



## 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		1	Date: 1/20/2026 Time In: 10:25 AM Time Out: 10:35 AM
	No. Of Repeat Factor/Intervention Violations		0	
Establishment: COMFORT INN & SUITES	Address: 214 9th ST	City/State: Coralville, IA	Zip: 52241	Telephone: 3193378382
License/Permit#: 175071 - Food Service Establishment License	Permit Holder: UNITED HOTELS LLC	Inspection Reason: Physical Recheck	Est. Type: Restaurants, Other	Risk Category: Risk Level 2 (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)	N/O
1. Person in charge present, demonstrates knowledge, and performs duties		16. Food contact surfaces: cleaned and sanitized	N/O
2. Certified Food Protection Manager		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
<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		18. Proper cooking time and temperatures	N/O
4. Proper use of exclusions and restrictions		19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events		20. Proper cooling time and temperatures	N/O
<b>Good Hygienic Practices</b>		21. Proper hot holding temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use		22. Proper cold holding temperatures	N/O
7. No discharge from eyes, nose, and mouth		23. Proper date marking and disposition	N/O
<b>Control of Hands as a Vehicle of Contamination</b>		24. Time as a public health control: procedures and records	N/O
8. Hands clean and properly washed		<b>Consumer Advisory</b>	
9. No bare hand contact with ready to eat foods		25. Consumer advisory provided for raw or undercooked foods	N/O
10. Hand washing sinks properly supplied and accessible		<b>Highly Susceptible Populations</b>	
<b>Approved Source</b>		26. Pasteurized foods used; prohibited foods not offered	N/O
11. Foods obtained from an approved source		<b>Food/Color Additives and Toxic Substances</b>	
12. Foods received at proper temperatures		27. Food additives: approved, properly stored, and used	N/O
13. Food in good condition, safe, and unadulterated		28. Toxic substances properly identified, stored and used	N/O
14. Required records available; shellstock tags, parasite destruction		<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/O

## 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/O	43. In use utensils: properly stored	
31. Water and ice from approved source	N/O	44. Utensils, equipment, and linens: properly stored dried and handled	
32. Variance obtained for specialized processing methods	N/O	45. Single-use/single service articles: properly stored and used	
<b>Food Temperature Control</b>		46. Slash-resistant and cloth glove use	
33. Proper cooling methods used; adequate equipment for temperature control	N/O	<b>Utensils, Equipment, and Vending</b>	
34. Plant food properly cooked for hot holding	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	
35. Approved thawing methods	N/O	48. Warewashing facilities: installed, maintained, and used; test strips	
36. Thermometers provided and accurate	N/O	49. Non-food contact surfaces clean	
<b>Food Identification</b>		<b>Physical Facilities</b>	
37. Food properly labeled; original container	N/O	50. Hot and Cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>		51. Plumbing installed; proper backflow devices	
38. Insects, rodents, and animals not present/outer openings protected	N/O	52. Sewage and waste water properly disposed	
39. Contamination prevented during food preparation, storage and display	N/O	53. Toilet facilities: properly constructed, supplied, and cleaned	
40. Personal cleanliness	N/O	54. Garbage and refuse properly disposed; facilities maintained	
41. Wiping cloths: properly used and stored	N/O	55. Physical facilities installed, maintained, and clean	
42. Washing fruits and vegetables	N/O	56. Adequate ventilation and lighting; designated areas used	
		57. Licensing: posting licenses and reports; smoking	

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
2.	2-102.12(A)	C	Observation: Current CFPM's certification is expired.	1/30/2026

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date

## Inspection Published Comment:

Person in Charge agreed to meet CFPM requirements no later than 12/25/2025 and send the inspector a CFPM certificate of completion upon course and exam completion.

A physical re-check will be conducted on or around 1/30/2026 to verify corrections have been made.

Follow-up will be completed on or after 1/30/2026 by Physical Recheck.

The following guidance documents have been issued:



Kayla Miner  
Person In Charge



Laura Sneller  
Inspector