



| Food Establishment Inspection Report | | | | |
|---|--|----------------------------|---|--------------------------------------|
| Johnson County Public Health | No. Of Risk Factor/Intervention Violations | 0 | Date: 5/11/2026 Time In: 9:55 AM Time Out: 10:25 AM | |
| 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083 | No. Of Repeat Factor/Intervention Violations | 0 | | |
| Establishment: MARK TWAIN ELEMENTARY | Address: 1355 DEFOREST AVE | City/State: IOWA CITY, IA | Zip: 52240 | Telephone: 3196881021 |
| License/Permit#: 43292 - 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

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|--|--|
| 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 | Potentially Hazardous Food Time/Temperature Control for Safety |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN | 18. Proper cooking time and temperatures N/A |
| 4. Proper use of exclusions and restrictions IN | 19. Proper reheating procedures of hot holding N/A |
| 5. Procedures for responding to vomiting and diarrheal events IN | 20. Proper cooling time and temperatures N/A |
| Good Hygienic Practices | 21. Proper hot holding temperatures IN |
| 6. Proper eating, tasting, drinking, or tobacco use IN | 22. Proper cold holding temperatures IN |
| 7. No discharge from eyes, nose, and mouth IN | 23. Proper date marking and disposition IN |
| Control of Hands as a Vehicle of Contamination | 24. Time as a public health control: procedures and records N/A |
| 8. Hands clean and properly washed IN | Consumer Advisory |
| 9. No bare hand contact with ready to eat foods IN | 25. Consumer advisory provided for raw or undercooked foods N/A |
| 10. Hand washing sinks properly supplied and accessible IN | Highly Susceptible Populations |
| Approved Source | 26. Pasteurized foods used; prohibited foods not offered IN |
| 11. Foods obtained from an approved source IN | Food/Color Additives and Toxic Substances |
| 12. Foods received at proper temperatures IN | 27. Food additives: approved, properly stored, and used N/A |
| 13. Food in good condition, safe, and unadulterated IN | 28. Toxic substances properly identified, stored and used IN |
| 14. Required records available; shellstock tags, parasite destruction N/A | Conformance with Approved Procedures |
| Protection from Contamination | 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.

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|--|---|
| 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 | 46. Slash-resistant and cloth glove use IN |
| 33. Proper cooling methods used; adequate equipment for temperature control IN | Utensils, Equipment, and Vending |
| 34. Plant food properly cooked for hot holding N/A | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN |
| 35. Approved thawing methods N/A | 48. Warewashing facilities: installed, maintained, and used; test strips IN |
| 36. Thermometers provided and accurate IN | 49. Non-food contact surfaces clean IN |
| Food Identification | Physical Facilities |
| 37. Food properly labeled; original container IN | 50. Hot and Cold water available; adequate pressure IN |
| Prevention of Food Contamination | 51. Plumbing installed; proper backflow devices IN |
| 38. Insects, rodents, and animals not present/outer openings protected IN | 52. Sewage and waste water properly disposed IN |
| 39. Contamination prevented during food preparation, storage and display IN | 53. Toilet facilities; properly constructed, supplied, and cleaned IN |
| 40. Personal cleanliness IN | 54. Garbage and refuse properly disposed; facilities maintained IN |
| 41. Wiping cloths: properly used and stored IN | 55. Physical facilities installed, maintained, and clean IN |
| 42. Washing fruits and vegetables N/A | 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 |
|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

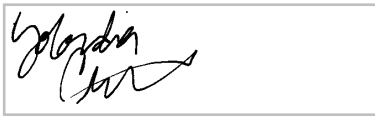
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|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

Inspection Published Comment:
This is a Routine inspection.

The following guidance documents have been issued:



Yolondia Cullum
Person In Charge



Tim James
Inspector