



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: 30px; margin: 0 auto;">6</div>	Date: 4/11/2025 Time In: 12:34 PM Time Out: 1:22 PM
	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">2</div>	
Establishment: WALDEN PLACE	Address: 2423 WALDEN RD	City/State: Iowa City, IA
	Zip: 52246	Telephone: 3193377277
License/Permit#: 218296 - Food Service Establishment License	Permit Holder: CHURCHILL PROPERTY PORTFOLIO OWNER LP	Inspection Reason: Routine
	Est. Type: Institutions	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	OUT, R	
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	OUT, (*)	
9. No bare hand contact with ready to eat foods	IN	
10. Hand washing sinks properly supplied and accessible	IN	
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)		OUT, (*), R
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		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		OUT, (*)
23. Proper date marking and disposition		OUT
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

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/O
33. Proper cooling methods used; adequate equipment for temperature control	OUT		Utensils, Equipment, and Vending		
34. Plant food properly cooked for hot holding	IN		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		IN
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	OUT		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	OUT		53. Toilet facilities; properly constructed, supplied, and cleaned		IN
40. Personal cleanliness	OUT, (*)		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		OUT

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
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	4/21/2025
8.	2-301.14	P	Observation: A food employee didn't wash his hands before wearing gloves and handling food. Corrected by: The inspector discussed with the person in charge the appropriate washing procedure, and the employee followed the procedure.	COS
15.	3-302.11(A)(1)	P	Observation: Raw eggs are stored above ready-to-eat food in the walk-in cooler. Corrected by: The person in charge arranged storage so eggs are stored below ready-to-eat food.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The quat sanitizer solution in the spray bottle tested low, 100 ppm. Corrected by: The person in charge remade the sanitizer. The sanitizer was tested within the parameters.	COS
22.	3-501.16(A)(2)	P	Observation: Milk and multiple juice containers that require refrigeration after opening were observed stored at room temperature near the two-door cooler. Corrected by: The person in charge stated the items had been out for approximately 30 minutes and promptly returned them to cold holding.	COS
22.	3-501.16(A)(2)	P	Observation: A container of lettuce, tomato, and cheese was observed stored in the top of an ice container at a temperature of 62.9°F, 54.7°F, and 60.2°F, respectively, which is above the recommended cold holding temperature. Corrected by: The person in charge (PIC) stated that the containers had been in the unit for less than two hours. The PIC promptly relocated the lettuce container to the main refrigeration unit to ensure it returns to a safe holding temperature.	COS
23.	3-501.17	PF	Observation: Several containers in the walking cooler of prepared foods lacked date marking.	4/21/2025

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
33.	4-301.11	PF	Observation: The facility kitchen lacks a cold holding unit near the serving area for vegetables, meat, cheese, and sauces. Instead, they are using tightly sealed containers placed in ice, though some containers are left at room temperature on the prep table.	4/21/2025
37.	3-302.12	C	Observation: Multiple bottles of sauces and oils lacked labels with the common food names. Corrected by: The person in charge began labeling bottles.	4/21/2025
39.	3-303.12	C	Observation: Several boxes of food are stored on the floor of the walk-in freezer.	4/21/2025
40.	2-402.11	C	Observation: A food employee was observed with no form of effective hair restraints. Corrected by: The employee wears a hairnet.	COS
43.	3-304.12	C	Observation: A bowl is used as a scoop for the sugar in the dry storage area.	4/21/2025
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	4/21/2025
57.	IAC 481-30 (8-304.11)	C	Observation: The current food license is not posted.	4/21/2025

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 4/21/2025 to verify corrections have been made.

Long-Term Corrective Actions:

The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:

#3. The person in charge agrees to ensure employees are reviewed and sign the employee health reporting agreement.

#15. The person in charge agrees to ensure employees are retrained on storage of raw and ready to eat foods.

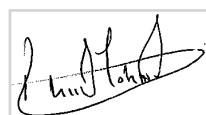
Follow-up will be completed on or after 4/21/2025 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDateMarkingAndDisposition	23 Proper Date marking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_33CoolingMethods	33 Cooling Methods
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed



Curtis Nelson
Person In Charge



Ahmed Mohammed
Inspector