



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: 50px; margin: 0 auto;">0</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div>	Date: 4/24/2025 Time In: 11:50 AM Time Out: 12:10 PM
Establishment: BROWN DEER PLACE	Address: 1500 1ST AVE	City/State: CORALVILLE, IA	Zip: 52241
License/Permit#: 44048 - Food Service Establishment License	Permit Holder: RESIDENTIAL ALTERNATIVES OF IA., INC	Inspection Reason: Physical Recheck	Telephone: 3193376320 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	N/O	
2. Certified Food Protection Manager	N/O	
Employee Health		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O	
4. Proper use of exclusions and restrictions	N/O	
5. Procedures for responding to vomiting and diarrheal events	IN	
Good Hygienic Practices		
6. Proper eating, tasting, drinking, or tobacco use	N/O	
7. No discharge from eyes, nose, and mouth	N/O	
Control of Hands as a Vehicle of Contamination		
8. Hands clean and properly washed	N/O	
9. No bare hand contact with ready to eat foods	N/O	
10. Hand washing sinks properly supplied and accessible	IN	
Approved Source		
11. Foods obtained from an approved source	N/O	
12. Foods received at proper temperatures	N/O	
13. Food in good condition, safe, and unadulterated	N/O	
14. Required records available; shellstock tags, parasite destruction	N/O	
Protection from Contamination		
15. Food separated and protected (Cross Contamination and Environmental)		IN
16. Food contact surfaces: cleaned and sanitized		IN
17. Proper disposition of returned, previously served, reconditioned, and unsafe food		N/O
Potentially Hazardous Food Time/Temperature Control for Safety		
18. Proper cooking time and temperatures		N/O
19. Proper reheating procedures of hot holding		N/O
20. Proper cooling time and temperatures		N/O
21. Proper hot holding temperatures		N/O
22. Proper cold holding temperatures		N/O
23. Proper date marking and disposition		N/O
24. Time as a public health control: procedures and records		N/O
Consumer Advisory		
25. Consumer advisory provided for raw or undercooked foods		N/O
Highly Susceptible Populations		
26. Pasteurized foods used; prohibited foods not offered		N/O
Food/Color Additives and Toxic Substances		
27. Food additives: approved, properly stored, and used		N/O
28. Toxic substances properly identified, stored and used		N/O
Conformance with Approved Procedures		
29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		N/O

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		N/O
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	N/O		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		N/O
35. Approved thawing methods	N/O		48. Warewashing facilities: installed, maintained, and used; test strips		N/O
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	N/O		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	N/O		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		N/O
			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:

This onsite visit is a recheck in reference to a Routine inspection conducted on 4/8/2025.

The following items have been corrected:

#5: Written procedures for the clean-up of vomit and diarrheal incidents were provided during the inspection.


#10: Handwashing sinks are maintained for handwashing only. No sponges are stored on the edge of handwashing sinks.

#15: All raw items are properly stored in coolers throughout establishment.

#16: Tabletop can opener blade was clean to sight.

#16: Quaternary sanitizer solution within kitchen tested at the correct PPM.

The following guidance documents have been issued:


Angie Wilson
Person In Charge

Laura Sneller
Inspector