



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	4 3	Date: 3/26/2025 Time In: 11:34 AM Time Out: 1:15 PM
Establishment: IOWA ATHLETIC CLUB	Address: 200 E 9TH ST	City/State: Coralville, IA	Zip: 52241
Telephone: 5638890605	License/Permit#: 208921 - Food Service Establishment License	Permit Holder: CRAFT CONCEPTS	Inspection Reason: Routine
		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 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 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 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, (*) 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 N/O 19. Proper reheating procedures of hot holding IN 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 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 OUT, R 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 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 OUT 40. Personal cleanliness IN 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 OUT, (*) 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 IN 49. Non-food contact surfaces clean IN Physical Facilities 50. Hot and Cold water available; adequate pressure OUT 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 OUT, (*) 56. Adequate ventilation and lighting; designated areas used OUT, (*) 57. Licensing; posting licenses and reports; smoking IN
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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
10.	5-205.11	PF	Observation: Metal scrub brush and sponge stored in basin of handwashing sinks within dishwashing area kitchen prep line. Corrected by: Person in charge removed items from basin of handwashing sinks to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Blade of can opener was visibly dirty. According to person in charge can opener was last used over 24 hours prior. Corrected by: Person in charge brought can opener to dishwasher to be washed, rinsed, and sanitized.	COS
23.	3-501.18	P	Observation: Multiple house made sauces and foods within low boy coolers: Tarter (3/14), Chipotle (3/15), Chow Chow (2/27), Nashville (3/11), Pico (3/12), and Chip (3/10) held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntary discarded outdated sauces and foods.	COS
28.	7-201.11	P	Observation: Sanitizer bottle stored on wire shelf above food equipment and food ingredients within kitchen. Corrected by: Person in charge moved sanitizer bottle to prevent contamination	COS
28.	7-102.11	PF	Observation: Multi spray bottle of sanitizer in bar area lacked label with common name.	4/5/2025

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-305.11	C	Observation: Containers of food stored on floor within walk in freezer and walk in cooler.	4/5/2025
41.	3-304.14	C	Observation: Dirty wiping rag stored on prep table within kitchen. Corrected by: Person in charge moved dirty wiping rag to sanitizer bucket for storage between uses.	COS
43.	3-304.12	C	Observation: Scoop without designated handle stored in contact with seasonings in bulk container bin. Corrected by: Person in charge removed scoop without designated handle from food storage container.	COS
45.	4-903.12	C	Observation: Single service to go boxes stored face up on top shelf within kitchen. Corrected by: Person in charge placed to go boxes face down to prevent contamination in storage.	COS
50.	5-103.11, 5-103.12	PF	Observation: Hot water above 100F was not available at one of the hand sinks within kitchen prep area.	4/5/2025
55.	6-501.113	C	Observation: Hammer stored on shelves with food ingredients. Corrected by: Employee moved hammer to designated area to prevent contamination.	COS
56.	6-403.11, 6-501.110	C	Observation: Employee phones stored on prep tables. Employee coats stored on wire shelf next to food equipment and food ingredients. Corrected by: Person in charge moved personal employee items to designated area to prevent contamination.	COS

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 4/5/2025 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. See official letter for compliance details.

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 to ensure food items made in house are not held past the 7 day limit for in house prepared foods.

#28: The person in charge agrees to ensure that chemicals are properly labeled.

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.

Follow-up will be completed on or after 4/5/2025 by Physical Recheck.

The following guidance documents have been issued:



Jacob Hosch
Person In Charge



Laura Sneller
Inspector