

Food Establishment Inspection Report				
Iowa Department of Inspections, Appeals and Licensing Iowa Department of Inspections, Appeals and Licensing 6200 Park AVE STE 100 Des Moines, IA 50321	No. Of Risk Factor/Intervention Violations	0	Date: 5/16/2024 Time In: 11:00 AM Time Out: 12:35 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: WESTERN DUBUQUE HIGH SCHOOL	Address: 305 5TH AVE	City/State: EPWORTH, IA	Zip: 52045	Telephone: 563-876-3442
License/Permit#: 12187 - Food Service Establishment License	Permit Holder: WESTERN DUBUQUE COMMUNITY SCHOOL DISTRICT	Inspection Reason: Routine	Est. Type: Institutions	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	15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties		IN
2. Certified Food Protection Manager	16. Food contact surfaces: cleaned and sanitized	IN
Employee Health	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	Potentially Hazardous Food Time/Temperature Control for Safety	
4. Proper use of exclusions and restrictions	18. Proper cooking time and temperatures	N/O
5. Procedures for responding to vomiting and diarrheal events	19. Proper reheating procedures of hot holding	IN
Good Hygienic Practices	20. Proper cooling time and temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	21. Proper hot holding temperatures	IN
7. No discharge from eyes, nose, and mouth	22. Proper cold holding temperatures	IN
Control of Hands as a Vehicle of Contamination	23. Proper date marking and disposition	IN
8. Hands clean and properly washed	24. Time as a public health control: procedures and records	IN
9. No bare hand contact with ready to eat foods	Consumer Advisory	
10. Hand washing sinks properly supplied and accessible	25. Consumer advisory provided for raw or undercooked foods	N/A
Approved Source	Highly Susceptible Populations	
11. Foods obtained from an approved source	26. Pasteurized foods used; prohibited foods not offered	N/A
12. Foods received at proper temperatures	Food/Color Additives and Toxic Substances	
13. Food in good condition, safe, and unadulterated	27. Food additives: approved, properly stored, and used	N/A
14. Required records available; shellstock tags, parasite destruction	28. Toxic substances properly identified, stored and used	IN
Protection from Contamination	Conformance with Approved Procedures	
	29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A

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	Proper Use of Utensils	
30. Pasteurized eggs used where required	43. In use utensils: properly stored	IN
31. Water and ice from approved source	44. Utensils, equipment, and linens: properly stored dried and handled	IN
32. Variance obtained for specialized processing methods	45. Single-use/single service articles: properly stored and used	IN
Food Temperature Control	46. Slash-resistant and cloth glove use	N/A
33. Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	48. Warewashing facilities: installed, maintained, and used; test strips	IN
36. Thermometers provided and accurate	49. Non-food contact surfaces clean	IN
Food Identification	Physical Facilities	
37. Food properly labeled; original container	50. Hot and Cold water available; adequate pressure	IN
Prevention of Food Contamination	51. Plumbing installed; proper backflow devices	IN
38. Insects, rodents, and animals not present/outer openings protected	52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	55. Physical facilities installed, maintained, and clean	IN
42. Washing fruits and vegetables	56. Adequate ventilation and lighting; designated areas used	IN
	57. Licensing; posting licenses and reports; smoking	IN

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
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GOOD RETAIL PRACTICES

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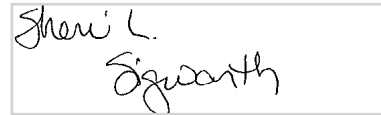
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Inspection Published Comment:
This is a routine inspection for a high school production kitchen that serves breakfast and lunch. This production kitchen does supply the hot lunch foods for the 2 local elementary schools.

The following guidance documents have been issued:



Kyle Gansen
Person In Charge



SHERRI SIGWARTH
Inspector