



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	0	Date: 1/27/2025 Time In: 9:55 AM Time Out: 10:30 AM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
Establishment: JAMES VAN ALLEN ELEMENTARY	Address: 170 ABIGAIL AVE	City/State: NORTH LIBERTY, IA	Zip: 52317	Telephone: 3196881021
License/Permit#: 43603 - Food Service Establishment License	Permit Holder: IOWA CITY COMMUNITY SCHOOL DISTRICT	Inspection Reason: Routine	Est. Type: Institutions	Risk Category: Risk Level 3 (Medium)

**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

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

**GOOD RETAIL PRACTICES**

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

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

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
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**Inspection Published Comment:**  
This is a Routine inspection.

The following guidance documents have been issued:



Pamela Benner  
Person In Charge



Tim James  
Inspector