

Retail Food Report
Facility: SUSHIYA **Facility ID:** 23005

Owner: SUSHIYA LLC

Street: 745 COMMUNITY DR

City/State: North Liberty, Iowa

Zip: 52317 **County:** Johnson

Phone: (319) 594-0065

Organization: Johnson County Public Health

855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 39724 - Food Service Establishment License

Insp. ID: 98117

Insp. Start Date: 10/27/2026 10:20 AM CDT

Insp. End Date: 10/27/2026 11:40 AM CDT

Insp. Reason: Routine

Follow Up On or After: 11/26/2026

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	Number	Line Item	Response
1	Person in charge present, demonstrates knowledge, and performs duties	IN	16	Food contact surfaces: cleaned and sanitized	IN
2	Certified Food Protection Manager	IN	17	Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3	Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT *	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	OUT *	20	Proper cooling time and temperatures	N/O
6	Proper eating, tasting, drinking, or tobacco use	IN	21	Proper hot holding temperatures	IN
7	No discharge from eyes, nose, and mouth	IN	22	Proper cold holding temperatures	IN
8	Hands clean and properly washed	IN	23	Proper date marking and disposition	OUT *
9	No bare hand contact with ready to eat foods	IN	24	Time as a public health control: procedures and records	IN
10	Hand washing sinks properly supplied and accessible	OUT *	25	Consumer advisory provided for raw or undercooked foods	IN
11	Foods obtained from an approved source	IN	26	Pasteurized foods used; prohibited foods not offered	N/A
12	Foods received at proper temperatures	N/O	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	IN
14	Required records available; shellstock tags, parasite destruction	OUT *	29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A
15	Food separated and protected (Cross Contamination and Environmental)	OUT *			

GOOD RETAIL PRACTICES					
Number	Line Item	Response	Number	Line Item	Response
30	Pasteurized eggs used where required	N/A	44	Utensils, equipment, and linens: properly stored dried and handled	IN
31	Water and ice from approved source	IN			
32	Variance obtained for specialized processing methods	N/A	45	Single-use/single service articles: properly stored and used	IN
33	Proper cooling methods used; adequate equipment for temperature control	IN	46	Slash-resistant and cloth glove use	N/O
34	Plant food properly cooked for hot holding	IN	47	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35	Approved thawing methods	N/O			
36	Thermometers provided and accurate	IN	48	Warewashing facilities: installed, maintained, and used; test strips	OUT
37	Food properly labeled; original container	IN	49	Non-food contact surfaces clean	IN
38	Insects, rodents, and animals not present/outer openings protected	IN	50	Hot and Cold water available; adequate pressure	IN
39	Contamination prevented during food preparation, storage and display	OUT	51	Plumbing installed; proper backflow devices	IN
40	Personal cleanliness	OUT	52	Sewage and waste water properly disposed	IN
41	Wiping cloths: properly used and stored	IN	53	Toilet facilities; properly constructed, supplied, and cleaned	IN
42	Washing fruits and vegetables	IN	54	Garbage and refuse properly disposed; facilities maintained	IN
43	In use utensils: properly stored	OUT	55	Physical facilities installed, maintained, and clean	OUT
			56	Adequate ventilation and lighting; designated areas used	IN
			57	Licensing; posting licenses and reports; smoking	OUT

OBSERVATIONS AND CORRECTIVE ACTIONS				
Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
3	2-103.11(O)	Observation: No signed verifiable employee health reporting forms onsite at time of inspection.	No	10/30/2026
5	2-501.11	Observation: No written clean up procedure available on site for vomit and diarrheal events at time of inspection.	No	11/6/2026
10	5-205.11	Observation: Tongs stored in basin of handwashing sink next to grill line. Corrected by: Employee removed tongs from handwashing sink.	Yes	COS
10	6-301.12	Observation: Handwashing sink next to grill line lacked hand drying provisions. Corrected by: Employee refilled paper towel holder.	Yes	COS
10	6-301.11	Observation: Soap dispenser at hand washing sink next to ware washing area was empty. Corrected by: Employee refilled soap dispenser.	Yes	COS
14	3-402.12	Observation: No records of supplier guarantee of parasite destruction were available onsite.	No	11/6/2026
15	3-302.11(A)(1)	Observation: Containers of raw chicken stored on shelf above ready to eat food and sauces within low boy prep line cooler. Corrected by: Employee moved containers raw chicken to bottom shelf to prevent contamination.	Yes	COS
23	3-501.17	Observation: Multiple containers of house made sauces throughout establishment coolers all lacked labels with dates items were made.	Yes	11/6/2026
39	3-305.11	Observation: Boxes of food stored on floor within walk in cooler and freezer. Store items at least 6 inches off the ground to prevent contamination.	Yes	-
40	2-303.11	Observation: Multiple employees throughout facility involved with food prep were observed wearing watches and wrist bracelets.	No	-

OBSERVATIONS AND CORRECTIVE ACTIONS

43	3-304.12	Observation: Utensils stored in buckets of still water throughout kitchen and sushi prep area. Corrected by: Employee removed utensils from buckets of still water and placed utensils on a clean, dry surface for storage between uses.	Yes	COS
48	4-303.11	Observation: : No sanitizer was set up and available during active food preparation at time of inspection. Corrected by: Employee made up sanitizer solution and tested at the correct PPM.	No	COS
55	6-501.12, 6-501.13	Observation: Lots of debris build up on shelves, ceiling lights, and ceiling vents throughout kitchen.	No	-
57	IAC 481-30 (8-304.11)	Observation: Current posted license is expired.	No	-

PUBLISHED COMMENTS

Routine inspection conducted. A physical recheck will be conducted on or around 11/6/2026 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 violations #10, #15, #23. See official letter for compliance details.

Discussions With Management

Item #23. At time of future inspections items held onsite without date marking may be discarded.

Item #43. Discussed options for holding utensils between uses.

SIGNATURE PAGE

Name	Title	Signature	Date
Laura Schutte	None		10/27/2026
Shannon Lye	Manager		10/27/2026