



Food Establishment Inspection Report

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| 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: 30px; margin: 0 auto;">4</div> | No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">1</div> | Date: 4/14/2025 Time In: 10:05 AM Time Out: 11:25 AM |
| Establishment: EASTERN IOWA REHABILITATION HOSPITAL, LLC | Address: 2801 HEARTLAND DR | City/State: Coralville, IA | Zip: 52241 |
| License/Permit#: 193266 - Food Service Establishment License | Permit Holder: EASTERN IOWA REHABILITATION HOSPITAL | Inspection Reason: Routine | Est. Type: Institutions Risk Category: Risk Level 3 (Medium) |

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, R | |
| 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, (*) | |
| Approved Source | | |
| 11. Foods obtained from an approved source | IN | |
| 12. Foods received at proper temperatures | IN | |
| 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 | N/O | |
| 20. Proper cooling time and temperatures | N/O | |
| 21. Proper hot holding temperatures | N/O | |
| 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 | OUT, (*) | |
| Conformance with Approved Procedures | | |
| 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.

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|---|----------|--|--|----|--|
| Safe Food and Water | | | Proper Use of Utensils | | |
| 30. Pasteurized eggs used where required | N/A | | 43. In use utensils: properly stored | IN | |
| 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 | IN | |
| 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 | OUT, (*) | | 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 | IN | | 55. Physical facilities installed, maintained, and clean | IN | |
| 42. Washing fruits and vegetables | IN | | 56. Adequate ventilation and lighting; designated areas used | IN | |
| | | | 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: Written procedures are not available for review on site at time of inspection. | 4/24/2025 |
| 10. | 5-205.11 | PF | Observation: Container stored in basing of front serving are hand sink. Corrected by: Hand sink returned to hand washing only. | COS |
| 16. | 4-601.11(A) | PF | Observation: Table top can opener not in use with debris build up on the can opener cutting surface. Corrected by: Can opener blade washed, rinsed and sanitized. | COS |
| 28. | 7-204.11 | P | Observation: Quaternary sanitizer pre-mixed solution was dispensing at >500ppm. Corrected by: Sanitizer solution was diluted. Ecolab scheduled to be onsite and service dispenser the same day. | COS |

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| Item Number | Violation of Code | Priority Level | Comment | Correct By Date |
|-------------|-----------------------|----------------|--|-----------------|
| 35. | 3-501.13(A), (B), (C) | | Observation: Thawing steak was stored in still water. Corrected by: Steak thawed under continuously moving water. | COS |

Inspection Published Comment:

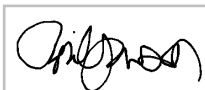
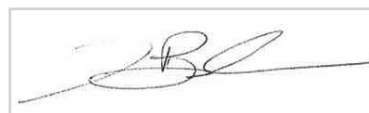
Routine inspection conducted. A Letter of Correction has been issued for item #5. See official letter for compliance details.

Long Term Corrective Actions:

#5. Person in charge will post the written procedure on the employee board in the kitchen.

Follow-up will be completed on or after 4/24/2025 by Follow Up-Letter of Correction.

The following guidance documents have been issued:


April Johnson
Person In Charge

Jesse Bockelman
Inspector