Retail Food Report

Facility: WIG AND PEN EAST **Facility ID:** 4338
Owner: JC ROSE INC
Street: 363 N 1ST AVE
City/State: Iowa City, Iowa
Zip: 52245 **County:** Johnson
Phone: (319) 351-2327
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 24535 - Food Service Establishment License
Insp. ID: 106397
Insp. Start Date: 11/12/2026 3:30 PM CST
Insp. End Date: 11/12/2026 4:00 PM CST
Insp. Reason: Follow Up
Follow Up On or After: 5/2/2027

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	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	N/O	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	IN	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	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	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
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	N/O
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	IN
40	Personal cleanliness	IN
41	Wiping cloths: properly used and stored	IN
42	Washing fruits and vegetables	N/O
43	In use utensils: properly stored	IN
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/A
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	OUT
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

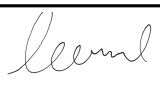
Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
2	2-102.12(A)	Observation: The facility does not employ a certified food protection manager.	No	5/2/2027
49	4-601.11(B) (C), 4-602.13	Observation: Excessive food debris and residue buildup were observed on the window surfaces adjacent to the dough sheeter and the shelves inside the walk-in cooler.	No	-

PUBLISHED COMMENTS

A physical recheck inspection was conducted. No further action is needed.
Corrections observed during this inspection included:
Item #3: Verifiable health reporting agreements are available for audit during inspection.
Item # 22 The establishment uses the proper cold holding temperature for house- and commercially made food (below 41°F).
Item #23: All containers of prepared sauces are properly labeled with the date they were opened.
Item #39 All the food containers are stored 6" or more above the ground.
Item #48 Sanitizer and sanitizer test strips were available in the kitchen during the inspection.
Item #49 The interior surface of the lowboy cooler is cleaned.

Discussions with management:
#2 The person in charge agrees to meet CFPM requirements no later than 5/2/2027 and send the inspector a CFPM certificate of completion upon course and exam completion.
A physical recheck will occur on or after 5/2/2027 to verify corrections have been made.

SIGNATURE PAGE

Name	Title	Signature	Date
Ahmed Mohammed	None		11/12/2026
Charles Hansen	Manager		11/12/2026