



## 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: 40px; margin: 0 auto;">0</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">0</div>	Date: 2/4/2026 Time In: 3:30 PM Time Out: 4:00 PM
Establishment: ALLSPICE CULINARIUM	Address: 901 E 2ND AVE	City/State: Coralville, IA	Zip: 52241
License/Permit#: 237598 - Retail Food Establishment License	Permit Holder: ALLSPICE INC	Inspection Reason: Follow Up-Letter of Correction	Est. Type: Retail Stores, 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>		
1. Person in charge present, demonstrates knowledge, and performs duties	N/O	
2. Certified Food Protection Manager	N/O	
<b>Employee Health</b>		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O	
4. Proper use of exclusions and restrictions	N/O	
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	N/O	
<b>Control of Hands as a Vehicle of Contamination</b>		
8. Hands clean and properly washed	N/O	
9. No bare hand contact with ready to eat foods	N/O	
10. Hand washing sinks properly supplied and accessible	N/O	
<b>Approved Source</b>		
11. Foods obtained from an approved source	N/O	
12. Foods received at proper temperatures	N/O	
13. Food in good condition, safe, and unadulterated	N/O	
14. Required records available; shellstock tags, parasite destruction	N/O	
<b>Protection from Contamination</b>		
15. Food separated and protected (Cross Contamination and Environmental)	N/O	
16. Food contact surfaces: cleaned and sanitized	N/O	
17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O	
<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	N/O	
20. Proper cooling time and temperatures	N/O	
21. Proper hot holding temperatures	N/O	
22. Proper cold holding temperatures	N/O	
23. Proper date marking and disposition	N/O	
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/O	
<b>Highly Susceptible Populations</b>		
26. Pasteurized foods used; prohibited foods not offered	N/O	
<b>Food/Color Additives and Toxic Substances</b>		
27. Food additives: approved, properly stored, and used	N/O	
28. Toxic substances properly identified, stored and used	N/O	
<b>Conformance with Approved Procedures</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>		
30. Pasteurized eggs used where required	N/O	
31. Water and ice from approved source	N/O	
32. Variance obtained for specialized processing methods	N/O	
<b>Food Temperature Control</b>		
33. Proper cooling methods used; adequate equipment for temperature control	N/O	
34. Plant food properly cooked for hot holding	N/O	
35. Approved thawing methods	N/O	
36. Thermometers provided and accurate	N/O	
<b>Food Identification</b>		
37. Food properly labeled; original container	N/O	
<b>Prevention of Food Contamination</b>		
38. Insects, rodents, and animals not present/outer openings protected	N/O	
39. Contamination prevented during food preparation, storage and display	N/O	
40. Personal cleanliness	N/O	
41. Wiping cloths: properly used and stored	N/O	
42. Washing fruits and vegetables	N/O	
<b>Proper Use of Utensils</b>		
43. In use utensils: properly stored	N/O	
44. Utensils, equipment, and linens: properly stored dried and handled	N/O	
45. Single-use/single service articles: properly stored and used	N/O	
46. Slash-resistant and cloth glove use	N/O	
<b>Utensils, Equipment, and Vending</b>		
47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	N/O	
48. Warewashing facilities: installed, maintained, and used; test strips	N/O	
49. Non-food contact surfaces clean	N/O	
<b>Physical Facilities</b>		
50. Hot and Cold water available; adequate pressure	N/O	
51. Plumbing installed; proper backflow devices	N/O	
52. Sewage and waste water properly disposed	N/O	
53. Toilet facilities; properly constructed, supplied, and cleaned	N/O	
54. Garbage and refuse properly disposed; facilities maintained	N/O	
55. Physical facilities installed, maintained, and clean	N/O	
56. Adequate ventilation and lighting; designated areas used	N/O	
57. Licensing; posting licenses and reports; smoking	N/O	

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
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**GOOD RETAIL PRACTICES**

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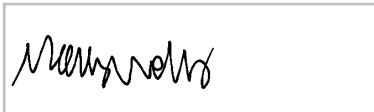
**Inspection Published Comment:**

This onsite visit is a recheck in reference to a letter of correction sent on 1/20/2026.

The following items have been corrected:

Item #5. Written procedures for the clean-up of vomit and diarrheal incidents were provided during the inspection.

The following guidance documents have been issued:


Molly Wells  
Person In Charge

Laura Sneller  
Inspector