

**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	0	Date: 8/27/2025 Time In: 8:01 AM Time Out: 8:45 AM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: LA QUINTA SUITES	Address: 2702 ACORN DR	City/State: Coralville, IA	Zip: 52241	Telephone: 3196252033
License/Permit#: 210680 - Food Service Establishment License	Permit Holder: CORALVILLE HOSPITALITY INC.	Inspection Reason: Physical Recheck	Est. Type: Other, 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)	N/O
1. Person in charge present, demonstrates knowledge, and performs duties	IN		16. Food contact surfaces: cleaned and sanitized	N/O
2. Certified Food Protection Manager	N/O		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
Employee Health			Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O		18. Proper cooking time and temperatures	N/O
4. Proper use of exclusions and restrictions	N/O		19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	IN		20. Proper cooling time and temperatures	N/O
Good Hygienic Practices			21. Proper hot holding temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	N/O		22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth	N/O		23. Proper date marking and disposition	N/O
Control of Hands as a Vehicle of Contamination			24. Time as a public health control: procedures and records	N/O
8. Hands clean and properly washed	N/O		Consumer Advisory	
9. No bare hand contact with ready to eat foods	N/O		25. Consumer advisory provided for raw or undercooked foods	N/O
10. Hand washing sinks properly supplied and accessible	N/O		Highly Susceptible Populations	
Approved Source			26. Pasteurized foods used; prohibited foods not offered	N/O
11. Foods obtained from an approved source	N/O		Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/O		27. Food additives: approved, properly stored, and used	N/O
13. Food in good condition, safe, and unadulterated	N/O		28. Toxic substances properly identified, stored and used	N/O
14. Required records available; shellstock tags, parasite destruction	N/O		Conformance with Approved Procedures	
Protection from Contamination			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	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
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GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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Inspection Published Comment:

Physical recheck inspection conducted. No further onsite action necessary.

The following items have been corrected:

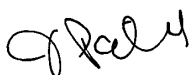
#1. Employees are able to demonstrate knowledge on proper hot and cold holding of foods. Foods held in cold holding prior to heating for service. Written plans for cleanup of vomit and diarrheal spills are in place. Employees have training aids for guidance in the absence of CFPM.

#5. Written procedures are available in the prep kitchen for the clean up of vomit and diarrheal events.

#22. Foods held under refrigeration. No foods held on the counter during breakfast preparation.

#57. License and inspection reports are posted for public viewing and reading.

The following guidance documents have been issued:


Joy Patel
Person In Charge

Jesse Bockelman
Inspector