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: 105696
Insp. Start Date: 11/9/2026 11:50 AM CST
Insp. End Date: 11/9/2026 12:15 PM CST
Insp. Reason: Follow Up

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	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
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	IN
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	IN	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	IN	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
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	N/O
36	Thermometers provided and accurate	IN
37	Food properly labeled; original container	IN
38	Insects, rodents, and animals not present/outer openings protected	IN
39	Contamination prevented during food preparation, storage and display	N/O
40	Personal cleanliness	N/O
41	Wiping cloths: properly used and stored	IN
42	Washing fruits and vegetables	IN
43	In use utensils: properly stored	N/O
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	IN
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	N/O
56	Adequate ventilation and lighting; designated areas used	IN
57	Licensing; posting licenses and reports; smoking	N/O

OBSERVATIONS AND CORRECTIVE ACTIONS

No comments exist for this report

PUBLISHED COMMENTS

This onsite visit is a physical recheck in reference to a warning letter sent on 10/27/2026.

The following items have been corrected:
#3: All employees have read and signed the establishment’s health reporting agreement. Copies are maintained onsite
#5: Written procedures for the clean-up of vomit and diarrheal incidents were provided during the inspection.
#10: Handwashing sink are supplied with hand drying provisions and soap. No items are stored on the edge or within handwashing sinks.
#14: Letters of guarantee for parasite destruction were available for review onsite.
#15: All raw items properly stored in coolers throughout establishment.
#23: House made sauces and potentially hazardous foods are date marked.
#48: Sanitizer was set up and tested at the correct PPM.

SIGNATURE PAGE

Name	Title	Signature	Date
Laura Schutte	Environmental Health Specialist		11/9/2026
Shannon Lye	Manager		11/9/2026