



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	0	Date: 10/25/2024 Time In: 12:20 PM Time Out: 12:55 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: 138 TWELVE01 KITCHEN AND TAP	Address: 1210 FIRST AVE	City/State: CORALVILLE, IA	Zip: 52241	Telephone: 3193515049
License/Permit#: 44045 - Food Service Establishment License	Permit Holder: CORALVILLE HOTEL ASSOCIATES L.C.	Inspection Reason: Physical Recheck	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

<p>Supervision</p> <p>1. Person in charge present, demonstrates knowledge, and performs duties N/O</p> <p>2. Certified Food Protection Manager N/O</p> <p>Employee Health</p> <p>3. Management, food employee and conditional employee knowledge, responsibilities and reporting N/O</p> <p>4. Proper use of exclusions and restrictions N/O</p> <p>5. Procedures for responding to vomiting and diarrheal events N/O</p> <p>Good Hygienic Practices</p> <p>6. Proper eating, tasting, drinking, or tobacco use N/O</p> <p>7. No discharge from eyes, nose, and mouth N/O</p> <p>Control of Hands as a Vehicle of Contamination</p> <p>8. Hands clean and properly washed N/O</p> <p>9. No bare hand contact with ready to eat foods N/O</p> <p>10. Hand washing sinks properly supplied and accessible IN</p> <p>Approved Source</p> <p>11. Foods obtained from an approved source N/O</p> <p>12. Foods received at proper temperatures N/O</p> <p>13. Food in good condition, safe, and unadulterated N/O</p> <p>14. Required records available; shellstock tags, parasite destruction N/O</p> <p>Protection from Contamination</p>	<p>15. Food separated and protected (Cross Contamination and Environmental) IN</p> <p>16. Food contact surfaces: cleaned and sanitized IN</p> <p>17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O</p> <p style="text-align: center;">Potentially Hazardous Food Time/Temperature Control for Safety</p> <p>18. Proper cooking time and temperatures N/O</p> <p>19. Proper reheating procedures of hot holding N/O</p> <p>20. Proper cooling time and temperatures N/O</p> <p>21. Proper hot holding temperatures N/O</p> <p>22. Proper cold holding temperatures N/O</p> <p>23. Proper date marking and disposition IN</p> <p>24. Time as a public health control: procedures and records N/O</p> <p style="text-align: center;">Consumer Advisory</p> <p>25. Consumer advisory provided for raw or undercooked foods N/O</p> <p style="text-align: center;">Highly Susceptible Populations</p> <p>26. Pasteurized foods used; prohibited foods not offered N/O</p> <p style="text-align: center;">Food/Color Additives and Toxic Substances</p> <p>27. Food additives: approved, properly stored, and used N/O</p> <p>28. Toxic substances properly identified, stored and used N/O</p> <p style="text-align: center;">Conformance with Approved Procedures</p> <p>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/O</p>
---	--

GOOD RETAIL PRACTICES

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

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

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
-------------	-------------------	----------------	---------	-----------------

GOOD RETAIL PRACTICES

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

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
-------------	-------------------	----------------	---------	-----------------

Inspection Published Comment:

This onsite visit is a recheck in reference to a Warning Letter sent on 10/15/2024.

The following items have been corrected:

- #10: No items are stored on the edge of handwashing sinks and maintained for hand washing only.
- #10: Bar hand sink is equipped with hand washing reminder signage.
- #15: All raw items properly stored in coolers throughout establishment.
- #16: Equipment in storage is visibly clean.
- #23: All house-made sauces are being held for less than the maximum 7 days for in-house prepared foods.
- #23: Commercial containers are labeled with date item was opened.
- #36: Low boy coolers are equipped with ambient air thermometers.
- #39: Food containers within stand up freezer have lids to prevent contamination.
- #41: Wiping cloths stored in sanitizer buckets between uses. Buckets are stored >6in off the ground.
- #43: Scoops in use have dedicated handle and are stored with handle outside of contact with food.
- #47: Food items are stored within food safe containers.
- #57: Inspection report is posted for public viewing.

The following guidance documents have been issued:



Walter Molina
Person In Charge



Laura Sneller
Inspector