



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	1	Date: 3/17/2026 Time In: 2:59 PM Time Out: 3:30 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: COURTYARD BY MARRIOTT	Address: 901 MELROSE AVE	City/State: IOWA CITY, IA	Zip: 52246	Telephone: 3195696777
License/Permit#: 199840 - Food Service Establishment License	Permit Holder: HAWK HOSPITALITY INC	Inspection Reason: Physical Recheck	Est. Type: Other	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

<p>Supervision</p> <p>1. Person in charge present, demonstrates knowledge, and performs duties N/O</p> <p>2. Certified Food Protection Manager N/O</p> <p>Employee Health</p> <p>3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN</p> <p>4. Proper use of exclusions and restrictions N/O</p> <p>5. Procedures for responding to vomiting and diarrheal events N/O</p> <p>Good Hygienic Practices</p> <p>6. Proper eating, tasting, drinking, or tobacco use N/O</p> <p>7. No discharge from eyes, nose, and mouth N/O</p> <p>Control of Hands as a Vehicle of Contamination</p> <p>8. Hands clean and properly washed N/O</p> <p>9. No bare hand contact with ready to eat foods N/O</p> <p>10. Hand washing sinks properly supplied and accessible IN</p> <p>Approved Source</p> <p>11. Foods obtained from an approved source N/O</p> <p>12. Foods received at proper temperatures N/O</p> <p>13. Food in good condition, safe, and unadulterated N/O</p> <p>14. Required records available; shellstock tags, parasite destruction N/O</p> <p>Protection from Contamination</p>	<p>15. Food separated and protected (Cross Contamination and Environmental) IN</p> <p>16. Food contact surfaces: cleaned and sanitized IN</p> <p>17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O</p> <p style="text-align: center;">Potentially Hazardous Food Time/Temperature Control for Safety</p> <p>18. Proper cooking time and temperatures N/O</p> <p>19. Proper reheating procedures of hot holding N/O</p> <p>20. Proper cooling time and temperatures N/O</p> <p>21. Proper hot holding temperatures N/O</p> <p>22. Proper cold holding temperatures N/O</p> <p>23. Proper date marking and disposition OUT, (*)</p> <p>24. Time as a public health control: procedures and records N/O</p> <p style="text-align: center;">Consumer Advisory</p> <p>25. Consumer advisory provided for raw or undercooked foods IN</p> <p style="text-align: center;">Highly Susceptible Populations</p> <p>26. Pasteurized foods used; prohibited foods not offered N/O</p> <p style="text-align: center;">Food/Color Additives and Toxic Substances</p> <p>27. Food additives: approved, properly stored, and used N/O</p> <p>28. Toxic substances properly identified, stored and used IN</p> <p style="text-align: center;">Conformance with Approved Procedures</p> <p>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/O</p>
--	--

GOOD RETAIL PRACTICES

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

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

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
23.	3-501.18	P	Observation: Multiple house-made food containers stored in the one-door coolers in the 6th floor kitchen were held beyond the 7-day limit. Corrected by: The person in charge voluntarily discarded the items.	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
-------------	-------------------	----------------	---------	-----------------

Inspection Published Comment:

A physical recheck inspection was conducted.

Corrections observed during this inspection included:

- Item #3 Verifiable health reporting agreements are available for audit during inspection.
- Item #10: All kitchen handwashing sinks of the facility are accessible, supplied with soap and paper towels, and used for handwashing only.
- Item #15: Food was stored properly in the correct order.
- Item #16 The tabletop can opener was observed to be clean in both kitchens.
- Item #23: All containers of prepared sauces are properly labeled with the date they were opened.
- Item #25 The menu has the disclosure and the reminder statement of items that may be served raw or undercooked.
- Item #28: Chemicals were stored properly.

Long-Term Corrective Actions:

The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:
#23. The person in charge agrees to retrain employees on the date marking and shelf life of prepared and opened foods on-site.

During the visit, the person in charge (PIC) stated that the 6th-floor kitchen is rented and operating under different management and a separate license, and therefore should have its own inspection and inspection report. The inspector informed the PIC that both kitchens currently operate under the same license. The PIC acknowledged this and agreed that either the 6th-floor kitchen will not operate until it obtains a separate license, or Courtyard by Marriott will assume full responsibility for both kitchens under the existing license.

The following guidance documents have been issued:

Document Name	Description
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition



Jason Lucky
Person In Charge



Ahmed Mohammed
Inspector