



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 No. Of Repeat Factor/Intervention Violations	3 2	Date: 3/25/2025 Time In: 11:15 AM Time Out: 1:20 PM
Establishment: HUHOT MONGOLIAN GRILL	Address: 917 25TH AVE	City/State: CORALVILLE, IA	Zip: 52241
License/Permit#: 43489 - Food Service Establishment License	Permit Holder: CCW, LLC	Inspection Reason: Routine	Est. Type: Restaurants
		Telephone: 3193589100	
		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 1. Person in charge present, demonstrates knowledge, and performs duties IN 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 OUT 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 IN 10. Hand washing sinks properly supplied and accessible OUT, (*), R Approved Source 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures N/O 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, R 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 IN 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures IN 23. Proper date marking and disposition IN 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/A 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.

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 OUT 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 IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored IN 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 IN 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 IN 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
5.	2-501.11	PF	Observation: No written procedures available for review at time of inspection.	4/4/2025
10.	5-205.11	PF	Observation: Prep area hand sink at soup cook station had jalepenos in the basin. Corrected by: Person in charge had basin cleaned out and returned for hand washing only.	COS
10.	6-301.12	PF	Observation: No hand towels available at bar hand sink. Corrected by: Hand towels restocked.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Mechanical dish machine in kitchen was reading 0ppm of chlorine after a cycle. Quaternary sanitizer solution at bar sanitizer bucket tested at 0ppm. Quaternary sanitizer 3rd bay at bar sinks tested at 0ppm. Corrected by: Person n charge contacted chemical provider to service dish machine. Establishment has a 3-bay sink to use until dish machine is repaired. Quaternary sanitizer solution bucket was remade and tested at the correct concentration. Quaternary bay was adjusted and tested at the correct concentration.	3/28/2025

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiuse squeeze bottles throughout kitchen lacked labels with the common name of the contents.	4/4/2025
56.	6-403.11, 6-501.110	C	Observation: Employee cell phone stored on food storage shelf above food preparation table. Corrected by: Person in charge had phone taken to employee storage location.	COS
57.	Iowa Code Section 137F	C	Observation: Most recent inspection report is posted behind the bar and not in an easily accessible location.	4/4/2025

Inspection Published Comment:

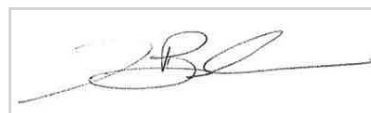
Routine inspection conducted. A physical recheck will occur on or after 3/28/25.

Long Term Corrective Actions:

#10. Person in charge agrees to retrain employees on the proper use of hand sinks. Draining of commercial container liquids will be monitored and done at the designated prep sink.

Follow-up will be completed on or after 4/4/2025 by Physical Recheck.

The following guidance documents have been issued:


Amarian Riley
Person In Charge

Jesse Bockelman
Inspector