



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 6	Date: 7/6/2026 Time In: 12:00 PM Time Out: 12:55 PM
Establishment: BAM'S PIZZERIA	Address: 1202 CURTIS BRIDGE RD NE	City/State: Swisher, IA
License/Permit#:	Permit Holder: BAM Brands Corp DBA BAM's Pizzeria	Inspection Reason: Routine
Zip: 52338		Telephone: 3198412030
Risk Category: Risk Level 3 (Medium)		

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 OUT 2. Certified Food Protection Manager OUT Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting OUT 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 OUT, (*) 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible OUT 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 N/A 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/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 IN 23. Proper date marking and disposition OUT 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
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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.

Safe Food and Water 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 N/A 35. Approved thawing methods N/O 36. Thermometers provided and accurate OUT Food Identification 37. Food properly labeled; original container OUT 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 OUT 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	Proper Use of Utensils 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 OUT, (*) 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 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
1.	2-102.11(A)(B)(C)(1) & (C)(4-16)	PF	Observation: Person in charge was unable to answer questions related to Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT. Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of TIME/TEMPERATURE CONTROL FOR SAFETY FOODS. Describing the relationship between the prevention of foodborne illness and the management and control of the following: Cross contamination, Hand contact with READY-TO-EAT FOODS, and Handwashing.	7/16/2026
2.	2-102.12(A)	C	Observation: The facility is found in violation of Code 2-102.11 of the 2017 Food Code and all employees designated as the person in charge are not certified food protection managers.	7/16/2026
3.	2-103.11(O)	PF	Observation: No verifiable employee health reporting forms on site at time of inspection.	7/16/2026
8.	2-301.14	P	Observation: Employee was observed putting on gloves to scoop up ice cream without having washed hands prior. Corrected by: Inspector informed the employee of when to wash hands. Employee washed hands and put on a new pair of gloves before scooping ice cream.	COS
10.	5-203.11(A), 5-204.11	PF	Observation: Handwashing sink located next to ice cream area does not work. Handwashing sink is needed in that area of the establishment.	7/16/2026
23.	3-501.17	PF	Observation: Open commercial containers of sauces within low boy coolers on prep line lacked labels with dates items were opened.	7/16/2026

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-204.112(A)-(D)	C	Observation: Pepsi cooler in kitchen area lacks ambient air thermometer.	7/16/2026
37.	3-302.12	C	Observation: Containers of brown sugar and panko in multi use storage containers lacked labels with common name.	7/16/2026
40.	2-303.11	C	Observation: Employee in active food prep was seen wearing a wrist watch.	7/16/2026
40.	2-402.11	C	Observation: Employee was observed without hair restraints in active food prep.	7/16/2026
48.	4-303.11		Observation: No sanitizer was set up and available during active food preparation at time of inspection. Corrected by: Employee set up sanitizer solution and tested at the correct PPM.	COS
57.	Iowa Code Section 137F	C	Observation: Previous inspection report is not posted for public viewing.	7/16/2026
57.	IAC 481-30 (8-304.11)	C	Observation: Current license is expired. No license is posted for public viewing.	7/16/2026

Inspection Published Comment:

Routine inspection conducted. A physical recheck will be conducted on or around 7/16/2026 to verify corrections have been made.

The person in charge agrees to the following:

1. All employees designated as the person in charge will be certified food protection managers by 1/16/2027.
2. Register all employees designated as the person in charge for a certified food protection manager course or exam by 7/16/2026.
3. Provide the inspector with proof of registration such as a receipt or a forwarded email confirmation from the course provider upon registration. A certificate of course completion may also be provided. All future employees designated as the person in charge will be a certified food protection manager."

Follow-up will be completed on or after 7/16/2026 by Physical Recheck.

The following guidance documents have been issued:

Visit dial.iowa.gov

A stylized, handwritten signature in black ink, enclosed within a rectangular box.

Muhamad Elgizawr
Person In Charge

A handwritten signature in blue ink, enclosed within a rectangular box.

Laura Sneller
Inspector