used; prohibited foods not offered	N/O
Food/Color Additives and Toxic Substances	
27. Food additives: approved, properly stored, and used	N/O
28. Toxic substances properly identified, stored and used	N/O
Conformance with Approved Procedures	
29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O

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/O
31. Water and ice from approved source	N/O
32. Variance obtained for specialized processing methods	N/O
Food Temperature Control	
33. Proper cooling methods used; adequate equipment for temperature control	N/O
34. Plant food properly cooked for hot holding	N/O
35. Approved thawing methods	N/O
36. Thermometers provided and accurate	N/O
Food Identification	
37. Food properly labeled; original container	N/O
Prevention of Food Contamination	
38. Insects, rodents, and animals not present/outer openings protected	N/O
39. Contamination prevented during food preparation, storage and display	N/O
40. Personal cleanliness	N/O
41. Wiping cloths: properly used and stored	N/O
42. Washing fruits and vegetables	N/O
	Utensils, Equipment, and Vending
	43. In use utensils: properly stored
	44. Utensils, equipment, and linens: properly stored dried and handled
	45. Single-use/single service articles: properly stored and used
	46. Slash-resistant and cloth glove use
	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used
	48. Warewashing facilities: installed, maintained, and used; test strips
	49. Non-food contact surfaces clean
	Physical Facilities
	50. Hot and Cold water available; adequate pressure
	51. Plumbing installed; proper backflow devices
	52. Sewage and waste water properly disposed
	53. Toilet facilities; properly constructed, supplied, and cleaned
	54. Garbage and refuse properly disposed; facilities maintained
	55. Physical facilities installed, maintained, and clean
	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
2.	2-102.12(A)	C	Observation: CFPM has expired.	10/2/2026

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Inspection Published Comment:

Response to Letter of Correction has been received and is attached to this report.

#3: All employees have read and signed the establishment's health reporting agreement.

Person in Charge understands that a minimum of one employee will be a Certified Food Protection Manager no later than 10/2/2026. Person in Charge agrees to provide documentation to the inspector upon course completion.

Follow-up will be completed on or after 10/2/2026 by Follow Up-Letter of Correction.

The following guidance documents have been issued:



Steve Crow
Person In Charge



Laura Sneller
Inspector