



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: 11/18/2025 Time In: 2:22 PM Time Out: 3:04 PM
	No. Of Repeat Factor/Intervention Violations 2	
Establishment: STIRLINGSHIRE SENIOR LIVING	Address: 1140 KENNEDY PKWY	City/State: Coralville, IA
	Zip: 52241	Telephone: 319-338-8100
License/Permit#: 195077 - Food Service Establishment License	Permit Holder: CROSSING COMMONS SENIOR LIVING LLC	Inspection Reason: Routine
	Est. Type: Institutions	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	N/O	
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	IN	
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, (*)	
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	IN	
20. Proper cooling time and temperatures	IN	
21. Proper hot holding temperatures	IN	
22. Proper cold holding temperatures	OUT, (*), R	
23. Proper date marking and disposition	IN	
24. Time as a public health control: procedures and records	N/A	
Consumer Advisory		
25. Consumer advisory provided for raw or undercooked foods	N/A	
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	

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	OUT	
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	IN	

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
15.	3-302.11(A)(1)	P	Observation: Raw eggs were stored above ready-to-eat food in the one-door cooler across from the steam table. Corrected By: The person in charge rearranged the cooler so that raw eggs are now stored below ready-to-eat food.	COS
15.	3-302.11(A)(2)	P	Observation: Raw ground beef was stored in direct contact with raw pork steak in the walk-in cooler. Corrected By: The person in charge separated the raw ground beef and raw pork steak to prevent cross-contamination.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The high-temp dish machine did not reach 160°F on the test strip. Corrected By: The person in charge called for service and will use the three-compartment sink until the machine is repaired.	COS
22.	3-501.16(A)(2)	P	Observation: Sliced tomatoes (44°F) and cheese (52°F) were above proper temperatures in the lowboy cooler. Corrected By: The person in charge discarded the items; cooler maintenance and temperature logging will be reviewed. Observation: Multiple juices, milk, tea, and sauce containers in the lowboy cooler by the kitchen door were above 41°F. Corrected By: The person in charge moved the freshly made juices, tea, and sauces to the walk-in cooler and voluntarily discarded the milk.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
47.	4-401.11(A)(B), 4-402.11, 4-402.12, 4-501.11	C	Observation: The lowboy coolers by the kitchen door and across from the steam table were not maintaining temperatures below 41°F. TCS foods should not be stored in them until repaired or replaced.	11/28/2025

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 11/28/2025 to verify corrections have been made.

Long-Term Corrective Actions:

The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:

#16:

Scheduling regular preventive maintenance and calibration for the dish machine.

Implementing daily temperature checks and logging to ensure proper operation.

Training staff on monitoring and reporting dish machine performance promptly.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures

A handwritten signature in black ink, appearing to read "Nicol Mason", enclosed within a rectangular box.

Nicol Mason
Person In Charge

A handwritten signature in black ink, appearing to read "Ahmed Mohammed", enclosed within a rectangular box.

Ahmed Mohammed
Inspector