



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<b>No. Of Risk Factor/Intervention Violations</b>  <b>No. Of Repeat Factor/Intervention Violations</b>	<b>4</b>  <b>0</b>	Date: 11/10/2025 Time In: 12:00 PM Time Out: 1:00 PM
<b>Establishment: HOKKAIDO RAMEN HOUSE</b>	<b>Address: 201 E 9TH ST</b>	<b>City/State: Coralville, IA</b>	<b>Zip: 52241</b>
<b>Telephone: 3306516506</b>	<b>License/Permit#: 237547 - Food Service Establishment License</b>	<b>Permit Holder: HOKKAIDO CORALVILLE INC</b>	<b>Inspection Reason: Physical Recheck</b>
		<b>Est. Type: Restaurants</b>	<b>Risk Category: Risk Level 4 (High)</b>

### 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

<b>Supervision</b> 1. Person in charge present, demonstrates knowledge, and performs duties N/O 2. Certified Food Protection Manager N/O <b>Employee Health</b> 3. Management, food employee and conditional employee knowledge, responsibilities and reporting N/O 4. Proper use of exclusions and restrictions N/O 5. Procedures for responding to vomiting and diarrheal events N/O <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use N/O 7. No discharge from eyes, nose, and mouth N/O <b>Control of Hands as a Vehicle of Contamination</b> 8. Hands clean and properly washed N/O 9. No bare hand contact with ready to eat foods N/O 10. Hand washing sinks properly supplied and accessible OUT, (*) <b>Approved Source</b> 11. Foods obtained from an approved source N/O 12. Foods received at proper temperatures N/O 13. Food in good condition, safe, and unadulterated N/O 14. Required records available; shellstock tags, parasite destruction N/O <b>Protection from Contamination</b>	15. Food separated and protected (Cross Contamination and Environmental) OUT, (*) 16. Food contact surfaces: cleaned and sanitized OUT, (*) 17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 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 N/O 22. Proper cold holding temperatures N/O 23. Proper date marking and disposition N/O 24. Time as a public health control: procedures and records IN <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods N/O <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered N/O <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used N/O 28. Toxic substances properly identified, stored and used N/O <b>Conformance with Approved Procedures</b> 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/O
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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.

<b>Safe Food and Water</b> 30. Pasteurized eggs used where required N/O 31. Water and ice from approved source N/O 32. Variance obtained for specialized processing methods N/O <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control N/O 34. Plant food properly cooked for hot holding N/O 35. Approved thawing methods N/O 36. Thermometers provided and accurate N/O <b>Food Identification</b> 37. Food properly labeled; original container OUT <b>Prevention of Food Contamination</b> 38. Insects, rodents, and animals not present/outer openings protected OUT 39. Contamination prevented during food preparation, storage and display N/O 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables N/O	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored IN 44. Utensils, equipment, and linens: properly stored dried and handled N/O 45. Single-use/single service articles: properly stored and used N/O 46. Slash-resistant and cloth glove use N/O <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips N/O 49. Non-food contact surfaces clean OUT <b>Physical Facilities</b> 50. Hot and Cold water available; adequate pressure N/O 51. Plumbing installed; proper backflow devices N/O 52. Sewage and waste water properly disposed N/O 53. Toilet facilities; properly constructed, supplied, and cleaned N/O 54. Garbage and refuse properly disposed; facilities maintained N/O 55. Physical facilities installed, maintained, and clean N/O 56. Adequate ventilation and lighting; designated areas used N/O 57. Licensing; posting licenses and reports; smoking N/O
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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: Stack of cardboard boxes stored in front of handwashing sink next to dish machine. Corrected by: Person in charge moved cardboard boxes to allow for access of handwashing sink.	COS
10.	6-301.12	PF	Observation: All handwashing sinks lacked hand drying provisions. Corrected by: Person in charge placed paper towels at handwashing sinks.	COS
15.	3-302.11(A)(1)	P	Observation: Raw chicken and raw shell eggs stored above containers of ready to eat sauces and vegetables in walk in cooler. Corrected by: Person in charge moved raw chicken and raw shell eggs to bottom shelf to prevent contamination.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Container of bleach on prep line tested at 0ppm. Corrected by: Person in charge remade bleach sanitizer and tested at 100ppm.	COS
20.	3-501.14(A)	P	Observation: Cooked beef broth made over 24 hours prior had a internal temperature of 61 degrees within walk in cooler. Food do not cool correctly within the require time limit. corrected by: Person in charge voluntarily discarded beef broth.	COS

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Bulk storage containers of flour, oil, sugar, and salt lacked labels with common name.	11/20/2025
38.	6-202.13	C	Observation: Multiple sets of hanging fly traps stored above food prep and clean utensil storage areas throughout kitchen. Remove hanging fly traps and place new fly traps away from food preparation, food storage, and clean equipment areas.	11/20/2025
49.	4-601.11(B)(C), 4-602.13	C	Observation: Excessive amounts of grease and debris built up throughout all low boy coolers on prep line.	11/20/2025

**Inspection Published Comment:**

This onsite visit is a recheck in reference to a Warning letter sent on 10/23/2025. A Second physical re-check will be conducted on or around 11/20/2025 to verify corrections have been made.

**The following items have been corrected:**

#24: Time as a public health control procedures for sushi fish and rice on site and approved.

#40: Employees are wearing effective hair restraints

#41: Sanitizer buckets are stored off the floor.

#43: Knives are stored in designated areas between uses.

#47: Food contact utensil are made of durable, cleanable, non absorbent materials.

**Discussions with Management:**

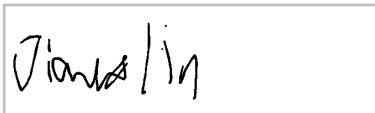
Item #20. Discussed requirements of cooling foods to reach 70F within 2 hours of starting the cooling process.

Item #33. Manager had additional questions about cooling methods. Discussed the code provisions of small batches, shallow pans, uncovered pans, etc.

Cooling Method guidance document was issued.

Follow-up will be completed on or after 11/20/2025 by Physical Recheck.

The following guidance documents have been issued:




Jianewi Lin  
Person In Charge

Laura Sneller  
Inspector