



## 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  No. Of Repeat Factor/Intervention Violations	2  1	Date: 4/13/2026 Time In: 11:15 AM Time Out: 11:50 PM
<b>Establishment: COOKIES &amp; DREAMS</b>	<b>Address: 901 E 2ND AVE</b>	<b>City/State: Coralville, IA</b>	<b>Zip: 52241</b>
<b>Telephone: 5635058891</b>	<b>Permit Holder: STEPHANIE SELLERS</b>	<b>Inspection Reason: Routine</b>	<b>Est. Type: Retail Stores</b>
<b>License/Permit#: 201993 - Food Service Establishment License</b>	<b>Risk Category: Risk Level 2 (Low)</b>		

### 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    IN 2. Certified Food Protection Manager    IN <b>Employee Health</b> 3. Management, food employee and conditional employee knowledge, responsibilities and reporting    OUT 4. Proper use of exclusions and restrictions    IN 5. Procedures for responding to vomiting and diarrheal events    IN <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use    IN 7. No discharge from eyes, nose, and mouth    IN <b>Control of Hands as a Vehicle of Contamination</b> 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 <b>Approved Source</b> 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 <b>Protection from Contamination</b>	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 <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 18. Proper cooking time and temperatures    N/O 19. Proper reheating procedures of hot holding    N/A 20. Proper cooling time and temperatures    N/O 21. Proper hot holding temperatures    N/A 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 <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods    N/A <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered    N/A <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used    N/A 28. Toxic substances properly identified, stored and used    OUT, (*), R <b>Conformance with Approved Procedures</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> 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 <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control    IN 34. Plant food properly cooked for hot holding    N/A 35. Approved thawing methods    N/O 36. Thermometers provided and accurate    IN <b>Food Identification</b> 37. Food properly labeled; original container    IN <b>Prevention of Food Contamination</b> 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    N/A	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored    IN 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/A <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used    OUT, (*) 48. Warewashing facilities: installed, maintained, and used; test strips    IN 49. Non-food contact surfaces clean    IN <b>Physical Facilities</b> 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    OUT
---	---

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
3.	2-103.11(O)	PF	Observation: No verifiable employee health reporting forms on site at time of inspection.	4/23/2026
28.	7-102.11	PF	Observation: Quat Sanitizer in multi purpose spray bottle lacked label with common name. Corrected by: Employee labeled sanitizer bottle with common name.	COS
28.	7-204.11	P	Observation: Quat sanitizer tested above 500ppm. Corrected by: Employee diluted sanitizer solution and tested at the correct PPM.	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
47.	4-101.11(A)	P	Observation: Pumpkin filling stored in original tin container within fridge. Corrected by: Employee removed pumpkin filling from tin container and placed in a food safe container.	COS
57.	IAC 481-30 (8-304.11)	C	Observation: Current posted license expired in 2024.	4/23/2026
57.	Iowa Code Section 137F	C	Observation: Only on page of previous inspection reported.	4/23/2026


**Inspection Published Comment:**

Routine inspection conducted. A physical recheck will be conducted on or around 4/23/2026 to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #28. See official letter for compliance details.

Follow-up will be completed on or after 4/23/2026 by Physical Recheck.

The following guidance documents have been issued:



Jess Dean  
Person In Charge



Laura Sneller  
Inspector