



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	0	Date: 3/4/2025 Time In: 11:00 AM Time Out: 11:57 AM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
Establishment: HAVELI INDIAN CUISINE	Address: 943 25TH AVE	City/State: Coralville, IA	Zip: 52241	Telephone: 3193591744
License/Permit#: 83818 - Food Service Establishment License	Permit Holder: SIMRANJETT LLC	Inspection Reason: Physical Recheck	Est. Type: Restaurants	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	15. Food separated and protected (Cross Contamination and Environmental) N/O
1. Person in charge present, demonstrates knowledge, and performs duties N/O	16. Food contact surfaces: cleaned and sanitized N/O
2. Certified Food Protection Manager N/O	17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O
Employee Health	Potentially Hazardous Food Time/Temperature Control for Safety
3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN	18. Proper cooking time and temperatures N/O
4. Proper use of exclusions and restrictions N/O	19. Proper reheating procedures of hot holding N/O
5. Procedures for responding to vomiting and diarrheal events N/O	20. Proper cooling time and temperatures N/O
Good Hygienic Practices	21. Proper hot holding temperatures N/O
6. Proper eating, tasting, drinking, or tobacco use N/O	22. Proper cold holding temperatures IN
7. No discharge from eyes, nose, and mouth N/O	23. Proper date marking and disposition IN
Control of Hands as a Vehicle of Contamination	24. Time as a public health control: procedures and records N/O
8. Hands clean and properly washed N/O	Consumer Advisory
9. No bare hand contact with ready to eat foods N/O	25. Consumer advisory provided for raw or undercooked foods N/O
10. Hand washing sinks properly supplied and accessible IN	Highly Susceptible Populations
Approved Source	26. Pasteurized foods used; prohibited foods not offered N/O
11. Foods obtained from an approved source N/O	Food/Color Additives and Toxic Substances
12. Foods received at proper temperatures N/O	27. Food additives: approved, properly stored, and used N/O
13. Food in good condition, safe, and unadulterated N/O	28. Toxic substances properly identified, stored and used N/O
14. Required records available; shellstock tags, parasite destruction N/O	Conformance with Approved Procedures
Protection from Contamination	29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan IN

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

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:

Physical recheck inspection in reference to a Warning Letter issued on 2/20/25.

The following items have been corrected:

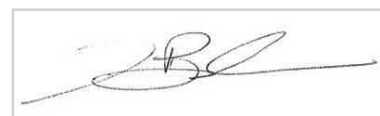
- #3. All employees have read and signed the employee health reporting agreement. Agreements are maintained onsite.
- #10. Front hand sink is stocked with hand drying provisions. Rear dish pit hand sink is signed and designated for hand washing only.
- #22. Foods held in coolers at temperatures below 41F. Foods are held in cooler between uses.
- #23. All foods prepared onsite are labeled with date marking the day that the foods were prepared and are held within 7 days.
- #29. Establishment is using commercially prepared yogurt. Establishment is working on submitting to the regulatory authority a variance request for preparing in house yogurt.
- #33. Through discussion of how foods are cooled, the establishment is using ice baths, with ice wands to aid in the rapid cooling of foods prepared onsite. Foods are still being held in deep containers.
- #37. Foods are labeled with the common name of contents.
- #39. Foods are held at least 6in off the floor throughout the establishment. Foods are held properly in containers with out the use of non food safe liners.
- #43. Utensils stored properly between uses.
- #47. Condensers were not leaking in coolers and were in the process of being repaired. Parts ordered to complete repair. All utensils are in good condition with durable and easily cleanable parts. Cutting boards have been changed out and are in good shape.
- #48. Sanitizer is present during active food preparation. Test strips are available onsite for chlorine sanitizer.
- #56. All light bays have bulb shields in place.

All violations noted on Routine inspection and cited in the Warning Letter have been corrected. No further onsite action necessary.

The following guidance documents have been issued:



Ishwar Singh
Person In Charge



Jesse Bockelman
Inspector