



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 No. Of Repeat Factor/Intervention Violations	5 4	Date: 10/23/2025 Time In: 12:05 PM Time Out: 1:50 PM
Establishment: HOKKAIDO RAMEN HOUSE	Address: 201 E 9TH ST	City/State: Coralville, IA	Zip: 52241
Telephone: 3306516506	License/Permit#: 237547 - Food Service Establishment License	Permit Holder: HOKKAIDO CORALVILLE INC	Inspection Reason: Routine
		Est. Type: 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 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events IN Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 8. Hands clean and properly washed IN 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible OUT, (*), R Approved Source 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures N/O 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction N/A Protection from Contamination		15. Food separated and protected (Cross Contamination and Environmental) OUT, (*), R 16. Food contact surfaces: cleaned and sanitized OUT, (*), R 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures N/O 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures OUT, (*) 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures IN 23. Proper date marking and disposition IN 24. Time as a public health control: procedures and records OUT, R Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods IN Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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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 30. Pasteurized eggs used where required N/A 31. Water and ice from approved source IN 32. Variance obtained for specialized processing methods N/A Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding IN 35. Approved thawing methods N/A 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container OUT Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected OUT 39. Contamination prevented during food preparation, storage and display IN 40. Personal cleanliness OUT 41. Wiping cloths: properly used and stored OUT, (*) 42. Washing fruits and vegetables IN		Proper Use of Utensils 43. In use utensils: properly stored OUT, (*) 44. Utensils, equipment, and linens: properly stored dried and handled IN 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/A Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT 48. Warewashing facilities: installed, maintained, and used; test strips OUT 49. Non-food contact surfaces clean OUT Physical Facilities 50. Hot and Cold water available; adequate pressure IN 51. Plumbing installed; proper backflow devices IN 52. Sewage and waste water properly disposed IN 53. Toilet facilities; properly constructed, supplied, and cleaned IN 54. Garbage and refuse properly disposed; facilities maintained IN 55. Physical facilities installed, maintained, and clean IN 56. Adequate ventilation and lighting; designated areas used OUT 57. Licensing; posting licenses and reports; smoking IN
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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: Pans and containers stored in basin of handwashing sink next to dishmachine. corrected by: Person in charge removed pans and containers from handwashing.	COS
15.	3-302.11(A)(1)	P	Observation: Raw shell Eggs and raw chicken stored above ready to eat sauces within walk in cooler. Corrected by: Person in charge moved raw chicken and eggs to bottom shelf to prevent contamination.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Container of bleach sanitizer on prep line tested at 0 ppm. Corrected by: Person in charge remade sanitizer solution and tested at 100ppm.	COS
16.	4-601.11(A)	PF	Observation: Multi-use containers of sauces within coolers on prep line had large amounts of debris build up on the containers. Observation: Blade of can opener was visibly dirty. According to person in charge can opener hasn't been used for a couple days. Corrected by: Person in charge brought sauce containers and can opener to 3 bay. Employee started washing, rinsing, and sanitizing items.	COS
20.	3-501.14(A)	P	Observation: House made chicken & beef broth made 24 hours prior temped at 57 degrees inside walk in fridge. Food did not cool correctly within the required time limit. Corrected by: Person in charge voluntarily discarded items.	COS
24.	3-501.19(A)	PF	Observation: Establishment does not have approved written procedures for sushi fish using time as a public health control.	11/2/2025

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple bulk container's of oil, flour, sugar, and salt lacked labels with common name.	11/2/2025
38.	6-202.13	C	Observation: Hanging fly traps were above food preparation areas in the kitchen. Have fly traps removed. Place new fly traps in areas away from food preparation, food storage and clean equipment.	11/2/2025
40.	2-402.11	C	Observation: Employees in active food prep are not wearing hair restraints.	11/2/2025
41.	3-304.14	C	Observation: Sanitizer buckets stored on floor within kitchen and sushi area. Corrected by: Person in charge placed sanitizers buckets 6 inches off the floor to prevent contamination.	COS
43.	3-304.12	C	Observation: Knives stored in gap between prep tables and worktables between uses. Corrected by: Knives moved to be stored on clean portion of worktable.	COS
47.	4-101.11(B-E)	C	Observation: Paint brush was stored in sauce container within low boy cooler. Food utensils shall be made of non-absorbent, durable, and cleanable materials. Corrected by: Person in charge voluntarily discarded item.	COS
47.	4-501.12	C	Observation: Cutting boards throughout kitchen have deep grooves and excessive staining. Have boards resurfaced or replaced.	11/2/2025
48.	4-302.14, 4-501.116	PF	Observation: No bleach sanitizer test strips on site.	11/2/2025
49.	4-601.11(B)(C), 4-602.13	C	Observation: Excessive amounts of debris build up inside lowboy coolers on prep line.	11/2/2025
56.	6-403.11, 6-501.110	C	Observation: Employee's personal food stored in multiple coolers throughout establishment. Move personal food to designated area away from establishment food.	11/2/2025

Inspection Published Comment:
Non-illness complaint inspection conducted in conjunction with routine inspection. Non-illness complaint regarded general facility sanitation. Complaint is verifiable.

A physical re-check will be conducted on or around 11/2/2025 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.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#16: The person in charge agrees to ensure all food contact items are washed, rinsed, and sanitized after use or after 4 hours of continuous use.
#24: Person in charge agrees to have approved written procedures for time as a public health control on site.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

Follow-up will be completed on or after 11/2/2025 by Physical Recheck.

The following guidance documents have been issued:



Minjie Lin
Person In Charge



Laura Sneller
Inspector