



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="text-align: right; font-weight: bold;">0</div> | Date: 4/21/2025 Time In: 1:45 PM Time Out: 2:37 PM |
| | No. Of Repeat Factor/Intervention Violations <div style="text-align: right; font-weight: bold;">0</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: Physical Recheck |
| | 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 | N/O | |
| 2. Certified Food Protection Manager | N/O | |
| Employee Health | | |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | IN | |
| 4. Proper use of exclusions and restrictions | N/O | |
| 5. Procedures for responding to vomiting and diarrheal events | N/O | |
| 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 | IN | |
| 9. No bare hand contact with ready to eat foods | N/O | |
| 10. Hand washing sinks properly supplied and accessible | N/O | |
| 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 | | IN |
| 23. Proper date marking and disposition | | IN |
| 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 | | IN |
| 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 | OUT | | 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 | IN | | 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 | IN | | 53. Toilet facilities; properly constructed, supplied, and cleaned | | N/O |
| 40. Personal cleanliness | IN | | 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 | | 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 |
|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

GOOD RETAIL PRACTICES

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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. | 5/1/2025 |

Inspection Published Comment:

A physical recheck inspection was conducted. The person in charge agreed to have the remaining violation corrected by the assigned date.
 Corrections observed during this inspection included:

Item #3: Verifiable health reporting agreements are available for audit during inspection.

Item #8 Employees were observed practicing good handwashing and donning gloves.

Item #15: Food was stored properly in the correct order.

Item #16 Sanitizer in ware washing buckets tested within the parameters.

Item # 22 The establishment uses proper cold holding temp of house and commercially made food (below 41 F).

Item #23 All the containers of prepared foods and sauces have the date marking of the preparation date.

Item #37 All the containers of sauces and food have labels with the common names of the food.

Item #39 All the food containers are stored 6" or more above the ground.


Item #40 All the food employees were observed wearing effective hair restraints.

Item #43 All the bulk ingredient bins have scoops with dedicated handles that are not in touch with the food.

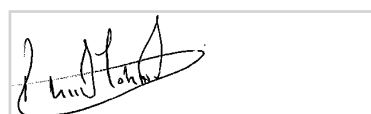
Item #57 The current Food license and inspection Report are posted.

The following guidance documents have been issued:

| Document Name | Description |
|----------------------|--------------------|
| DIA_33CoolingMethods | 33 Cooling Methods |



Daniel Gome
Person In Charge



Ahmed Mohammed
Inspector