

**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	4	Date: 9/12/2025 Time In: 10:30 AM Time Out: 11:40 AM	
	No. Of Repeat Factor/Intervention Violations	2		
Establishment: BARRETT'S QUALITY EATS	Address: 3242 CROSSPARK RD	City/State: Coralville, IA	Zip: 52241	Telephone: 2316720343
License/Permit#: 225722 - Food Service Establishment License, 233371 - Retail Food Establishment License	Permit Holder: BARRETT'S BAKERY LLC	Inspection Reason: Routine	Est. Type: Retail Stores, Restaurants	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			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	IN
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	IN		18. Proper cooking time and temperatures	IN
4. Proper use of exclusions and restrictions	IN		19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	OUT		20. Proper cooling time and temperatures	IN
Good Hygienic Practices			21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN		22. Proper cold holding temperatures	OUT, (*)
7. No discharge from eyes, nose, and mouth	IN		23. Proper date marking and disposition	OUT, R
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	IN
10. Hand washing sinks properly supplied and accessible	OUT, R		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	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	IN		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	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	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
5.	2-501.11	PF	Observation: Current on site procedure for the cleanup of diarrhea and vomiting does not contain all the required Food Code steps and is not specific to the establishment.	9/22/2025
10.	5-205.11	PF	Observation: Trash can stored in front of handwashing sink on main prep line. Corrected by: Person in charge moved trash can to allow for easy accessibility of handwashing sink.	9/22/2025
10.	6-301.14	C	Observation: Handwashing sink at bar signage denoting hand washing only at the sink. Corrected by: Inspector provided person in charge with temporary handwashing sign until a permanent sign can be placed.	COS
22.	3-501.16(B)	P	Observation: Raw shell eggs stored at room temperature on cook line. According to person in charge eggs have been out for over 2 hours. Corrected by: Person in charge voluntarily discarded eggs.	COS
23.	3-501.18	P	Observation: Multiple house made sauces Garlic Mayo (8/29), Feta Mayo (8/20), C.F. (8/27), and Dijon Vinegar (8/20) held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntarily discarded outdated sauces.	9/22/2025

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
40.	2-303.11	C	Observation: Employee involved in active food prep was observed wearing a wrist watch.	9/22/2025
43.	3-304.12	C	Observation: Knives stored in gap between prep tables and worktables on cook line between uses. Corrected by: Knives moved to be stored on clean portion of worktable.	COS
48.	4-302.14, 4-501.116	PF	Observation: Quaternary sanitizer test strips have expired.	9/22/2025
57.	Iowa Code Section 137F	C	Observation: Only front page of previous inspection report was posted for public viewing.	9/22/2025

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around (9/22/2025) to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #10 & #23. See official letter for compliance details.

Follow-up will be completed on or after 9/22/2025 by Physical Recheck.

The following guidance documents have been issued:


Kat Graham
Person In Charge

Laura Sneller
Inspector