



| Food Establishment Inspection Report                        |  |                            |  |                                      |
|---|--|----------------------------|--|--------------------------------------|
| Johnson County Public Health                                | No. Of Risk Factor/Intervention Violations         | 0                          | Date: 5/5/2026<br>Time In: 9:55 AM<br>Time Out: 10:25 AM |                                      |
| 855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083        | No. Of Repeat Factor/Intervention Violations       | 0                          |  |                                      |
| Establishment: CORALVILLE CENTRAL ELEMENTARY                | Address: 501 6TH ST                                | City/State: CORALVILLE, IA | Zip: 52241   | Telephone: 3196881021                |
| License/Permit#: 43294 - Food Service Establishment License | Permit Holder: IOWA CITY COMMUNITY SCHOOL DISTRICT | Inspection Reason: Routine | Est. Type: Institutions                                  | 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

|   |  |
|---|--|
| <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 | IN   |
| 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/A  |
| 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/A   |
|   | 19. Proper reheating procedures of hot holding N/A   |
|   | 20. Proper cooling time and temperatures N/A   |
|   | 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  |
|   | <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 IN  |
|   | <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 IN   |
|   | <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>  | <b>Proper Use of Utensils</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/A   |
| 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   |
|   | 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 IN |
|   | 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 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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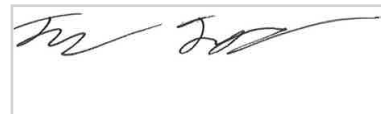
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|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

**Inspection Published Comment:**  
This is a Routine inspection.

The following guidance documents have been issued:



Eric Haines  
Person In Charge



Tim James  
Inspector