



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: 4/15/2026 Time In: 12:45 PM Time Out: 2:22 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: UNTITLED ESPRESSO BAR - ART BUILDING WEST	Address: 141 N Riverside DR	City/State: Iowa City, IA	Zip: 52242	Telephone: 6466842414
License/Permit#: 268469 - Food Service Establishment License, 268470 - Retail Food Establishment License	Permit Holder: HUMMUSNPITA LLC	Inspection Reason: Routine	Est. Type:	Risk Category: Risk Level 2 (Low), Risk Level 2 (Low)

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		15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	IN	16. Food contact surfaces: cleaned and sanitized	IN
2. Certified Food Protection Manager	IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
Employee Health			
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	Potentially Hazardous Food Time/Temperature Control for Safety	
4. Proper use of exclusions and restrictions	IN	18. Proper cooking time and temperatures	N/A
5. Procedures for responding to vomiting and diarrheal events	IN	19. Proper reheating procedures of hot holding	N/O
Good Hygienic Practices			
6. Proper eating, tasting, drinking, or tobacco use	N/O	20. Proper cooling time and temperatures	N/A
7. No discharge from eyes, nose, and mouth	IN	21. Proper hot holding temperatures	N/A
Control of Hands as a Vehicle of Contamination			
8. Hands clean and properly washed	IN	22. Proper cold holding temperatures	OUT, (*)
9. No bare hand contact with ready to eat foods	IN	23. Proper date marking and disposition	IN
10. Hand washing sinks properly supplied and accessible	IN	24. Time as a public health control: procedures and records	N/A
Approved Source			
11. Foods obtained from an approved source	IN	Consumer Advisory	
12. Foods received at proper temperatures	N/O	25. Consumer advisory provided for raw or undercooked foods	N/A
13. Food in good condition, safe, and unadulterated	IN	Highly Susceptible Populations	
14. Required records available; shellstock tags, parasite destruction	N/A	26. Pasteurized foods used; prohibited foods not offered	N/A
Protection from Contamination			
		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		Proper Use of Utensils	
30. Pasteurized eggs used where required	N/A	43. In use utensils: properly stored	IN
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	IN
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used	IN
Food Temperature Control			
33. Proper cooling methods used; adequate equipment for temperature control	IN	46. Slash-resistant and cloth glove use	N/A
34. Plant food properly cooked for hot holding	N/A	Utensils, Equipment, and Vending	
35. Approved thawing methods	N/A	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
36. Thermometers provided and accurate	IN	48. Warewashing facilities: installed, maintained, and used; test strips	IN
Food Identification			
37. Food properly labeled; original container	IN	49. Non-food contact surfaces clean	IN
Prevention of Food Contamination			
38. Insects, rodents, and animals not present/outer openings protected	IN	Physical Facilities	
39. Contamination prevented during food preparation, storage and display	IN	50. Hot and Cold water available; adequate pressure	IN
40. Personal cleanliness	IN	51. Plumbing installed; proper backflow devices	IN
41. Wiping cloths: properly used and stored	IN	52. Sewage and waste water properly disposed	IN
42. Washing fruits and vegetables	N/A	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
22.	3-501.16(A)(2)	P	<p>Observation: Multiple milk containers stored in the two-door low-boy cooler near the café entrance were observed at internal temperatures below 41°F.</p> <p>Corrected by: The person in charge stated the items had been out of temperature control for less than 4 hours and adjusted the cooler to 38°F.</p>	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:
 This onsite visit is a routine inspection. No further action is needed.

The following guidance documents have been issued:

Document Name	Description
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures



Yochai Harel
 Person In Charge



Ahmed Mohammed
 Inspector