



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	1	Date: 11/1/2024 Time In: 7:55 AM Time Out: 8:50 AM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: MAINSTAY SUITES	Address: 2491 HOLIDAY RD	City/State: Coralville, IA	Zip: 52241	Telephone: 3196252200
License/Permit#: 249284 - Food Service Establishment License, 249285 - Retail Food Establishment License	Permit Holder: MAINSTAY SUITES	Inspection Reason: Routine	Est. Type:	Risk Category: Risk Level 2 (Low), Risk Level 2 (Low)

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

**GOOD RETAIL PRACTICES**

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

<p><b>Safe Food and Water</b></p> <p>30. Pasteurized eggs used where required N/A</p> <p>31. Water and ice from approved source IN</p> <p>32. Variance obtained for specialized processing methods N/A</p> <p><b>Food Temperature Control</b></p> <p>33. Proper cooling methods used; adequate equipment for temperature control IN</p> <p>34. Plant food properly cooked for hot holding N/O</p> <p>35. Approved thawing methods IN</p> <p>36. Thermometers provided and accurate OUT</p> <p><b>Food Identification</b></p> <p>37. Food properly labeled; original container IN</p> <p><b>Prevention of Food Contamination</b></p> <p>38. Insects, rodents, and animals not present/outer openings protected IN</p> <p>39. Contamination prevented during food preparation, storage and display IN</p> <p>40. Personal cleanliness IN</p> <p>41. Wiping cloths: properly used and stored IN</p> <p>42. Washing fruits and vegetables N/A</p>	<p><b>Proper Use of Utensils</b></p> <p>43. In use utensils: properly stored IN</p> <p>44. Utensils, equipment, and linens: properly stored dried and handled IN</p> <p>45. Single-use/single service articles: properly stored and used IN</p> <p>46. Slash-resistant and cloth glove use N/O</p> <p><b>Utensils, Equipment, and Vending</b></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 IN</p> <p>49. Non-food contact surfaces clean IN</p> <p><b>Physical Facilities</b></p> <p>50. Hot and Cold water available; adequate pressure IN</p> <p>51. Plumbing installed; proper backflow devices IN</p> <p>52. Sewage and waste water properly disposed IN</p> <p>53. Toilet facilities; properly constructed, supplied, and cleaned IN</p> <p>54. Garbage and refuse properly disposed; facilities maintained IN</p> <p>55. Physical facilities installed, maintained, and clean IN</p> <p>56. Adequate ventilation and lighting; designated areas used IN</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
5.	2-501.11	PF	Observation: No site specific written procedures available for the cleanup of vomit and diarrheal events.	11/11/2024

**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
36.	4-204.112(A)-(D)	C	Observation: Mini fridge on breakfast line lacks ambient air thermometer.	11/11/2024

**Inspection Published Comment:**  
 Routine inspection conducted. A Letter of Correction has been issued for item #5. See official letter for compliance details.

Follow-up will be completed on or after 11/11/2024 by Follow Up-Letter of Correction.

The following guidance documents have been issued:



Viren Patel  
 Person In Charge



Jesse Bockelman  
 Inspector