



Food Establishment Inspection Report

Johnson County Public Health 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Risk Factor/Intervention Violations No. Of Repeat Factor/Intervention Violations	7 3	Date: 4/3/2024 Time In: 11:35 AM Time Out: 1:15 PM
Establishment: IOWA ATHLETIC CLUB	Address: 200 E 9TH ST	City/State: Coralville, IA	Zip: 52241 Telephone: 5638890605
License/Permit#: 208921 - Food Service Establishment License	Permit Holder: CRAFT CONCEPTS	Inspection Reason: Routine	Est. Type: Restaurants 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 IN 2. Certified Food Protection Manager IN Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting OUT 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events IN 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 IN 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/A 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 IN 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 OUT 19. Proper reheating procedures of hot holding N/A 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures OUT, (*) 22. Proper cold holding temperatures OUT, (*), R 23. Proper date marking and disposition OUT, R 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods IN 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/A 35. Approved thawing methods IN 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container OUT Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display OUT 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 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 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 IN 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 IN 54. Garbage and refuse properly disposed; facilities maintained IN 55. Physical facilities installed, maintained, and clean OUT 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
3.	2-103.11(O)	PF	Observation: No verifiable employee health forms on site at time of inspection.	4/13/2024
10.	5-205.11	PF	Observation: Trash can stored in front of prep line handwashing sink. Corrected by: Person in charge moved trash can to allow for easy access of hand washing sink.	COS
18.	3-401.14 (F)	PF	Observation: Through discussions with employees, chicken wings are done using a non-continuous cooking procedure. Establishment does not have an approved process by Johnson County in place for the cooking of this item.	4/13/2024
21.	3-501.16(A)(1)	P	Observation: House made sauces within hot holding container temped at 98 degrees. According to person in charge sauces had been in hot holding for 40min. Corrected by: Person in charge raised temperature of hot holding unit and sauces temped at 165 degrees.	COS
22.	3-501.16(A)(2)	P	Observation: Sliced tomatoes within top prep cooler next to grill line temped at 50 degrees. According to person in charge items have been in cold holding for under a hour. Corrected by: Person in charge lowered the temperature of cold holding unit and tomatoes temped at 41 degrees.	COS
23.	3-501.17	PF	Observation: Multiple commercial containers lacked label with date item was opened. Corrected by: Person in charge labeled commercial containers with date item was opened.	COS
23.	3-501.18	P	Observation: Multiple house made sauces (blue cheese 3/19, Pesto 3/7, Ranch 3/26, & Chipotle aioli 3/12) held past 7 day limit. Corrected by: Person in charge voluntary discarded outdated items.	4/6/2024
28.	7-202.12(A)(B)	P	Observation: Pesticides not labeled for food service present in establishment Corrected by: Employee voluntarily discarded pesticides	COS
28.	7-102.11	PF	Observation: Bottle of sanitizer lacked label with common name. Corrected by: Person in charge labeled sanitizer bottle with common name.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Containers of ingredients on prep line lacked label with common name.	4/13/2024
39.	3-305.12	C	Observation: Several boxes of food in the walk-in freezer are stored on the ground. Observation: Multiple metal cans of tomatoes stored on floor in dry storage area. Corrected by: Person in charge moved cans of tomatoes to bottom shelf to prevent contamination.	4/13/2024
47.	4-101.11(A)	P	Observation: Dijon Mustard stored in original metal container after opening. Store food in food safe containers after opening metal cans.	4/6/2024
55.	6-501.16	C	Observation: Drying mop stored in basin of mop sink.	4/13/2024

Inspection Published Comment:
Non-illness complaint inspection conducted due to a complaint received regarding general facility sanitation. A routine inspection was conducted at the same time.

The manager was unaware of complaint.

No violations were observed regarding general facility sanitation during this inspection. Complaint is Unverifiable.

A physical re-check will be conducted on or around (4/13/2024) to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #10 & #22. See official letter for compliance details.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#23: Employees will be retrained on appropriate date marking procedures for house made items.

Follow-up will be completed on or after 4/13/2024 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_18ProperCookingTimeAndTemperature	18 Proper Cooking Time and Temperature
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_29ComplianceVarianceandSpecialProcesses	29 Compliance with Variance and Special Processes
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish



Nate Curise
 Person In Charge



Laura Sneller
 Inspector