



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: 10/22/2025 Time In: 1:35 PM Time Out: 3:00 PM
Establishment: X-GOLF CORALVILLE	No. Of Repeat Factor/Intervention Violations 3	
License/Permit#: 236995 - Food Service Establishment License	Permit Holder: BRYANT NICHOLSON	Address: 211 E 9TH ST City/State: Coralville, IA Zip: 52241 Telephone: 319-200-4653
Inspection Reason: Routine		Est. Type: 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)	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	OUT, R	18. Proper cooking time and temperatures	N/A
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/O
Good Hygienic Practices		21. Proper hot holding temperatures	N/A
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	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	N/A
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	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/A
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	N/O	48. Warewashing facilities: installed, maintained, and used; test strips	OUT
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	OUT
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	OUT, (*)
42. Washing fruits and vegetables	N/A	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
3.	2-103.11(O)	PF	Observation: No verifiable employee health forms on site at time of inspection.	11/1/2025
10.	6-301.12	PF	Observation: Hand washing sink within kitchen lacked paper towels. Corrected by: Employee placed paper towels next to handwashing sink.	COS
23.	3-501.17	PF	Observation: Multiple opened containers of commercial sauces within coolers lacked label with open date.	11/1/2025
28.	7-202.12(A)(B)	P	Observation: Pesticides not labeled for food service present at bar. Corrected by: Employee voluntarily discarded pesticides.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-302.14, 4-501.116	PF	Observation: Bleach and Quaternary test strips on site have expired.	11/1/2025
48.	4-303.11		Observation: At time of inspection bleach sanitizer solution containers for kitchen and bar dish machines were empty. Corrected by: Employee replaced empty sanitizer bottles with new bottles. Dish machines then tested at the correct PPM.	COS
49.	4-601.11(B)(C), 4-602.13	C	Observation: Excessive debris builds up on the interior surface of the microwave on the prep line.	11/1/2025
55.	6-501.16	C	Observation: Drying mop stored in basin of mop sink. Corrected by: Employee inverted mop to allow for proper drying.	COS
57.	IAC 481-30 (8-304.11)	C	Observation: Current posted license is expired.	11/1/2025

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 11/1/2025 to verify corrections have been made.

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

#3: Employee health reporting agreements will be verifiable and held on site for review.

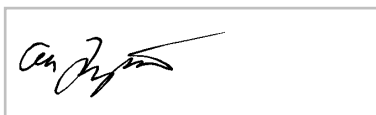
#10: Person in charge agrees to ensure handwashing sinks are supplied with hand drying provisions.

#23: Employees will be retrained on appropriate date marking procedures for commercial containers.

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 11/1/2025 by Physical Recheck.

The following guidance documents have been issued:


Alex Linquist
Person In Charge

Laura Sneller
Inspector

