



## 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		3	Date: 1/27/2026 Time In: 2:00 PM Time Out: 4:00 PM
	No. Of Repeat Factor/Intervention Violations			
Establishment: LA FRY	Address: 1451 Coral Ridge #600	City/State: Coralville, IA	Zip: 52241	Telephone: 3199367397
License/Permit#: 261262 - Food Service Establishment License	Permit Holder: LA FRY CORALVILLE IA INC	Inspection Reason: Routine	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

<b>Supervision</b>		15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties		16. Food contact surfaces: cleaned and sanitized	IN
2. Certified Food Protection Manager		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
<b>Employee Health</b>		<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		18. Proper cooking time and temperatures	IN
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
<b>Good Hygienic Practices</b>		21. Proper hot holding temperatures	OUT, (*)
6. Proper eating, tasting, drinking, or tobacco use		22. Proper cold holding temperatures	OUT, (*)
7. No discharge from eyes, nose, and mouth		23. Proper date marking and disposition	IN
<b>Control of Hands as a Vehicle of Contamination</b>		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed		<b>Consumer Advisory</b>	
9. No bare hand contact with ready to eat foods		25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible		<b>Highly Susceptible Populations</b>	
<b>Approved Source</b>		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source		<b>Food/Color Additives and Toxic Substances</b>	
12. Foods received at proper temperatures		27. Food additives: approved, properly stored, and used	N/A
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		<b>Conformance with Approved Procedures</b>	
<b>Protection from Contamination</b>		29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A

## 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/A	43. In use utensils: properly stored	
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used	
<b>Food Temperature Control</b>		46. Slash-resistant and cloth glove use	
33. Proper cooling methods used; adequate equipment for temperature control	IN	<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	
35. Approved thawing methods	OUT, (*)	48. Warewashing facilities: installed, maintained, and used; test strips	
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	
<b>Food Identification</b>		<b>Physical Facilities</b>	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>		51. Plumbing installed; proper backflow devices	
38. Insects, rodents, and animals not present/outer openings protected	IN	52. Sewage and waste water properly disposed	
39. Contamination prevented during food preparation, storage and display	IN	53. Toilet facilities: properly constructed, supplied, and cleaned	
40. Personal cleanliness	IN	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/A	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
10.	5-205.11	PF	Observation: Hand sink in kitchen was blocked and not accessible.  Corrected by: Hand sink are was cleared and hand sink is not accessible for use.	COS
21.	3-501.16(A)(1)	P	Observation: At time of visit hot held chicken in the warmer was holding at 88F.  Corrected by: Chicken was discarded. Inspector and manager adjusted warmer and verified warmer was working.	COS
22.	3-501.16(A)(2)	P	Observation: Item held in two door cooler near warmer were unable to hold under 41F.  House made dipping sauce was held at ambient temperatures.  Corrected by: Items were removed from improperly holding cooler. Cooler was adjusted. Manager will monitor temperatures before putting anything in the cooler to hold.	COS

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: At time of inspection frozen chicken case was being thawed at ambient temperature on the floor of kitchen.  Corrected by: Chicken was placed into cooler to properly thaw. Inspector discussed with manager options for thawing.	COS
48.	4-303.11		Observation: No sanitizer was set up and available during active food preparation at time of inspection.  Corrected by: Sanitizer solution was run and tested correctly.	COS
50.	5-103.11, 5-103.12	PF	Observation: At time of inspection hot water was not available.  Corrected by: It was determined that the hot water heater had tripped. Reset was performed and establishment regained hot water for use.	COS

## Inspection Published Comment:

Routine inspection conducted. A physical recheck will occur on or after 2/6/26 to verify items corrected on site at time of visit remain in compliance.

Follow-up will be completed on or after 1/30/2026 by Physical Recheck.

The following guidance documents have been issued:



Shanshan Kong  
Person In Charge



Jesse Bockelman  
Inspector