Retail Food Report

Facility: IZUMI SUSHI & HIBACHI **Facility ID:** 10683
Owner: IZUMI NL INC.
Street: 395 BEAVER KREEK CENTER
City/State: North Liberty, Iowa
Zip: 52317 **County:** Johnson
Phone: (319) 459-1578
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 3415 - Food Service Establishment License
Insp. ID: 89251
Insp. Start Date: 10/28/2026 10:50 AM CDT
Insp. End Date: 10/28/2026 11:55 AM CDT
Insp. Reason: Routine
Follow Up On or After: 11/27/2026

FOODBORNE ILLNESS RISK FACTORS

IN = In compliance, OUT = Not in compliance, N/O = Not observed, N/A = Not applicable, (*) = Critical, COS = Corrected On Site

Number	Line Item	Response
1	Person in charge present, demonstrates knowledge, and performs duties	IN
2	Certified Food Protection Manager	IN
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
6	Proper eating, tasting, drinking, or tobacco use	IN
7	No discharge from eyes, nose, and mouth	IN
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
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
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
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	IN
22	Proper cold holding temperatures	IN
23	Proper date marking and disposition	OUT *
24	Time as a public health control: procedures and records	IN
25	Consumer advisory provided for raw or undercooked foods	IN
26	Pasteurized foods used; prohibited foods not offered	N/O
27	Food additives: approved, properly stored, and used	N/A
28	Toxic substances properly identified, stored and used	IN
29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A

GOOD RETAIL PRACTICES

Number	Line Item	Response
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
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
37	Food properly labeled; original container	OUT
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	OUT
42	Washing fruits and vegetables	IN
43	In use utensils: properly stored	OUT
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/O
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
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

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
23	3-501.17	Observation: Multiple containers of house made sauces throughout low boy coolers lacked label with date item was made.	Yes	11/7/2026
37	3-302.12	Observation: Multiple containers of house made sauces lacked label with name of common food.	Yes	-
41	3-304.14	Observation: Sanitizer bucket within kitchen and sushi area was stored on the ground. Sanitizer buckets need to be stored at least 6 inches off the ground. Corrected by: Person in charge placed sanitizer on a shelf off the floor.	Yes	COS
43	3-304.12	Observation: Scoops in bulk ingredient bins do not have a designated handle. Corrected by: Person in charge removed scoops without designated handles from food storage bins.	Yes	COS
48	4-302.13	Observation: No high heat measuring device available on site at time of inspection for high heat dish machine.	Yes	-

PUBLISHED COMMENTS

Routine inspection conducted. A physical recheck will be conducted on or around 11/7/2026 to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation (#23, #37, #43). See official letter for compliance details.

SIGNATURE PAGE

Name	Title	Signature	Date
Laura Schutte	None		10/28/2026

SIGNATURE PAGE			
Meizhu Chen	Manager		10/28/2026