Inspections

During the 4th quarter, Siouxland District Health Department completed approximately 566 food service establishment inspections, 20 pre-openings, 52 physical follow-ups, 160 letters of corrections and 39 other inspections (illness complaints, non-illness complaints, etc.)

Food Fee Changes

Beginning in January 2019, the Food and Lodging license fees in Iowa are changing. These new fees are reflected on the renewal applications for establishments whose licenses expire after January 1, 2019.

The last time the fees were increased in Iowa was in 2008. Beginning in 2014, the Iowa Department of Inspections and Appeals (DIA) met with representatives of:

- Iowa Restaurant Association
- Iowa Grocers Association
- Iowa Hospitality Association
- industry representatives
- local program contractors
- other groups

Through this collaboration the new license fees attached were discussed and conceived.

*The Iowa Legislature passed the new fee proposal in 2018.

How To

Cool Properly

All cooked potentially hazardous foods not prepared for immediate service should be cooled as quickly as possible to keep bacteria from developing and prevent foodborne illness.

To successfully cool foods use the two-stage method:

Stage 1: From 135°F to 70°F in 2 hours, and

Stage 2: From 135°F to 41°F in a total of 6 hours.

Use a Cooling Temperature Log to ensure foods have been cooled correctly!

Possible Methods:

- Placing food in shallow pans
- Separating food into smaller portions
- Dividing or shredding large pieces of meat
- Stirring the food as it cools
- Using an ice wand or other equipment to stir the food
- Adding ice directly to the product as an ingredient
- Using a blast chiller
- Placing food in metal containers
- Placing food in an ice-bath

* Reminder: Food should not be left out on the counter to cool under any circumstances.

Most Frequent Violations

- When to Wash: (2-301.14) Food employee handles phone and returns to work without washing hands.
- Environmental Contamination: (3-302.11) Food is stored uncovered.
- Testing Devices: (40302.14) No quat or chlorine test strip to check sanitizer concentration.