



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 4	No. Of Repeat Factor/Intervention Violations 2	Date: 8/25/2026 Time In: 4:41 PM Time Out: 6:06 PM
Establishment: RAMEN BELLY, LLC.	Address: 1010 MARTIN ST	City/State: Iowa City, IA	Zip: 52245
License/Permit#: 198872 - Food Service Establishment License	Permit Holder: JOHN LIEU	Inspection Reason: Routine	Est. Type: Restaurants Risk Category: Risk Level 4 (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	N/O	
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	N/A	
Protection from Contamination		
15. Food separated and protected (Cross Contamination and Environmental)		OUT, (*), R
16. Food contact surfaces: cleaned and sanitized		OUT, (*), R
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		IN
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		OUT, (*)
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		IN
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		OUT, (*)
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		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		OUT
35. Approved thawing methods	IN		48. Warewashing facilities: installed, maintained, and used; test strips		IN
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	IN		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
15.	3-302.11(A)(1)	P	Observation: Raw pork was stored above ready-to-eat spaghetti, and raw chicken was stored above ready-to-eat covered salad in the three-door display refrigerator. Raw fish was stored above ready-to-eat sauce in the kitchen lowboy cooler next to the back door, creating a risk of cross-contamination. Corrected by: The person in charge relocated the raw animal foods below the ready-to-eat foods.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Quaternary ammonium sanitizer solution in the three-compartment sink and the sanitizer bucket at the beverage station tested at 0 ppm. Corrected by: The person in charge prepared new sanitizer solutions that tested within the required concentration range.	COS
22.	3-501.16(A)(2)	P	Observation: Multiple ready-to-eat and raw TCS foods stored in the lowboy cooler next to the kitchen's door were measured at internal temperatures above 41°F. Corrected by: The person in charge stated the items had been transferred from the three-door refrigerator approximately one hour prior at the beginning of the shift. The affected items were returned to the three-door refrigerator for rapid cooling.	COS
28.	7-201.11	P	Observation: A soap container was stored on a shelf next to clean dishes, creating a potential chemical contamination risk. Corrected by: The person in charge relocated the soap container to the designated chemical storage area away from clean dishes.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
47.	4-401.11(A)(B), 4-402.11, 4-402.12, 4-501.11	C	Observation: The lowboy cooler near the kitchen door was unable to maintain TCS foods at 41°F or below. No TCS foods shall be stored in the unit until it is repaired or replaced and capable of maintaining foods at 41°F or below.	9/4/2026

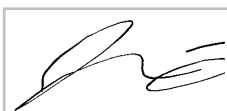
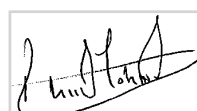
Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 9/4/2026 to verify corrections have been made.

Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violation #16. See the official letter for compliance details.

The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used


John lieu
Person In Charge

Ahmed Mohammed
Inspector

