



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	Date: 10/22/2025 Time In: 11:16 PM Time Out: 12:24 PM
	No. Of Repeat Factor/Intervention Violations 1	
Establishment: BREAD GARDEN CAFE	Address: 200 HAWKINS DR	City/State: Iowa City, IA
	Zip: 52242	Telephone: 3195306151
License/Permit#: 177543 - Food Service Establishment License, 177544 - Retail Food Establishment License	Permit Holder: JAMES MONDANARO	Inspection Reason: Routine
	Est. Type: Restaurants, Retail Stores	Risk Category: Risk Level 2 (Low), Risk Level 1 (Very 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			
1. Person in charge present, demonstrates knowledge, and performs duties	IN	15. Food separated and protected (Cross Contamination and Environmental)	IN
2. Certified Food Protection Manager	IN	16. Food contact surfaces: cleaned and sanitized	IN
Employee Health		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	Potentially Hazardous Food Time/Temperature Control for Safety	
4. Proper use of exclusions and restrictions	IN	18. Proper cooking time and temperatures	N/O
5. Procedures for responding to vomiting and diarrheal events	IN	19. Proper reheating procedures of hot holding	IN
Good Hygienic Practices		20. Proper cooling time and temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	IN	21. Proper hot holding temperatures	OUT, (*)
7. No discharge from eyes, nose, and mouth	IN	22. Proper cold holding temperatures	IN
Control of Hands as a Vehicle of Contamination		23. Proper date marking and disposition	IN
8. Hands clean and properly washed	IN	24. Time as a public health control: procedures and records	N/A
9. No bare hand contact with ready to eat foods	IN	Consumer Advisory	
10. Hand washing sinks properly supplied and accessible	OUT, (*), R	25. Consumer advisory provided for raw or undercooked foods	N/A
Approved Source		Highly Susceptible Populations	
11. Foods obtained from an approved source	IN	26. Pasteurized foods used; prohibited foods not offered	N/A
12. Foods received at proper temperatures	N/O	Food/Color Additives and Toxic Substances	
13. Food in good condition, safe, and unadulterated	IN	27. Food additives: approved, properly stored, and used	N/A
14. Required records available; shellstock tags, parasite destruction	N/A	28. Toxic substances properly identified, stored and used	OUT, (*)
Protection from Contamination		Conformance with Approved Procedures	
		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	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/O	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	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	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
10.	5-205.11	PF	Observation: Two spray bottles were stored on the rim of the handwashing sink in the steam table area. Corrected by: The Person in Charge (PIC) removed the bottles during the inspection.	COS
21.	3-501.16(A)(1)	P	Observation: Observation: Burrito sandwiches in the steam table were measured at 111°F. Corrected by: The Person in Charge (PIC) stated that the sandwiches had been in the unit for less than two hours and promptly reheated them to above 165°F before returning them to hot holding.	COS
28.	7-102.11	PF	Observation: A multi-use spray bottle containing sanitizer was observed without a label indicating the common name of its contents. Corrected by: The person in charge labeled the spray bottle with contents.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
57.	IAC 481-30 (8-304.11)	C	Observation: The license posted is not accessible to the public for viewing.	11/1/2025

Inspection Published Comment:

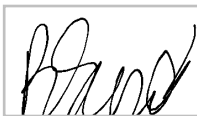
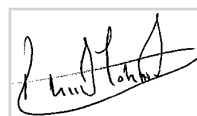
This on-site visit is routine. The person in charge agreed to have the remaining violation corrected by the assigned date.

Discussions with management:

#20. Discuss with management about the methods to cool in-house-made food that was being batch-made quickly. Cooling guidance documents were issued.

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


Blake Sander
Person In Charge

Ahmed Mohammed
Inspector