



| Food Establishment Inspection Report | | | | |
|--|--|-------------------------------------|--|-----------------------------------|
| Johnson County Public Health | No. Of Risk Factor/Intervention Violations | 1 | Date: 5/26/2026 Time In: 3:05 PM Time Out: 3:15 PM | |
| 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083 | No. Of Repeat Factor/Intervention Violations | 0 | | |
| Establishment: AUNTIE ANNE'S | Address: 1451 CORAL RIDGE AVE-KIOSK | City/State: Coralville, IA | Zip: 52241 | Telephone: 3196252015 |
| License/Permit#: 197190 - Food Service Establishment License | Permit Holder: BHATTI LLC | Inspection Reason: Physical Recheck | Est. Type: Restaurants | Risk Category: 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 | |
| 1. Person in charge present, demonstrates knowledge, and performs duties | N/O |
| 2. Certified Food Protection Manager | OUT |
| Employee Health | |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | N/O |
| 4. Proper use of exclusions and restrictions | N/O |
| 5. Procedures for responding to vomiting and diarrheal events | N/O |
| Good Hygienic Practices | |
| 6. Proper eating, tasting, drinking, or tobacco use | N/O |
| 7. No discharge from eyes, nose, and mouth | N/O |
| Control of Hands as a Vehicle of Contamination | |
| 8. Hands clean and properly washed | N/O |
| 9. No bare hand contact with ready to eat foods | N/O |
| 10. Hand washing sinks properly supplied and accessible | N/O |
| Approved Source | |
| 11. Foods obtained from an approved source | N/O |
| 12. Foods received at proper temperatures | N/O |
| 13. Food in good condition, safe, and unadulterated | N/O |
| 14. Required records available; shellstock tags, parasite destruction | N/O |
| Protection from Contamination | |
| | 15. Food separated and protected (Cross Contamination and Environmental) N/O |
| | 16. Food contact surfaces: cleaned and sanitized N/O |
| | 17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O |
| | Potentially Hazardous Food Time/Temperature Control for Safety |
| | 18. Proper cooking time and temperatures N/O |
| | 19. Proper reheating procedures of hot holding N/O |
| | 20. Proper cooling time and temperatures N/O |
| | 21. Proper hot holding temperatures N/O |
| | 22. Proper cold holding temperatures N/O |
| | 23. Proper date marking and disposition N/O |
| | 24. Time as a public health control: procedures and records N/O |
| | Consumer Advisory |
| | 25. Consumer advisory provided for raw or undercooked foods N/O |
| | Highly Susceptible Populations |
| | 26. Pasteurized foods used; prohibited foods not offered N/O |
| | Food/Color Additives and Toxic Substances |
| | 27. Food additives: approved, properly stored, and used N/O |
| | 28. Toxic substances properly identified, stored and used N/O |
| | Conformance with Approved Procedures |
| | 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/O |

GOOD RETAIL PRACTICES

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

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

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 |
|-------------|-------------------|----------------|--|-----------------|
| 2. | 2-102.12(A) | C | Observation: Establishment does not employ a CFPM. | 6/26/2026 |

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|-------------|-------------------|----------------|---------|-----------------|

Inspection Published Comment:

Physical Recheck inspection conducted in reference to a Warning Letter issued for item #2.


Person in Charge agreed to meet CFPM requirements no later than 5/24/26 and send the inspector a CFPM certificate of completion upon course and exam completion.

Person in charge attempted exam and has not successfully completed exam by the recheck date.


Per Johnson County Public Health policy a Notice of Intent to Suspend License is being issued. Establishment has 30 days to come into compliance with the CFPM or the license to operate will be suspended until a staff member has successfully completed a CFPM exam.

Follow-up will be completed on or after 6/26/2026 by Physical Recheck.

The following guidance documents have been issued:



Nirmala Bhetuwal
Person In Charge



Jesse Bockelman
Inspector