



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: 1/29/2026 Time In: 10:25 AM Time Out: 11:10 AM
	No. Of Repeat Factor/Intervention Violations		0	
Establishment: THE HALAL GUYS CORALVILLE	Address: 3220 Red Hawk ST	City/State: Coralville, IA	Zip: 52241	Telephone: 3195941981
License/Permit#: 251518 - Food Service Establishment License	Permit Holder: The Halal Guys	Inspection Reason: Routine	Est. Type: Restaurants	Risk Category: Risk Level 3 (Medium)

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

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

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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GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Rice seasoning in bulk storage bin within back storage area lacked label with common name. Corrected by: Person in charge labeled storage bin with common name of food.	COS
43.	3-304.12	C	Observation: Spoon was stored in contact with rice seasoning within bulk storage bin. Corrected by: Person in charge removed spoon.	COS

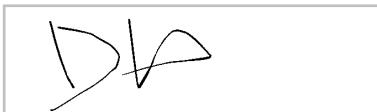
Inspection Published Comment:

Routine inspection conducted. Observed violations were corrected at the time of inspection. No further onsite action is necessary.

Discussions With Management:

Item #5. In place written procedure for the cleanup of vomiting and diarrheal events does not contain all elements of a site-specific procedure. Inspector provided guidance documents to update in place procedure.

The following guidance documents have been issued:


Dylan Hutton
Person In Charge

Laura Sneller
Inspector