



## 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="text-align: right; font-weight: bold;">0</div>	Date: 2/2/2026 Time In: 1:26 PM Time Out: 1:27 PM
	No. Of Repeat Factor/Intervention Violations <div style="text-align: right; font-weight: bold;">0</div>	
Establishment: HURTS DONUT COMPANY	Address: 1301 5TH ST	City/State: CORALVILLE, IA Zip: 52241 Telephone: 3194991647
License/Permit#: 94137 - Food Service Establishment License	Permit Holder: TPKC	Inspection Reason: Follow Up-Letter of Correction Est. Type: Restaurants 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	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
<b>Employee Health</b>		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O	<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>	
4. Proper use of exclusions and restrictions	N/O	18. Proper cooking time and temperatures	N/O
5. Procedures for responding to vomiting and diarrheal events	IN	19. Proper reheating procedures of hot holding	N/O
<b>Good Hygienic Practices</b>		20. Proper cooling time and temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	N/O	21. Proper hot holding temperatures	N/O
7. No discharge from eyes, nose, and mouth	N/O	22. Proper cold holding temperatures	N/O
<b>Control of Hands as a Vehicle of Contamination</b>		23. Proper date marking and disposition	N/O
8. Hands clean and properly washed	N/O	24. Time as a public health control: procedures and records	N/O
9. No bare hand contact with ready to eat foods	N/O	<b>Consumer Advisory</b>	
10. Hand washing sinks properly supplied and accessible	N/O	25. Consumer advisory provided for raw or undercooked foods	N/O
<b>Approved Source</b>		<b>Highly Susceptible Populations</b>	
11. Foods obtained from an approved source	N/O	26. Pasteurized foods used; prohibited foods not offered	N/O
12. Foods received at proper temperatures	N/O	<b>Food/Color Additives and Toxic Substances</b>	
13. Food in good condition, safe, and unadulterated	N/O	27. Food additives: approved, properly stored, and used	N/O
14. Required records available; shellstock tags, parasite destruction	N/O	28. Toxic substances properly identified, stored and used	N/O
<b>Protection from Contamination</b>		<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>		<b>Proper Use of Utensils</b>	
30. Pasteurized eggs used where required	N/O	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
<b>Food Temperature Control</b>		46. Slash-resistant and cloth glove use	N/O
33. Proper cooling methods used; adequate equipment for temperature control	N/O	<b>Utensils, Equipment, and Vending</b>	
34. Plant food properly cooked for hot holding	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	N/O
35. Approved thawing methods	N/O	48. Warewashing facilities: installed, maintained, and used; test strips	N/O
36. Thermometers provided and accurate	N/O	49. Non-food contact surfaces clean	N/O
<b>Food Identification</b>		<b>Physical Facilities</b>	
37. Food properly labeled; original container	N/O	50. Hot and Cold water available; adequate pressure	N/O
<b>Prevention of Food Contamination</b>		51. Plumbing installed; proper backflow devices	N/O
38. Insects, rodents, and animals not present/outer openings protected	N/O	52. Sewage and waste water properly disposed	N/O
39. Contamination prevented during food preparation, storage and display	N/O	53. Toilet facilities; properly constructed, supplied, and cleaned	N/O
40. Personal cleanliness	N/O	54. Garbage and refuse properly disposed; facilities maintained	N/O
41. Wiping cloths: properly used and stored	N/O	55. Physical facilities installed, maintained, and clean	N/O
42. Washing fruits and vegetables	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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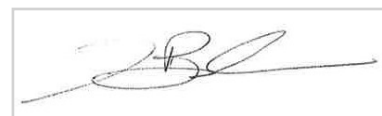
**Inspection Published Comment:**

Letter of Correction report. Received copy of establishments vomit and diarrheal cleanup procedure.

Procedure attached to report.

No further onsite action necessary.

The following guidance documents have been issued:

Tyler Howard  
Person In ChargeJesse Bockelman  
Inspector