



## Food Establishment Inspection Report

|                                                                                                        |                                                                                                                                                     |                                                                                |
|--------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------|
| Johnson County Public Health<br><br><b>855 S Dubuque ST STE 113</b><br><b>Iowa City, IA 52240-0083</b> | <b>No. Of Risk Factor/Intervention Violations</b><br><div style="border: 1px solid black; text-align: center; width: 20px; margin: 0 auto;">4</div> | <b>Date:</b> 9/9/2026<br><b>Time In:</b> 11:30 AM<br><b>Time Out:</b> 12:30 PM |
| <b>Establishment:</b> TASTE PLACE                                                                      | <b>Address:</b> 555 HIGHWAY 965 S<br><b>City/State:</b> North Liberty, IA<br><b>Zip:</b> 52317                                                      | <b>Telephone:</b><br>3128777536                                                |
| <b>License/Permit#:</b><br>236993 - Food Service Establishment License                                 | <b>Permit Holder:</b> HAO YU<br><b>Inspection Reason:</b> Routine                                                                                   | <b>Est. Type:</b><br><b>Risk Category:</b> 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

|                                                                                                 |     |                                                                                                      |             |
|-------------------------------------------------------------------------------------------------|-----|------------------------------------------------------------------------------------------------------|-------------|
| <b>Supervision</b>                                                                              |     | 15. Food separated and protected (Cross Contamination and Environmental)                             | OUT, (*), R |
| 1. Person in charge present, demonstrates knowledge, and performs duties                        | IN  | 16. Food contact surfaces: cleaned and sanitized                                                     | OUT, (*)    |
| 2. Certified Food Protection Manager                                                            | IN  | 17. Proper disposition of returned, previously served, reconditioned, and unsafe food                | IN          |
| <b>Employee Health</b>                                                                          |     | <b>Potentially Hazardous Food Time/Temperature Control for Safety</b>                                |             |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | IN  | 18. Proper cooking time and temperatures                                                             | IN          |
| 4. Proper use of exclusions and restrictions                                                    | IN  | 19. Proper reheating procedures of hot holding                                                       | N/O         |
| 5. Procedures for responding to vomiting and diarrheal events                                   | IN  | 20. Proper cooling time and temperatures                                                             | N/O         |
| <b>Good Hygienic Practices</b>                                                                  |     | 21. Proper hot holding temperatures                                                                  | IN          |
| 6. Proper eating, tasting, drinking, or tobacco use                                             | IN  | 22. Proper cold holding temperatures                                                                 | IN          |
| 7. No discharge from eyes, nose, and mouth                                                      | IN  | 23. Proper date marking and disposition                                                              | OUT, (*)    |
| <b>Control of Hands as a Vehicle of Contamination</b>                                           |     | 24. Time as a public health control: procedures and records                                          | N/A         |
| 8. Hands clean and properly washed                                                              | IN  | <b>Consumer Advisory</b>                                                                             |             |
| 9. No bare hand contact with ready to eat foods                                                 | IN  | 25. Consumer advisory provided for raw or undercooked foods                                          | N/A         |
| 10. Hand washing sinks properly supplied and accessible                                         | IN  | <b>Highly Susceptible Populations</b>                                                                |             |
| <b>Approved Source</b>                                                                          |     | 26. Pasteurized foods used; prohibited foods not offered                                             | N/A         |
| 11. Foods obtained from an approved source                                                      | IN  | <b>Food/Color Additives and Toxic Substances</b>                                                     |             |
| 12. Foods received at proper temperatures                                                       | IN  | 27. Food additives: approved, properly stored, and used                                              | N/A         |
| 13. Food in good condition, safe, and unadulterated                                             | IN  | 28. Toxic substances properly identified, stored and used                                            | OUT, (*), R |
| 14. Required records available; shellstock tags, parasite destruction                           | N/A | <b>Conformance with Approved Procedures</b>                                                          |             |
| <b>Protection from Contamination</b>                                                            |     | 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.

|                                                                             |     |                                                                                                |     |
|-----------------------------------------------------------------------------|-----|------------------------------------------------------------------------------------------------|-----|
| <b>Safe Food and Water</b>                                                  |     | <b>Proper Use of Utensils</b>                                                                  |     |
| 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  |
| <b>Food Temperature Control</b>                                             |     | 46. Slash-resistant and cloth glove use                                                        | N/O |
| 33. Proper cooling methods used; adequate equipment for temperature control | IN  | <b>Utensils, Equipment, and Vending</b>                                                        |     |
| 34. Plant food properly cooked for hot holding                              | N/O | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | IN  |
| 35. Approved thawing methods                                                | N/O | 48. Warewashing facilities: installed, maintained, and used; test strips                       | IN  |
| 36. Thermometers provided and accurate                                      | IN  | 49. Non-food contact surfaces clean                                                            | IN  |
| <b>Food Identification</b>                                                  |     | <b>Physical Facilities</b>                                                                     |     |
| 37. Food properly labeled; original container                               | IN  | 50. Hot and Cold water available; adequate pressure                                            | IN  |
| <b>Prevention of Food Contamination</b>                                     |     | 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 fish stored above ready to eat food in low boy cooler.<br>Corrected by: Person in charge moved raw fish below ready to eat food to prevent contamination.                                         | COS             |
| 16.         | 4-601.11(A)       | PF             | Observation: Multiple scoops, and measuring cups in storage were visibly dirty.<br>Corrected by: Person in charge brought items to dishwasher to be washed, rinsed, and sanitized.                                 | COS             |
| 23.         | 3-501.17          | PF             | Observation: House made sauces and cooked chicken in low boy coolers made over 24 hours prior lacked labels with dates items were made.<br>Corrected by: Person in charge labeled items with dates they were made. | COS             |
| 28.         | 7-204.11          | P              | Observation: No sanitizer set up at time of inspection.<br>Corrected by: Person in charge made up sanitizer solution and tested at the correct PPM.                                                                | 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 |
|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

**Inspection Published Comment:**

Routine inspection conducted. Observed violations were corrected at the time of inspection. No further onsite action is necessary.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#28: Person in charge agrees to ensure that sanitizer is step at all times whenever food prep is occurring.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

The following guidance documents have been issued:


Morty Yang  
Person In Charge

Laura Sneller  
Inspector