



Food Establishment Inspection Report

Johnson County Public Health 855 S Dubuque ST STE 217 Iowa City, IA 52240-0083	No. Of Risk Factor/Intervention Violations No. Of Repeat Factor/Intervention Violations	9 3	Date: 3/29/2022 Time In: 8:10 AM Time Out: 9:55 PM
Establishment: HI NO. 2 LLC	Address: 214 N LINN ST	City/State: IOWA CITY, IA	Zip: 52245 Telephone: 3193375512
License/Permit#: 114949 - Food Service Establishment License	Permit Holder: ASA GLOBAL, LLC	Inspection Reason: Routine	Est. Type: Risk Category: Risk Level 4 (High)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable (*) = Corrected on site during inspection (COS) R = Repeat violation

Supervision 1. Person in charge present, demonstrates knowledge, and performs duties OUT 2. Certified Food Protection Manager OUT Employee Health 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 OUT Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 8. Hands clean and properly washed OUT, R 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible OUT, R Approved Source 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 Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized OUT, R 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures OUT 22. Proper cold holding temperatures IN 23. Proper date marking and disposition IN 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods OUT Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used OUT Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food and Water 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 Food Temperature Control 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 IN 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container IN Prevention of Food Contamination 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 IN	Proper Use of Utensils 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/A Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT 48. Warewashing facilities: installed, maintained, and used; test strips OUT 49. Non-food contact surfaces clean IN Physical Facilities 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 OUT 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
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Inspection reports shall be posted no higher than eye level where the public can see and in a manner that the public can reasonably read the report.

P - Priority PF- Priority Foundation C - Core

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
1.	2-103.11(A)-(N) & (P)	PF	Observation: Persons in Charge did not ensure employees were washing hands at proper times and did not ensure proper sanitizer concentrations were being used for cleaning prep surfaces.	4/8/2022
2.	2-102.12(A)	C	Observation: The facility is found in violation of Code 2-103.11 of the 2017 Food Code and all employees designated as the person in charge are not certified food protection managers.	4/8/2022
5.	2-501.11	PF	Observation: No written procedures for responding to vomiting/diarrheal events.	4/8/2022
8.	2-301.12	P	Observation: Employee working in dish area only rinsed hands and did not use soap nor a hand sink.	4/1/2022
8.	2-301.14	P	Observation: Employee on cookline cracked a raw shell egg with bare hand and did not wash hands after before working with utensils. Employee in dish area did not wash hands after handling soiled dishware and before handling clean dishware.	4/1/2022
10.	5-205.11	PF	Observation: Hand sink in back of kitchen adjacent to three compartment sink was blocked by mop buckets.	4/8/2022
10.	6-301.14	C	Observation: Hand washing signage missing from north hand washing sink on cookline and at sink in back of kitchen.	4/8/2022
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Quat sanitizer used in kitchen tested high (>400ppm). Solution is hand mixed and too much concentrate is used per bucket upon observing employee make new bucket. Directions on concentration bottle shall be followed.	4/1/2022
16.	4-601.11(A)	PF	Observation: Commercial meat slicer downstairs had dried food debris on back of blade and guard. Debris on blade of dicer while in storage after cleaning. Dicer was set to be cleaned.	4/8/2022
21.	3-501.16(A)(1)	P	Observation: Cooked bacon (96F) was not being hot held properly in steam table.	4/1/2022
25.	3-603.11	PF	Observation: "Egg" under sides on menu was not disclosed with an asterisk as item is allowed to be ordered undercooked.	4/8/2022
28.	7-102.11	PF	Observation: Multiple chemical spray bottles in basement meat prepping area did not have common name of contents.	4/8/2022

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43.	3-304.12	C	Observation: Ice scoops in basement were stored on top of ice machine. Ice scoop in server ice bin was stored with handle in contact with ice. Corrected by: Ice scoops were moved to proper storage locations between uses.	COS
47.	4-101.11(B-E)	C	Observation: Paper towels stored under bacon while hot holding. Absorbent materials shall not be used for food storage.	4/8/2022
47.	4-401.11(A)(B), 4.402.11, 4-402.12, 4-501.11	C	Observation: Blade used in vegetable dicer was broken and should not be used until replaced.	4/8/2022
48.	4-302.13	C	Observation: Establishment does not have irreversible test strips or thermometer for checking high temperature dish machine functionality.	4/8/2022
48.	4-302.14, 4-501.116	PF	Observation: Establishment does not have quat test strips for checking sanitizer concentration.	4/8/2022

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
53.	5-501.17, 6-202.14, 6-501.18, 6-501.19,	C	Observation: Lid missing from women's restroom receptacle.	4/8/2022

Inspection Published Comment:
This onsite inspection was routine.


A physical recheck has been issued and will be conducted on or after 4/8/22.

Discussion with Management: The person in charge agrees to the following:
Employ at least one certified food protection manager by 9/28/22. Register all employees designated as the person in charge for a certified food protection manager course or exam by 4/8/22. Provide the inspector with proof of registration such as a receipt or a forwarded email confirmation from the course provider upon registration.


Follow-up will be completed on or after 4/8/2022 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_25ConsumerAdvisory	25 Consumer Advisory
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresForRespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed



Robert Ehl
Person In Charge



Michael Casella
Inspector