

**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: 2/2/2026 Time In: 2:25 PM Time Out: 3:00 PM
	No. Of Repeat Factor/Intervention Violations		0	
Establishment: CRAB HOUSE	Address: 945 25th AVE	City/State: Coralville, IA	Zip: 52241	Telephone: 3198998025
License/Permit#: 263573 - Food Service Establishment License	Permit Holder: NUONG DOAN	Inspection Reason: Physical Recheck	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)	N/O
1. Person in charge present, demonstrates knowledge, and performs duties		16. Food contact surfaces: cleaned and sanitized	N/O
2. Certified Food Protection Manager		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
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/O
5. Procedures for responding to vomiting and diarrheal events		20. Proper cooling time and temperatures	N/O
Good Hygienic Practices		21. Proper hot holding temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use		22. Proper cold holding temperatures	N/O
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/O
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/O
10. Hand washing sinks properly supplied and accessible		Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/O
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	N/O
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	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		Proper Use of Utensils	
30. Pasteurized eggs used where required	N/O	43. In use utensils: properly stored	
31. Water and ice from approved source	N/O	44. Utensils, equipment, and linens: properly stored dried and handled	
32. Variance obtained for specialized processing methods	N/O	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	N/O	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	
35. Approved thawing methods	N/O	48. Warewashing facilities: installed, maintained, and used; test strips	
36. Thermometers provided and accurate	N/O	49. Non-food contact surfaces clean	
Food Identification		Physical Facilities	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	
Prevention of Food Contamination		51. Plumbing installed; proper backflow devices	
38. Insects, rodents, and animals not present/outer openings protected	N/O	52. Sewage and waste water properly disposed	
39. Contamination prevented during food preparation, storage and display	N/O	53. Toilet facilities: properly constructed, supplied, and cleaned	
40. Personal cleanliness	N/O	54. Garbage and refuse properly disposed; facilities maintained	
41. Wiping cloths: properly used and stored	IN	55. Physical facilities installed, maintained, and clean	
42. Washing fruits and vegetables	N/O	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
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Inspection Published Comment:

Physical Recheck inspection completed. No further onsite action necessary.

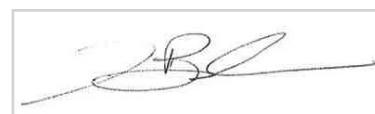
The following items have been corrected:

- #1. Person in charge was present onsite at time of visit. Establishment to put someone in charge when manager is not onsite.
- #3. Signed employee health reporting agreements are available for review onsite.
- #5. Site specific written procedures for the cleanup of vomit and diarrheal events are maintained and available for review.
- #10. All hand sinks are maintained for hand washing only and are easily accessible.
- #23. In house prepared foods are date marked with preparation dates.
- #28. Establishment is using CFR approved food grade chlorine bleach for sanitizer solution.
- #37. Multi use food containers are labeled with the common name of contents.
- #41. Wet wiping cloths are being stored in sanitizer solution between uses. Sanitizer solution container is stored >6in off the floor.
- #47. Foods are stored in approved food safe containers after opening of metal cans.
- Cardboard and packing tape have been removed from hood system above cook line.

The following guidance documents have been issued:



Febri Astuti
Person In Charge



Jesse Bockelman
Inspector