



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: 40px; margin: 0 auto;">5</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">2</div>	Date: 8/27/2025 Time In: 12:00 PM Time Out: 1:45 PM
Establishment: CORAL RIDGE CINEMAS	Address: 1451 CORAL RIDGE AVE	City/State: CORALVILLE, IA	Zip: 52241
License/Permit#: 44550 - Food Service Establishment License	Permit Holder: MARCUS MIDWEST LLC	Inspection Reason: Routine	Est. Type: Other Risk Category: Risk Level 2 (Low)

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		15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	IN	16. Food contact surfaces: cleaned and sanitized	OUT, (*), R
2. Certified Food Protection Manager	IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT	18. Proper cooking time and temperatures	N/A
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	IN
5. Procedures for responding to vomiting and diarrheal events	OUT, R	20. Proper cooling time and temperatures	N/A
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT, (*)
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	Consumer Advisory	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	OUT	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/O	27. Food additives: approved, properly stored, and used	N/A
13. Food in good condition, safe, and unadulterated	IN	28. Toxic substances properly identified, stored and used	IN
14. Required records available; shellstock tags, parasite destruction	N/A	Conformance with Approved Procedures	
Protection from Contamination		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	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/A	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	OUT
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	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	N/A	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
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements available to verify that employees are informed at time of hire on reportable illnesses.	9/6/2025
5.	2-501.11	PF	Observation: No written procedures for the cleanup of vomit and diarrheal events.	9/6/2025
10.	5-205.11	PF	Observation: Rear hand sink with debris buildup in basin. Sink has not been maintained for hand washing only.	9/6/2025
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Quaternary sanitizer solution tested at 0ppm. Corrected by: Person in charge remade solution, and tested at the correct concentration.	COS
23.	3-501.17	PF	Observation: Container of hot dogs stored in cooler below turbo chef had no date markings. Corrected by: Person in charge voluntarily discarded undated hot dogs that had an unknown open date.	COS

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
40.	2-402.11	C	Observation: Food employees in active food preparation without the use of an effective hair restraint.	9/6/2025
48.	4-302.14, 4-501.116	PF	Observation: Onsite test kit in disrepair with a 2019 expiration date. Order new quaternary test strips.	9/6/2025

Inspection Published Comment:

Inspection in reference to a non-illness complaint concerned with debris buildup in multiple auditoriums. A routine inspection was conducted while onsite.

Persons in charge were aware of the complaint on the auditoriums. The auditoriums have been deep cleaned and are being maintained by a 3rd party to address odors and debris inside.

No issues found in the regulatory areas of the establishment. Complaint is closed and verified.

A physical recheck will occur on or after 9/6/25 to verify corrections have been made.

The following items are repeat risk factor violations. The person in charge stated they would do the following:

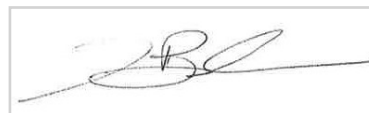
#5. Written procedures will be maintained onsite in employee areas to instruct employees on the process for cleaning spills.

#16. Sanitizer solution stored in spray bottles will be checked daily for concentration to ensure the solution is at the correct level.

Follow-up will be completed on or after 9/6/2025 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_5FullFacilityNorovirusCleaningReferenceDoc	5 DIAL Full Facility Norovirus Cleaning Reference Document for Food Establishments

Andrew Burkhart
Person In Charge

Jesse Bockelman
Inspector