



Food Establishment Inspection Report

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| 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 1 | Date: 1/24/2025 Time In: 11:25 AM Time Out: 1:20 PM |
| Establishment: MARQUEE PIZZERIA | Address: 920 E 2ND AVE | City/State: Coralville, IA | Zip: 52241 |
| License/Permit#: 237767 - Food Service Establishment License | Permit Holder: Marquee Pizzeria | Inspection Reason: Routine | Est. Type: 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**

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| Supervision 1. Person in charge present, demonstrates knowledge, and performs duties OUT, (*) 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 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 OUT, (*) 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/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 OUT, (*) 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/O 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures IN 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 OUT, (*) 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 IN 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.

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| 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 OUT 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/A 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 OUT, (*) 57. Licensing; posting licenses and reports; smoking OUT |
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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 |
|-------------|-------------------|----------------|--|-----------------|
| 1. | 2-101.11(A)(B) | PF | Observation: Person in charge was not on site at time of inspection. Corrected by: Person in charge arrived on site after inspection had started. | COS |
| 9. | 3-301.11(B)(D)(E) | P | Observation: Employee was observed touching a ready to eat pizza with bare hands. Corrected by: Employee voluntary discarded pizza and made a new one. | COS |
| 10. | 5-205.11 | PF | Observation: Bucket of water stored in basin of handwashing sink in back prep area. Corrected by: Person in charge removed water container to allow for easy access of hand sink. | COS |
| 10. | 5-205.11 | PF | Observation: Bottle of dish soap stored in basin of hand washing sink at bar. Spray bottles and rags stored on edge of handwashing sink at bar. Corrected by: Person in charge moved rags, spray bottle and soap container to prevent contamination and allow for easy access of hand sink. | COS |
| 16. | 4-601.11(A) | PF | Observation: Blade of can opener in storage was visibly dirty. According to person in charge can opener was last used over 24 hours ago. Corrected by: Person in charge put can opener through dishwasher cycle to be washed, rinsed, and sanitized. | COS |
| 18. | 3-401.11(A)(2) | P | Observation: Hamburger was cooked to an internal temperature of 99 degrees. Corrected by: Employee brought hamburger back to stove top and cooked the hamburger until it reached a internal temperature of at least 155 degrees. | COS |
| 23. | 3-501.18 | P | Observation: Multiple sauces house made sauces Red pepper (12/16), Ranch (1/15) G.P.A (1/7) and Fancy (1/13) held past 7 day limit for in house prepared foods. Corrected by: Employee voluntary discarded outdated sauces. | COS |
| 25. | 3-603.11 | PF | Observation: Menu lacks disclosure of items that are served raw or may be served undercooked. Corrected by: Person in charge marked items on menu that may be served raw or undercooked. | COS |

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| 40. | 2-303.11 | C | Observation: Employee in active food prep was wearing a wrist bracelet. | 2/3/2025 |
| 41. | 3-304.14 | C | Observation: Dirty wiping rag stored on low boy freezer next to pizza grill. Corrected by: Employee voluntarily discarded dirty wiping rag. | COS |
| 43. | 3-304.12 | C | Observation: Scoop in bulk sugar bin lacked designated handle. Corrected by: Employee removed scoop without handle from sugar container and replaced with scoop having a designated handle. | COS |
| 48. | 4-302.14, 4-501.116 | PF | Observation: No quaternary test strips on site at time of inspection. | 2/3/2025 |
| 48. | 4-303.11 | | Observation: No sanitizer set up at time of inspection within bar area. Corrected by: Employee set up sanitizer solution and tested at the correct concentration. | COS |
| 56. | 6-403.11, 6-501.110 | C | Observation: Employee tylenol bottle stored on prep table in pizza prep area. Corrected by: Employee moved Tylenol bottle to designated area. | COS |
| 57. | IAC 481-30 (8-304.11) | C | Observation: Current posted license is expired. | 2/3/2025 |

Inspection Published Comment:


Routine inspection conducted. Have remaining violations corrected by dates noted. No further onsite action necessary.

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 in house prepared foods.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

The following guidance documents have been issued:



Amy Wilsey
Person In Charge



Laura Sneller
Inspector