



| Food Establishment Inspection Report | | | | |
|--|--|--------------------------------|--|---|
| Johnson County Public Health | No. Of Risk Factor/Intervention Violations | 0 | Date: 3/27/2026 Time In: 2:30 PM Time Out: 3:45 PM | |
| 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083 | No. Of Repeat Factor/Intervention Violations | 0 | | |
| Establishment: FUJISAN SUSHI @ UNIVERSITY OF IOWA | Address: 301 N Clinton ST | City/State: Iowa City, IA | Zip: 52240 | Telephone: 5624817424 |
| License/Permit#: 269985 - Food Service Establishment License | Permit Holder: FUJISAN FRANCHISING CORP | Inspection Reason: Pre-Opening | Est. Type: | Risk Category: Risk Level 5 (Very High) |

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 | IN |
| 2. Certified Food Protection Manager | IN |
| Employee Health | |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | IN |
| 4. Proper use of exclusions and restrictions | IN |
| 5. Procedures for responding to vomiting and diarrheal events | IN |
| Good Hygienic Practices | |
| 6. Proper eating, tasting, drinking, or tobacco use | IN |
| 7. No discharge from eyes, nose, and mouth | IN |
| Control of Hands as a Vehicle of Contamination | |
| 8. Hands clean and properly washed | IN |
| 9. No bare hand contact with ready to eat foods | IN |
| 10. Hand washing sinks properly supplied and accessible | IN |
| Approved Source | |
| 11. Foods obtained from an approved source | IN |
| 12. Foods received at proper temperatures | N/O |
| 13. Food in good condition, safe, and unadulterated | IN |
| 14. Required records available; shellstock tags, parasite destruction | IN |
| Protection from Contamination | |
| | 15. Food separated and protected (Cross Contamination and Environmental) IN |
| | 16. Food contact surfaces: cleaned and sanitized IN |
| | 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN |
| | Potentially Hazardous Food Time/Temperature Control for Safety |
| | 18. Proper cooking time and temperatures N/A |
| | 19. Proper reheating procedures of hot holding N/O |
| | 20. Proper cooling time and temperatures IN |
| | 21. Proper hot holding temperatures IN |
| | 22. Proper cold holding temperatures IN |
| | 23. Proper date marking and disposition IN |
| | 24. Time as a public health control: procedures and records N/A |
| | Consumer Advisory |
| | 25. Consumer advisory provided for raw or undercooked foods N/A |
| | Highly Susceptible Populations |
| | 26. Pasteurized foods used; prohibited foods not offered N/A |
| | Food/Color Additives and Toxic Substances |
| | 27. Food additives: approved, properly stored, and used N/A |
| | 28. Toxic substances properly identified, stored and used IN |
| | Conformance with Approved Procedures |
| | 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 |
| 31. Water and ice from approved source | IN |
| 32. Variance obtained for specialized processing methods | N/A |
| Food Temperature Control | |
| 33. Proper cooling methods used; adequate equipment for temperature control | IN |
| 34. Plant food properly cooked for hot holding | IN |
| 35. Approved thawing methods | IN |
| 36. Thermometers provided and accurate | IN |
| Food Identification | |
| 37. Food properly labeled; original container | IN |
| Prevention of Food Contamination | |
| 38. Insects, rodents, and animals not present/outer openings protected | IN |
| 39. Contamination prevented during food preparation, storage and display | IN |
| 40. Personal cleanliness | IN |
| 41. Wiping cloths: properly used and stored | IN |
| 42. Washing fruits and vegetables | IN |
| | 43. In use utensils: properly stored IN |
| | 44. Utensils, equipment, and linens: properly stored dried and handled IN |
| | 45. Single-use/single service articles: properly stored and used IN |
| | 46. Slash-resistant and cloth glove use N/A |
| | Utensils, Equipment, and Vending |
| | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN |
| | 48. Warewashing facilities: installed, maintained, and used; test strips IN |
| | 49. Non-food contact surfaces clean IN |
| | Physical Facilities |
| | 50. Hot and Cold water available; adequate pressure IN |
| | 51. Plumbing installed; proper backflow devices IN |
| | 52. Sewage and waste water properly disposed IN |
| | 53. Toilet facilities; properly constructed, supplied, and cleaned IN |
| | 54. Garbage and refuse properly disposed; facilities maintained IN |
| | 55. Physical facilities installed, maintained, and clean 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 |
|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

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|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

Inspection Published Comment:
Food Service Establishment Pre-opening inspection.

LICENSE IS APPROVED

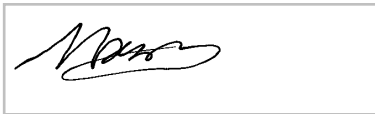
Scope of Business: Establishment is prepping sushi for sale at a near by retail location.

Limitations: Establishment does not yet have an approved HACCP for this location. Establishment is going to utilize temperature control to keep the sushi rice safe.

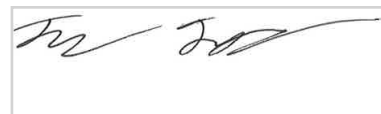
Certified Food Protection Manager(CFPM): Establishment employs a CFPM.

Firm has been made aware of the basic food code requirements applicable to their establishment and current operation. Person in charge understands the responsibility of the permit holder to comply with those requirements. If subsequent on-site inspection reveals non-compliance with regulations, the permit holder agrees to bring violations into full compliance within the time frame specified in the Iowa Food Code.

The following guidance documents have been issued:



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Person In Charge



Tim James
Inspector