



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		0	Date: 2/4/2026 Time In: 3:30 PM Time Out: 4:00 PM
	No. Of Repeat Factor/Intervention Violations		0	
Establishment: ALLSPICE CULINARIUM	Address: 901 E 2ND AVE	City/State: Coralville, IA	Zip: 52241	Telephone: 5158680808
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

Supervision	1. Person in charge present, demonstrates knowledge, and performs duties	N/O	15. Food separated and protected (Cross Contamination and Environmental)	N/O
	2. Certified Food Protection Manager	N/O	16. Food contact surfaces: cleaned and sanitized	N/O
Employee Health	3. Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
	4. Proper use of exclusions and restrictions	N/O	Potentially Hazardous Food Time/Temperature Control for Safety	
	5. Procedures for responding to vomiting and diarrheal events	IN	18. Proper cooking time and temperatures	N/O
Good Hygienic Practices	6. Proper eating, tasting, drinking, or tobacco use	N/O	19. Proper reheating procedures of hot holding	N/O
	7. No discharge from eyes, nose, and mouth	N/O	20. Proper cooling time and temperatures	N/O
Control of Hands as a Vehicle of Contamination	8. Hands clean and properly washed	N/O	21. Proper hot holding temperatures	N/O
	9. No bare hand contact with ready to eat foods	N/O	22. Proper cold holding temperatures	N/O
	10. Hand washing sinks properly supplied and accessible	N/O	23. Proper date marking and disposition	N/O
Approved Source	11. Foods obtained from an approved source	N/O	24. Time as a public health control: procedures and records	N/O
	12. Foods received at proper temperatures	N/O	Consumer Advisory	
	13. Food in good condition, safe, and unadulterated	N/O	25. Consumer advisory provided for raw or undercooked foods	N/O
	14. Required records available; shellstock tags, parasite destruction	N/O	Highly Susceptible Populations	
Protection from Contamination			26. Pasteurized foods used; prohibited foods not offered	N/O
			27. Food additives: approved, properly stored, and used	N/O
			28. Toxic substances properly identified, stored and used	N/O
			Conformance with Approved Procedures	
			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.

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