



## Food Establishment Inspection Report

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|------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------|
| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083 | <b>No. Of Risk Factor/Intervention Violations</b><br><span style="font-size: 24px; font-weight: bold;">1</span> | <b>No. Of Repeat Factor/Intervention Violations</b><br><span style="font-size: 24px; font-weight: bold;">0</span> | <b>Date:</b> 5/26/2026<br><b>Time In:</b> 3:45 PM<br><b>Time Out:</b> 4:21 PM |
| <b>Establishment:</b> DEFY IOWA CITY                                                     | <b>Address:</b> 851 HIGHWAY 6 E                                                                                 | <b>City/State:</b> Iowa City, IA                                                                                  | <b>Zip:</b> 52240                                                             |
| <b>License/Permit#:</b><br>254696 - Food Service Establishment License                   | <b>Permit Holder:</b> LION TAMER, LLC                                                                           | <b>Inspection Reason:</b> Routine                                                                                 | <b>Est. Type:</b><br><b>Risk Category:</b> 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

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| <b>Supervision</b><br>1. Person in charge present, demonstrates knowledge, and performs duties IN<br>2. Certified Food Protection Manager N/A<br><b>Employee Health</b><br>3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN<br>4. Proper use of exclusions and restrictions IN<br>5. Procedures for responding to vomiting and diarrheal events IN<br><b>Good Hygienic Practices</b><br>6. Proper eating, tasting, drinking, or tobacco use N/O<br>7. No discharge from eyes, nose, and mouth IN<br><b>Control of Hands as a Vehicle of Contamination</b><br>8. Hands clean and properly washed N/O<br>9. No bare hand contact with ready to eat foods IN<br>10. Hand washing sinks properly supplied and accessible OUT, (*)<br><b>Approved Source</b><br>11. Foods obtained from an approved source IN<br>12. Foods received at proper temperatures N/O<br>13. Food in good condition, safe, and unadulterated IN<br>14. Required records available; shellstock tags, parasite destruction N/A<br><b>Protection from Contamination</b> | 15. Food separated and protected (Cross Contamination and Environmental) N/A<br>16. Food contact surfaces: cleaned and sanitized IN<br>17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN<br><b>Potentially Hazardous Food Time/Temperature Control for Safety</b><br>18. Proper cooking time and temperatures N/A<br>19. Proper reheating procedures of hot holding N/A<br>20. Proper cooling time and temperatures N/A<br>21. Proper hot holding temperatures N/A<br>22. Proper cold holding temperatures IN<br>23. Proper date marking and disposition IN<br>24. Time as a public health control: procedures and records N/A<br><b>Consumer Advisory</b><br>25. Consumer advisory provided for raw or undercooked foods N/A<br><b>Highly Susceptible Populations</b><br>26. Pasteurized foods used; prohibited foods not offered N/A<br><b>Food/Color Additives and Toxic Substances</b><br>27. Food additives: approved, properly stored, and used N/A<br>28. Toxic substances properly identified, stored and used IN<br><b>Conformance with Approved Procedures</b><br>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A |
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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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| <b>Safe Food and Water</b><br>30. Pasteurized eggs used where required N/A<br>31. Water and ice from approved source IN<br>32. Variance obtained for specialized processing methods N/A<br><b>Food Temperature Control</b><br>33. Proper cooling methods used; adequate equipment for temperature control N/A<br>34. Plant food properly cooked for hot holding N/A<br>35. Approved thawing methods N/A<br>36. Thermometers provided and accurate IN<br><b>Food Identification</b><br>37. Food properly labeled; original container IN<br><b>Prevention of Food Contamination</b><br>38. Insects, rodents, and animals not present/outer openings protected IN<br>39. Contamination prevented during food preparation, storage and display IN<br>40. Personal cleanliness IN<br>41. Wiping cloths: properly used and stored IN<br>42. Washing fruits and vegetables N/A | <b>Proper Use of Utensils</b><br>43. In use utensils: properly stored IN<br>44. Utensils, equipment, and linens: properly stored dried and handled IN<br>45. Single-use/single service articles: properly stored and used IN<br>46. Slash-resistant and cloth glove use N/A<br><b>Utensils, Equipment, and Vending</b><br>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN<br>48. Warewashing facilities: installed, maintained, and used; test strips IN<br>49. Non-food contact surfaces clean IN<br><b>Physical Facilities</b><br>50. Hot and Cold water available; adequate pressure IN<br>51. Plumbing installed; proper backflow devices IN<br>52. Sewage and waste water properly disposed IN<br>53. Toilet facilities: properly constructed, supplied, and cleaned IN<br>54. Garbage and refuse properly disposed; facilities maintained IN<br>55. Physical facilities installed, maintained, and clean IN<br>56. Adequate ventilation and lighting; designated areas used IN<br>57. Licensing; posting licenses and reports; smoking OUT |
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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 |
|-------------|-------------------|----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| 10.         | 5-205.11          | PF             | Observation: The handwashing sink by the 3-bay sink was obstructed by boxes of single-use items, making it inaccessible at the time of inspection.<br><br>Corrected by: The person in charge removed the boxes from the sink. | COS             |

**GOOD RETAIL PRACTICES**

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

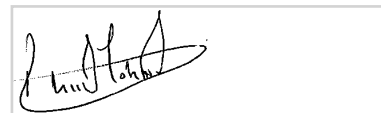
| Item Number | Violation of Code      | Priority Level | Comment                                                        | Correct By Date |
|-------------|------------------------|----------------|----------------------------------------------------------------|-----------------|
| 57.         | Iowa Code Section 137F | C              | Observation: The current food inspection report is not posted. | 6/5/2026        |
| 57.         | IAC 481-30 (8-304.11)  | C              | Observation: The current food license is not posted.           | 6/5/2026        |

**Inspection Published Comment:**  
This on-site visit is routine. The person in charge agreed to have all the violations corrected by the assigned date.

The following guidance documents have been issued:



Sebastian Buchman  
Person In Charge



Ahmed Mohammed  
Inspector