



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: 1/27/2026 Time In: 11:08 AM Time Out: 11:25 AM
	No. Of Repeat Factor/Intervention Violations 0	
Establishment: IOWA ATHLETIC CLUB	Address: 200 E 9TH ST	City/State: Coralville, IA Zip: 52241 Telephone: 5638890605
License/Permit#: 208921 - Food Service Establishment License	Permit Holder: CRAFT CONCEPTS	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			
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		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	Potentially Hazardous Food Time/Temperature Control for Safety	
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	N/O	19. Proper reheating procedures of hot holding	N/O
Good Hygienic Practices		20. Proper cooling time and temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	N/O	21. Proper hot holding temperatures	IN
7. No discharge from eyes, nose, and mouth	N/O	22. Proper cold holding temperatures	N/O
Control of Hands as a Vehicle of Contamination		23. Proper date marking and disposition	IN
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	Consumer Advisory	
10. Hand washing sinks properly supplied and accessible	N/O	25. Consumer advisory provided for raw or undercooked foods	N/O
Approved Source		Highly Susceptible Populations	
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	Food/Color Additives and Toxic Substances	
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	IN
Protection from Contamination		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		Proper Use of Utensils	
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
Food Temperature Control		46. Slash-resistant and cloth glove use	N/O
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	N/O
35. Approved thawing methods	N/O	48. Warewashing facilities: installed, maintained, and used; test strips	IN
36. Thermometers provided and accurate	N/O	49. Non-food contact surfaces clean	N/O
Food Identification		Physical Facilities	
37. Food properly labeled; original container	N/O	50. Hot and Cold water available; adequate pressure	N/O
Prevention of Food Contamination		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	IN
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:

This onsite visit is a recheck in reference to a warning letter sent on 1/13/2026.

The following items have been corrected:

#21: Foods within hot holding had an internal temperature of at least 135 degrees.

#23: All house-made sauces are being held for less than the maximum 7 days for in-house prepared foods.

#28: Quaternary sanitizer solution on prep line tested at the correct PPM.

#48: Quaternary sanitizer test strips on site are within date.

#55: Mops in storage are hung up to allow for proper drying.

The following guidance documents have been issued:


Jacob Hosch
Person In Charge



Laura Sneller
Inspector