

**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	2	Date: 1/6/2026 Time In: 11:20 PM Time Out: 1:05 PM	
	No. Of Repeat Factor/Intervention Violations	1		
Establishment: HAVELI INDIAN CUISINE	Address: 943 25TH AVE	City/State: Coralville, IA	Zip: 52241	Telephone: 3193591744
License/Permit#: 83818 - Food Service Establishment License	Permit Holder: SIMRANJETT LLC	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>		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	IN	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	IN	18. Proper cooking time and temperatures	N/O
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	IN	20. Proper cooling time and temperatures	IN
<b>Good Hygienic Practices</b>		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	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	OUT, (*)	<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	IN
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	OUT, R

**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	OUT, (*)
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	OUT	<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	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	IN
<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	OUT, (*)	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	OUT	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
10.	5-205.11	PF	Observation: Rear dish area hand sink blocked by rolling trash can.  Hand sink on the end of the prep line blocked by a chair.  Corrected by: both hand sinks were cleared of objects and returned to a state that allows for easy access to hand washing for employees.	COS
29.	3-502.11	PF	Observation: Establishment has a yogurt made onsite that is used doing a specialized process that has not had a variance approved.  Establishment will use commercially prepared and purchased yogurt for use onsite.	1/16/2026

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
33.	3-501.15(A)	PF	Observation: In process cooling batch of sauce is being cooled in deep containers (>4in deep) inside the walk-in cooler.	1/16/2026
39.	3-305.11	C	Observation: Numerous containers of foods stored on the lower section of the prep table on the prep line lacked covers while in storage.  Corrected by: Employees covered the food containers to prevent possible contamination.	COS
40.	2-402.11	C	Observation: Employees observed without effective hair restraints while working in the kitchen.	1/16/2026
43.	3-304.12	C	Observation: Utensils without a dedicated handle were stored in contact with foods in dry ingredient bins and containers of foods in the walk-in cooler.	COS

**Inspection Published Comment:**

Routine inspection conducted. A physical recheck will occur on or after 1/16/26 to verify corrections have been made.

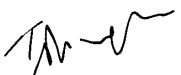
**Discussions with Management:**

#33. Inspector discussed with the staff the use of smaller, thin pans to ensure foods are cooled rapidly and within the time limit for safe cooling. Establishment stated they will use small pans to cool the large batch sauces that are produced. After cooling sauces will be transferred to currently used containers for storage.


CFPM on file has left employment. Person in Charge understands that a minimum of one employee will be a Certified Food Protection Manager no later than 7/6/26. Person in Charge agrees to provide documentation to the inspector upon course completion.

Follow-up will be completed on or after 1/16/2026 by Physical Recheck.

The following guidance documents have been issued:



Ishwar Singh  
Person In Charge



Jesse Bockelman  
Inspector