

**Food Establishment Inspection Report**

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|--|--|---|---------------------------------------|
| Johnson County Public Health | No. Of Risk Factor/Intervention Violations | 0 | Date: 8/13/2025 |
| 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083 | No. Of Repeat Factor/Intervention Violations | 0 | Time In: 2:34 PM Time Out: 4:14 PM |
| Establishment: THE HIGHLANDER HOTEL | Address: 2525 HIGHLANDER PL | City/State: Iowa City, IA | Zip: 52245 |
| Telephone: 6419908222 | License/Permit#: 191380 - Food Service Establishment License | Permit Holder: THE HIGHLANDER HOTEL LLC | Inspection Reason: Physical Recheck |
| Est. Type: Restaurants, Other | 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 | | | 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 | IN | | 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 | IN |
| 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 | IN |
| 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 | IN | | 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 | IN |
| 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 | N/O |

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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|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

Inspection Published Comment:

A physical Recheck inspection was conducted. No further action is needed.

Corrections observed during this inspection included:

Item #1 The person in charge answered questions regarding cooking, and hot and cold holding temperatures.

Item #2 CFPM course and exam were completed on 03/20/24.

Item #5: A site-specific written procedure for bodily fluid cleanup is available for audit during inspection.

Item #10 All kitchen hand-washing sinks of the facility are accessible and supplied with soap and paper towels.

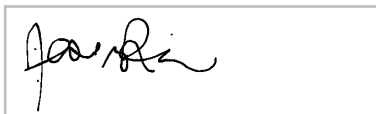
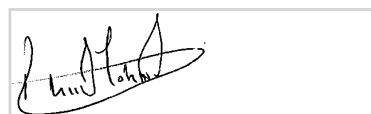
Item # 21 The establishment uses proper hot holding temp of house-made sauces (above 135 F).

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 are within the 7-day limit for house-made foods.

Item #28 Chemicals were stored properly and labeled.

The following guidance documents have been issued:


Jesus Rivera
Person In Charge

Ahmed Mohammed
Inspector