



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: 1/13/2026 Time In: 12:20 PM Time Out: 1:50 PM
Establishment: IOWA ATHLETIC CLUB	Address: 200 E 9TH ST	City/State: Coralville, IA	Zip: 52241
License/Permit#: 208921 - Food Service Establishment License	Permit Holder: CRAFT CONCEPTS	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	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
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
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/O
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	IN
Good Hygienic Practices		21. Proper hot holding temperatures	OUT, (*), R
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	OUT, (*), R
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	IN	Consumer Advisory	
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	IN	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/O	27. Food additives: approved, properly stored, and used	N/A
13. Food in good condition, safe, and unadulterated	IN	28. Toxic substances properly identified, stored and used	OUT, (*)
14. Required records available; shellstock tags, parasite destruction	N/A	Conformance with Approved Procedures	
Protection from Contamination		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.

Safe Food and Water		Proper Use of Utensils	
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
Food Temperature Control		46. Slash-resistant and cloth glove use	N/A
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
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	OUT
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	IN
Food Identification		Physical Facilities	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	OUT
Prevention of Food Contamination		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	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	OUT, (*)
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
21.	3-501.16(A)(1)	P	Observation: Cheese sauce within hot holding had an internal temperature of 113.8 degrees. According to employee cheese sauce has been on hot hold for less than two hours. Corrected by: Employee brought cheese sauce to stove top to be reheated and raised the temperature of hot holding table.	COS
23.	3-501.18	P	Observation: House made nash sauce (1/2) and club sauce (12/17) within low boy cooler on prep line held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntarily discarded outdated sauces.	COS
28.	7-204.11	P	Observation: Quat Sanitizer solution on prep line tested above 400PPM. Corrected by: Person in charge diluted solution and contacted sanitizer provider to fix sanitization levels.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
40.	2-303.11	C	Observation: Employee in active food prep was observed wearing a wrist bracelet.	1/23/2026
48.	4-302.14, 4-501.116	PF	Observation: Current quaternary test stripes on-site are expired.	1/23/2026
50.	5-103.11, 5-103.12	PF	Observation: Handwashing sink on service prep line is unable to reach a temperature of at least 100 degrees.	1/23/2026
55.	6-501.16	C	Observation: Drying mops stored in basin of mop sink. Corrected by: Employee hung up mops to allow for proper drying.	COS

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 1/23/2026 to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #23. See official letter for compliance details.

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

The following guidance documents have been issued:


Jacob Hosch
Person In Charge

Laura Sneller
Inspector