



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	1 0	Date: 12/4/2025 Time In: 4:03 PM Time Out: 4:50 PM
Establishment: STIRLINGSHIRE SENIOR LIVING	Address: 1140 KENNEDY PKWY	City/State: Coralville, IA	Zip: 52241
License/Permit#: 195077 - Food Service Establishment License	Permit Holder: CROSSING COMMONS SENIOR LIVING LLC	Inspection Reason: Physical Recheck	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 N/O 2. Certified Food Protection Manager N/O Employee Health 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 Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use N/O 7. No discharge from eyes, nose, and mouth N/O Control of Hands as a Vehicle of Contamination 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 N/O Approved Source 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 Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized IN 17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O 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 N/O 21. Proper hot holding temperatures N/O 22. Proper cold holding temperatures OUT, (*) 23. Proper date marking and disposition N/O 24. Time as a public health control: procedures and records N/O Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/O Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/O Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/O 28. Toxic substances properly identified, stored and used N/O Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/O
---	---

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/O 31. Water and ice from approved source N/O 32. Variance obtained for specialized processing methods N/O Food Temperature Control 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 Food Identification 37. Food properly labeled; original container N/O Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected N/O 39. Contamination prevented during food preparation, storage and display N/O 40. Personal cleanliness N/O 41. Wiping cloths: properly used and stored N/O 42. Washing fruits and vegetables N/O	Proper Use of Utensils 43. In use utensils: properly stored N/O 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 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 N/O 49. Non-food contact surfaces clean N/O Physical Facilities 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
--	---

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
22.	3-501.16(A)(2)	P	<p>Observation: Sliced tomatoes, ready-to-eat bacon, turkey meat, lettuce, and cheese stored in the salad bar lowboy cooler were observed above the required cold-holding temperature of 41°F.</p> <p>Corrected by: The person in charge voluntarily discarded the affected items. Maintenance was requested for the cooler.</p>	COS

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
47.	4-401.11(A) (B), 4.402.11, 4-402.12, 4-501.11	C	<p>Observation: The salad bar lowboy cooler was not maintaining temperatures below 41°F. No temperature-controlled for safety (TCS) foods should be stored in the unit until it is repaired or replaced.</p>	12/14/2025

Inspection Published Comment:

A physical recheck inspection was conducted. The person in charge agreed to have the remaining violation corrected by the assigned date. Corrections observed during this inspection included:

Item #15: Food was stored properly in the correct order.

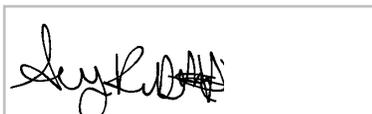
Item #16: The kitchen high-temperature dish machine was reaching 160°F as indicated by a high-heat test strip.

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:

The person in charge agreed to train all kitchen staff on proper cold holding of house-made food items. They also agreed that no temperature-controlled for safety (TCS) foods will be stored in the salad bar lowboy cooler until it is repaired or replaced. The person in charge will provide the inspector with documentation of completed maintenance and a temperature log once the unit is functioning properly.

The following guidance documents have been issued:



Amey Kubik-Hasley
Person In Charge



Ahmed Mohammed
Inspector