



## 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 <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">2</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">2</div>	Date: 12/1/2025 Time In: 11:00 AM Time Out: 11:40 AM
Establishment: POWER NUTRITION	Address: 470 1ST AVE	City/State: Coralville, IA	Zip: 52241
License/Permit#: 197529 - Food Service Establishment License	Permit Holder: LORI HOSKYN	Inspection Reason: Routine	Est. Type: Restaurants Risk Category: 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

<b>Supervision</b>			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	N/A		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
<b>Employee Health</b>			<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>	
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	OUT, R		20. Proper cooling time and temperatures	N/A
<b>Good Hygienic Practices</b>			21. Proper hot holding temperatures	N/A
6. Proper eating, tasting, drinking, or tobacco use	N/O		22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN		23. Proper date marking and disposition	IN
<b>Control of Hands as a Vehicle of Contamination</b>			24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN		<b>Consumer Advisory</b>	
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	IN		<b>Highly Susceptible Populations</b>	
<b>Approved Source</b>			26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN		<b>Food/Color Additives and Toxic Substances</b>	
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	IN
14. Required records available; shellstock tags, parasite destruction	N/A		<b>Conformance with Approved Procedures</b>	
<b>Protection from Contamination</b>			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.

<b>Safe Food and Water</b>			<b>Proper Use of Utensils</b>	
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
<b>Food Temperature Control</b>			46. Slash-resistant and cloth glove use	N/A
33. Proper cooling methods used; adequate equipment for temperature control	IN		<b>Utensils, Equipment, and Vending</b>	
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	IN
<b>Food Identification</b>			<b>Physical Facilities</b>	
37. Food properly labeled; original container	OUT		50. Hot and Cold water available; adequate pressure	IN
<b>Prevention of Food Contamination</b>			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	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.	12/11/2025
5.	2-501.11	PF	Observation: No written site specific vomit and diarrheal clean up procedure on site at time of inspection.	12/11/2025

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-602.11(A), (B)(1-4 & 6-7), (C)	C	Observation: Packaged protein balls are not properly labeled.  Food labels should include: (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement; If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the FOOD; (3) An accurate declaration of the net quantity of contents; (4) The name and place of business of the manufacturer, packer, or distributor; and (5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient.	12/11/2025
48.	4-302.14, 4-501.116	PF	Observation: No quaternary test strips on site to test quaternary sanitizer solution.	12/11/2025
57.	Iowa Code Section 137F	C	Observation: Previous inspection report is not posted for public viewing.	12/11/2025
57.	IAC 481-30 (8-304.11)	C	Observation: Current posted license is expired.	12/11/2025

**Inspection Published Comment:**

Routine inspection conducted. A physical re-check will be conducted on or around 12/11/2025 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.

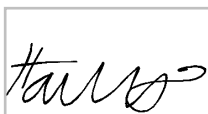
#3: Employee health reporting agreements will be verifiable and held on site for review.

#5. Written procedures approved by JCPH will be printed and posted onsite for review by employees in the event of a spill and by the inspector during future inspections.

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 12/11/2025 by Physical Recheck.

The following guidance documents have been issued:


Hailey Moore  
Person In Charge

Laura Sneller  
Inspector