



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 <div style="border: 1px solid black; text-align: center; width: 20px; margin: 0 auto;">5</div>	Date: 3/11/2025 Time In: 8:45 AM Time Out: 10:30 AM
	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 20px; margin: 0 auto;">3</div>	
Establishment: HYATT REGENCY CORALVILLE	Address: 300 E 9TH ST	City/State: CORALVILLE, IA Zip: 52241 Telephone: 3196884015
License/Permit#: 43853 - Food Service Establishment License	Permit Holder: CITY OF CORALVILLE	Inspection Reason: Routine Est. Type: Other, 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)	OUT, (*)
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
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	IN	19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	OUT, R	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	IN	22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT, (*), R
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	Consumer Advisory	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	IN
10. Hand washing sinks properly supplied and accessible	OUT, (*), R	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/O	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	OUT, (*)
14. Required records available; shellstock tags, parasite destruction	N/A	Conformance with Approved Procedures	
Protection from Contamination		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.

Safe Food and Water		Proper Use of Utensils	
30. Pasteurized eggs used where required	N/A	43. In use utensils: properly stored	OUT, (*)
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
Food Temperature Control		46. Slash-resistant and cloth glove use	N/A
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	OUT
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	IN
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	IN
Food Identification		Physical Facilities	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	IN
Prevention of Food Contamination		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	OUT, (*)	55. Physical facilities installed, maintained, and clean	OUT, (*)
42. Washing fruits and vegetables	IN	56. Adequate ventilation and lighting; designated areas used	OUT, (*)
		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
5.	2-501.11	PF	Observation: Vomit and diarrhea clean up procedure on site is not site specific and missing information.	3/21/2025
10.	5-205.11	PF	Observation: Trash can stored in front of handwashing sink in Watermill kitchen prep line. Corrected by: Person in charge moved trash can away from handwashing sink to allow for easy accessibility.	COS
15.	3-302.11(A)(1)	P	Observation: Raw steak and raw beef stored above Au jus sauce in low boy cooler in Watermill kitchen prep line. Corrected by: Person in charge moved Au Jus sauce above raw beef and raw steak to prevent contamination.	COS
15.	3-302.11(A)(1)	P	Observation: Raw burgers stored above sliced potatoes within low boy cooler in Watermill kitchen. Corrected by: Person in charge moved raw burgers below sliced potatoes to prevent contamination.	COS
23.	3-501.17	PF	Observation: Cooked shrimp and cut tomatoes within top prep cooler in watermill kitchen made over 24 hours prior lacked label with date item was made. Corrected by: Person in charge labeled items with date item was made.	COS
23.	3-501.18	P	Observation: Multiple house made sauces within low boy kitchen cooler grainy mustard (3/4), garlic aioli (3/1), squash Puree (2/25), ragu 2/25 and mae sauce (3/3) held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntary discarded outdated sauces.	COS
28.	7-102.11	PF	Observation: Sanitizer bottle within dishwashing area lacked label with common name. Corrected by: Person in charge was unsure what was in the sanitizer bottle. Person in charge voluntary discarded sanitizer bottle.	COS

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
41.	3-304.14	C	Observation: Sanitizer buckets stored on floor within kitchen. Corrected by: Person in charge moved sanitizer buckets at least 6 inches off the ground to prevent contamination.	COS
43.	3-304.12	C	Observation: Scoop stored in contact with sliced potatoes in low boy cooler lacked designated. Corrected by: Person in charge removed scoop without designated handle from potatoes container.	COS
47.	4-501.12	C	Observation: Cutting boards throughout kitchen have deep grooves and staining. Have boards resurfaced or replaced.	3/21/2025
55.	6-501.16	C	Observation: Drying mops stored in basin of mop sink. Corrected by: Person in charge inverted drying mops to allow for proper drying.	COS
56.	6-403.11, 6-501.110	C	Observation: Employee personal bag stored on on counter next to toaster oven within kitchen. Corrected by: Employee moved personal bag to designated area.	COS

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 3/21/2025 to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #10 & #23. See official letter for compliance details.

Follow-up will be completed on or after 3/21/2025 by Physical Recheck.

The following guidance documents have been issued:

Visit dial.iowa.gov

A handwritten signature in black ink, appearing to read "Kenny Trainer", enclosed within a thin black rectangular border.

Kenny Trainer
Person In Charge

A handwritten signature in blue ink, appearing to read "Laura Sneller", enclosed within a thin black rectangular border.

Laura Sneller
Inspector