



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

Supervision		15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties		16. Food contact surfaces: cleaned and sanitized	IN
2. Certified Food Protection Manager		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
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/A
5. Procedures for responding to vomiting and diarrheal events		20. Proper cooling time and temperatures	IN
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use		22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth		23. Proper date marking and disposition	IN
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed		Consumer Advisory	
9. No bare hand contact with ready to eat foods		25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible		Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source		Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures		27. Food additives: approved, properly stored, and used	IN
13. Food in good condition, safe, and unadulterated		28. Toxic substances properly identified, stored and used	IN
14. Required records available; shellstock tags, parasite destruction		Conformance with Approved Procedures	
Protection from Contamination		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.

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

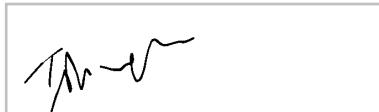
Discussions with Management:

#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.

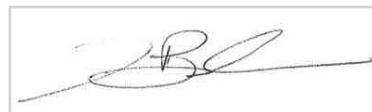
CFPM on file has left employment. Person in Charge understands that a minimum of one employee will be a Certified Food Protection Manager no later than 7/6/26. Person in Charge agrees to provide documentation to the inspector upon course completion.

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