



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 3	No. Of Repeat Factor/Intervention Violations 1	Date: 10/16/2025 Time In: 11:15 AM Time Out: 12:40 PM
Establishment: BARREL HOUSE CORALVILLE, LLC	Address: 3230 REDHAWK ST	City/State: Coralville, IA	Zip: 52241
License/Permit#: 227109 - Food Service Establishment License	Permit Holder: JAMES HOLT	Inspection Reason: Routine	Est. Type: 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/A
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	N/A
Good Hygienic Practices		21. Proper hot holding temperatures	OUT, (*)
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	IN
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	OUT, (*)
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	N/A	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	OUT, (*)	48. Warewashing facilities: installed, maintained, and used; test strips	IN
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	IN	54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	OUT, (*)	55. Physical facilities installed, maintained, and clean	OUT
42. Washing fruits and vegetables	IN	56. Adequate ventilation and lighting; designated areas used	OUT, (*)
		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
10.	5-205.11	PF	Observation: Container of thawing fish was stored within basin of handwashing sink on prep line. Corrected by: Person in charge moved container of fish to prep sink and turned on water to allow for proper thawing.	COS
21.	3-501.16(A)(1)	P	Observation: Commercial cheese sauce and mac and cheese within hot holding container had a internal temperature of 55 degrees. According to person in in charge items have only been in hot holding for 1.5 hours. Corrected by: Person in charge moved mac and cheese and cheese sauce to stove top and reheated to a internal temperature of 135 degrees and raised temperature for hot holding unit.	COS
28.	7-204.11	P	Observation: Sink and surface sanitizer solution tested high. Corrected by: Person in charge diluted solution and contacted EMS to fix sanitization levels.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Fishing thawing in container at ambient temperature. Corrected by: Person in charge moved thawing fish to prep sink and turned on water to allow for proper thawing.	COS
41.	3-304.14	C	Observation: Visibly dirty wiping cloths stored on cutting boards throughout kitchen. Corrected by: Person in charge moved wiping clothes to sanitizer buckets for storage between uses.	COS
43.	3-304.12	C	Observation: Scoop handle stored in contact with sugar in bulk storage container within kitchen. Corrected by: Person in charge removed scoop and replaced with scoop handle outside of contact with food.	COS
55.	6-501.16	C	Observation: Drying mop stored in basin of mop sink.	10/26/2025
56.	6-403.11, 6-501.110	C	Observation: Employee personal jackets and purses stored on storage shelf with utensils used for food service. Corrected by: Person in charge moved employee personal items to designated area to prevent contamination.	COS
57.	Iowa Code Section 137F	C	Observation: Inspection report not posted in an area easily accessible to the public for viewing.	10/26/2025

Inspection Published Comment:

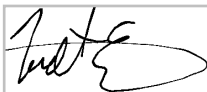
Routine inspection conducted. A physical re-check will be conducted on or around 10/26/2025 to verify corrections have been made.

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. See official letter for compliance details.

Follow-up will be completed on or after 10/26/2025 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used

A handwritten signature in blue ink, appearing to read "Forest Ellis", enclosed within a rectangular box.

Forest Ellis
Person In Charge

A handwritten signature in blue ink, appearing to read "Laura Sneller", enclosed within a rectangular box.

Laura Sneller
Inspector