54. Garbage and refuse properly disposed; facilities maintained

56. Adequate ventilation and lighting; designated areas used

55. Physical facilities installed, maintained, and clean

57. Licensing; posting licenses and reports; smoking

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## **Food Establishment Inspection Report** No. Of Risk Factor/Intervention Violations 0 Iowa Department of Inspections, Appeals and Date: 5/14/2024 Time In: 10:37 AM Licensinglowa Department of Inspections, Appeals 0 No. Of Repeat Factor/Intervention Violations Time Out:12:00 PM and Licensing 6200 Park AVE STE 100 Des Moines, IA 50321 Establishment: CASCADE HIGH SCHOOL Address: 505 JOHNSON ST City/State: Zip: 52033 Telephone: 563-744-CASCADE, IA License/Permit#: Permit Holder: WESTERN Inspection Est. Type: Institutions, Risk Category: Risk **DUBUQUE COMMUNITY** 12147 - Food Service Establishment License Reason: Routine Other Level 4 (High) SCHOOL DISTRICT

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable

39. Contamination prevented during food preparation, storage and

display

40. Personal cleanliness

41. Wiping cloths: properly used and stored

42. Washing fruits and vegetables

(\*) = Corrected on site during inspection (COS) R = Repeat

Supervision		15. Food separated and protected (Cross Contamination and	IN	
Person in charge present, demonstrates knowledge, and	IN	Environmental)		
performs duties		16. Food contact surfaces: cleaned and sanitized	IN	
Certified Food Protection Manager	IN	17. Proper disposition of returned, previously served, reconditioned, and		
Employee Health		unsafe food Potentially Hazardous Food Time/Temperature Control for Safety		
3. Management, food employee and conditional employee	IN	·	N/C	
knowledge, responsibilities and reporting		Proper cooking time and temperatures     Proper reheating procedures of hot holding	IN	
Proper use of exclusions and restrictions	IN	1 01		
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures		
Good Hygienic Practices		21. Proper hot holding temperatures	IN IN	
6. Proper eating, tasting, drinking, or tobacco use	IN	11 11 11 11 11 11		
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition		
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records IN		
8. Hands clean and properly washed	IN	Consumer Advisory		
No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	N/A	
10. Hand washing sinks properly supplied and accessible	IN	Highly Susceptible Populations		
Approved Source		26. Pasteurized foods used; prohibited foods not offered N/A		
11. Foods obtained from an approved source	Food/Color Additives and Toxic Substances			
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	Conformance with Approved Procedures		
Protection from Contamination		Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A	
		AIL PRACTICES le addition of pathogens, chemicals, and physical objects into foods.		
Safe Food and Water	J COILLOI LI			
		Proper Use of Utensils		
30. Pasteurized eggs used where required	N/A	43. In use utensils: properly stored	IN	
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	IN	
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used	IN	
Food Temperature Control		46. Slash-resistant and cloth glove use	N/A	
<ol> <li>Proper cooling methods used; adequate equipment for</li> </ol>	IN	Utensils, Equipment, and Vending		
		47. Food and non-food contact surfaces are cleanable, properly designed,		
temperature control	IN	1	IN	
temperature control 34. Plant food properly cooked for hot holding	IN IN	constructed, and used	IN	
temperature control  34. Plant food properly cooked for hot holding  35. Approved thawing methods		1	IN	
temperature control  34. Plant food properly cooked for hot holding  35. Approved thawing methods	IN	constructed, and used 48. Warewashing facilities: installed, maintained, and used; test strips	IN	
temperature control  34. Plant food properly cooked for hot holding  35. Approved thawing methods  36. Thermometers provided and accurate  Food Identification	IN IN	constructed, and used  48. Warewashing facilities: installed, maintained, and used; test strips  49. Non-food contact surfaces clean  Physical Facilities	IN IN	
temperature control  34. Plant food properly cooked for hot holding  35. Approved thawing methods  36. Thermometers provided and accurate  Food Identification  37. Food properly labeled; original container	IN	constructed, and used  48. Warewashing facilities: installed, maintained, and used; test strips  49. Non-food contact surfaces clean  Physical Facilities  50. Hot and Cold water available; adequate pressure	IN IN	
temperature control  34. Plant food properly cooked for hot holding  35. Approved thawing methods  36. Thermometers provided and accurate  Food Identification  37. Food properly labeled; original container  Prevention of Food Contamination	IN IN	constructed, and used  48. Warewashing facilities: installed, maintained, and used; test strips  49. Non-food contact surfaces clean  Physical Facilities  50. Hot and Cold water available; adequate pressure  51. Plumbing installed; proper backflow devices	IN IN IN	
temperature control  34. Plant food properly cooked for hot holding  35. Approved thawing methods  36. Thermometers provided and accurate  Food Identification  37. Food properly labeled; original container	IN IN	constructed, and used  48. Warewashing facilities: installed, maintained, and used; test strips  49. Non-food contact surfaces clean  Physical Facilities  50. Hot and Cold water available; adequate pressure		

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.

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PF- Priority Foundation P - Priority C - Core

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Item	Violation of	Priority Level	Comment	Correct By Date
Number	Code	_		•

## **GOOD RETAIL PRACTICES**

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

Item	Violation of	Priority Level	Comment	Correct By Date
Number	Code			

Inspection Published Comment:
This is a routine inspection at a high school production kitchen that serves breakfast and lunch. Production kitchen provides hot lunch to the local elementary school.

The following guidance documents have been issued:

Sue Knepper Person In Charge SHERRI SIGWARTH Inspector