



## 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;">3</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">2</div>	Date: 1/7/2026 Time In: 11:45 PM Time Out: 1:43 PM
Establishment: FOOD & NUTRITION SERVICES DEPT.	Address: 200 HAWKINS DR	City/State: IOWA CITY, IA	Zip: 52242
License/Permit#: 44618 - Food Service Establishment License	Permit Holder: UNIVERSITY OF IOWA HOSPITALS & CLINICS	Inspection Reason: Routine	Est. Type: Restaurants  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

<b>Supervision</b>		
1. Person in charge present, demonstrates knowledge, and performs duties	IN	
2. Certified Food Protection Manager	IN	
<b>Employee Health</b>		
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	
<b>Good Hygienic Practices</b>		
6. Proper eating, tasting, drinking, or tobacco use	N/O	
7. No discharge from eyes, nose, and mouth	IN	
<b>Control of Hands as a Vehicle of Contamination</b>		
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	
<b>Approved Source</b>		
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	
<b>Protection from Contamination</b>		
15. Food separated and protected (Cross Contamination and Environmental)	IN	
16. Food contact surfaces: cleaned and sanitized	OUT, (*), R	
17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN	
<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	IN	
20. Proper cooling time and temperatures	OUT, (*)	
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/O	
<b>Consumer Advisory</b>		
25. Consumer advisory provided for raw or undercooked foods	N/A	
<b>Highly Susceptible Populations</b>		
26. Pasteurized foods used; prohibited foods not offered	N/A	
<b>Food/Color Additives and Toxic Substances</b>		
27. Food additives: approved, properly stored, and used	N/A	
28. Toxic substances properly identified, stored and used	IN	
<b>Conformance with Approved Procedures</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/O	
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	IN		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN	
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	OUT, (*)	
<b>Food Identification</b>			<b>Physical Facilities</b>		
37. Food properly labeled; original container	IN		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	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
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The quaternary ammonium (quat) sanitizer solution bucket at the grill station in the fountain dining room tested at 0 ppm.  Corrected by: The person in charge remade the sanitizer solution, which then tested within acceptable parameters.	COS
20.	3-501.14(A)	P	Observation: A container of scrambled eggs cooling in the SFCH walk-in cooler, prepared the previous day, measured at 55°F.  Corrected by: The item was voluntarily discarded.	COS
22.	3-501.16(A)(2)	P	Observations: # Sliced tomatoes in the fountain dining room deli lowboy cooler measured 42.6°F.  # Cottage cheese in the salad bar in the fountain dining room measured 42.3°F.  # Cheese containers stored at room temperature near the grill station flat top measured 47°F.  Corrected by: The Person in Charge (PIC) stated all items had been out for less than two hours and relocated them to refrigeration to return to safe holding temperatures.	COS

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
49.	4-601.11(B)(C), 4-602.13	C	Observation: Debris buildup was observed around the dispensers of the Compass Café coffee machines and the water machine.  Corrected by: Staff began cleaning and sanitizing the units.	COS

**Inspection Published Comment:**

This on-site visit is routine. No further action is needed.

**Discussion with Management:**

The inspector discussed proper cooling requirements for cooked foods, including the need to cool foods rapidly to 41°F or below within the required time frames. Management was advised on appropriate cooling methods, such as using shallow containers, ice baths, and adequate air circulation in refrigeration units. The importance of monitoring and documenting cooling temperatures to prevent bacterial growth was also reviewed.

Discussed risks associated with holding cheese and other TCS foods at room temperature near the grill. Advised management to either:

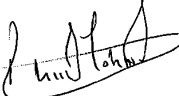
- # Develop and maintain Time as a Public Health Control (TPHC) procedures for foods held at room temperature, including time tracking and discard limits, or
- # Use approved cold-holding units to keep cheese and other TCS foods at or below 41°F.

The following guidance documents have been issued:

Document Name	Description
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_20ProperCoolingTimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures



Douglas Robertson  
Person In Charge



Ahmed Mohammed  
Inspector

