



Retail Food Report

Facility: FOX RIDGE FARM DBA WILSON'S ORCHARD **Facility ID:** 9708
Owner: FOX RIDGE FARM DBA WILSON'S ORCHARD
Street: 4823 DINGLEBERRY RD NE
City/State: Iowa City, Iowa
Zip: 52240 **County:** Johnson
Phone: (319) 354-5651
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 8340 - Retail Food Establishment License
Insp. ID: 88936
Insp. Start Date: 10/22/2026 10:00 AM CDT
Insp. End Date: 10/22/2026 10:55 AM CDT
Insp. Reason: Routine
Follow Up On or After: 11/21/2026

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	OUT *	17	Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3	Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18	Proper cooking time and temperatures	N/O
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
6	Proper eating, tasting, drinking, or tobacco use	IN	21	Proper hot holding temperatures	N/O
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	IN
9	No bare hand contact with ready to eat foods	IN	24	Time as a public health control: procedures and records	N/A
10	Hand washing sinks properly supplied and accessible	OUT *	25	Consumer advisory provided for raw or undercooked foods	N/A
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	IN
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	N/A	29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A
15	Food separated and protected (Cross Contamination and Environmental)	IN			

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	N/O	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	IN
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	IN	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	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
2	2-102.12(A)	Observation: Current CFPM's certification has expired.	Yes	10/25/2026
10	6-301.14	Observation: Hand washing sink in pizza shed and bakery kitchen lack hand washing only signage. Corrected by: Inspector provided person in charge with handwashing signage.	Yes	COS
10	6-301.11	Observation: Hand washing sink in bakery kitchen lacked hand soap. Corrected by: Person in charge refilled hand soap dispenser.	Yes	COS
40	2-402.11	Observation: Employees within bakery kitchen in active food prep lacked hair restraints.	No	-
43	3-304.12	Observation: Scoop handles in bulk ingredient storage bins within bakery kitchen stored in contact with ingredients. Corrected by: Person in charge replaced scoops in bin with handles stored outside contact of food.	No	COS

PUBLISHED COMMENTS
Routine inspection conducted. A Letter of Correction was issued for violation (#2). See letter for compliance details. The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions. #10: Person in charge agrees to ensure all hand washing sinks are equipment with hand washing only signage. 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 person in charge agrees to the following: i. A minimum of one employee will be a Certified Food Protection Manager no later than 4/22/2027. ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 11/2/2026. iii. 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.

SIGNATURE PAGE			
Name	Title	Signature	Date
Laura Schutte	None		10/22/2026
Katie Goering	Manager		10/22/2026