



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	4 0	Date: 5/9/2024 Time In: 10:36 AM Time Out: 12:00 PM
Establishment: COURTYARD BY MARRIOTT	Address: 901 MELROSE AVE	City/State: IOWA CITY, IA	Zip: 52246 Telephone: 3195696777
License/Permit#: 199840 - Food Service Establishment License	Permit Holder: HAWK HOSPITALITY INC	Inspection Reason: Routine	Est. Type: Other 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 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 N/O 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, (*) 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 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 IN 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures N/O 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT 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 IN Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used IN 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 IN 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 OUT, (*) 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/O Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 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 IN 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
5.	2-501.11	PF	Observation: On-hand procedures do not contain all the required Food Code steps.	5/19/2024
10.	6-301.12	PF	Observation: The bar hand sink was missing hand-drying provisions. Corrected by: Employee refilled towels.	COS
23.	3-501.17	PF	Observation: Several Open commercial containers lacked the open date marking. Observation: Several containers of prepared foods and sauces lacked date marking.	5/19/2024
23.	3-501.18	P	Observation: Multiple house-made sauces held beyond the 7-day limit for house-made foods. Corrected by: The person in charge voluntarily discarded items.	COS
28.	7-201.11	P	Observation: A chemical spray bottle is stored on the clean dishes shelf. Corrected by: Employee stored chemical in a location away from the clean dishes shelf.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
41.	3-304.14	C	Observation: Wiping cloths used to sanitize surfaces were stored on tables between use. Corrected by: The person in charge discarded the rag. The inspector discussed options for paper towel usage with sanitizer spray bottles.	COS
43.	3-304.12	C	Observation: Scoop stored in the Ice machine with handles in contact with the ice. Corrected by: The person in charge had the scoop removed.	COS
48.	4-302.14, 4-501.116	PF	Observation: No test strips were available at the time of inspection for high heat machine. Observation: No test strips were available at the time of inspection for quaternary sanitizer.	5/19/2024

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 5/19/2024 to verify corrections have been made.

Discussions with management:

#20. Discussion with management about the methods to use to quickly cool in-house-made sauces that were in the process of being batch-made. Cooling guidance documents were issued.

Follow-up will be completed on or after 5/19/2024 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_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events

A rectangular box containing a handwritten signature in black ink. The signature is cursive and appears to read "D Olson".

David Olson
Person In Charge

A rectangular box containing a handwritten signature in black ink. The signature is cursive and appears to read "Ahmed Mohammed".

Ahmed Mohammed
Inspector