



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	0	Date: 5/22/2026 Time In: 1:40 PM Time Out: 2:55 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: JAVA HOUSE	Address: 211 E WASHINGTON ST	City/State: IOWA CITY, IA	Zip: 52240	Telephone: 3193410012
License/Permit#: 42836 - Food Service Establishment License, 44454 - Retail Food Establishment License	Permit Holder: IOWA CITY COFFEE CO	Inspection Reason: Routine	Est. Type: Retail Stores, Restaurants	Risk Category: Risk Level 1 (Very Low), 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

Supervision	
1. Person in charge present, demonstrates knowledge, and performs duties	IN
2. Certified Food Protection Manager	IN
Employee Health	
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
Good Hygienic Practices	
6. Proper eating, tasting, drinking, or tobacco use	IN
7. No discharge from eyes, nose, and mouth	IN
Control of Hands as a Vehicle of Contamination	
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
Approved Source	
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
Protection from Contamination	
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
Potentially Hazardous Food Time/Temperature Control for Safety	
18. Proper cooking time and temperatures	N/O
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
Consumer Advisory	
25. Consumer advisory provided for raw or undercooked foods	N/A
Highly Susceptible Populations	
26. Pasteurized foods used; prohibited foods not offered	N/A
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
31. Water and ice from approved source	IN
32. Variance obtained for specialized processing methods	N/A
Food Temperature Control	
33. Proper cooling methods used; adequate equipment for temperature control	IN
34. Plant food properly cooked for hot holding	N/O
35. Approved thawing methods	N/O
36. Thermometers provided and accurate	OUT
Food Identification	
37. Food properly labeled; original container	IN
Prevention of Food Contamination	
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	IN
	Utensils, Equipment, and Vending
	43. In use utensils: properly stored
	44. Utensils, equipment, and linens: properly stored dried and handled
	45. Single-use/single service articles: properly stored and used
	46. Slash-resistant and cloth glove use
	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used
	48. Warewashing facilities: installed, maintained, and used; test strips
	49. Non-food contact surfaces clean
	Physical Facilities
	50. Hot and Cold water available; adequate pressure
	51. Plumbing installed; proper backflow devices
	52. Sewage and waste water properly disposed
	53. Toilet facilities; properly constructed, supplied, and cleaned
	54. Garbage and refuse properly disposed; facilities maintained
	55. Physical facilities installed, maintained, and clean
	56. Adequate ventilation and lighting; designated areas used
	57. Licensing; posting licenses and reports; smoking

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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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-302.12(A)	PF	Observation: Establishment does not have food prob thermometers for measuring food temperatures.	6/1/2026
57.	Iowa Code Section 137F	C	Observation: The most recent routine inspection is not posted.	6/1/2026

Inspection Published Comment:
This is a Routine inspection.

The following guidance documents have been issued:



Ian Davis
Person In Charge



Tim James
Inspector