



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 No. Of Repeat Factor/Intervention Violations	3 1	Date: 4/28/2026 Time In: 10:30 AM Time Out: 11:45 AM
Establishment: MONDO'S REUNION BREWERY	Address: 516 2ND ST	City/State: CORALVILLE, IA	Zip: 52241
Telephone: 3193373000	License/Permit#: 42716 - Food Service Establishment License	Permit Holder: JAMES MONDANARO	Inspection Reason: Routine
		Est. Type: Restaurants	Risk Category: Risk Level 4 (High)

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 N/O 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) OUT, (*) 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 IN 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, (*), R 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods IN 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 OUT, (*) Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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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 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 IN 35. Approved thawing methods N/O 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container OUT 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 OUT 41. Wiping cloths: properly used and stored OUT, (*) 42. Washing fruits and vegetables IN	Proper Use of Utensils 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 Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips OUT 49. Non-food contact surfaces clean IN Physical Facilities 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
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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
15.	3-302.11(A)(1)	P	Observation: Raw beef stored above ready to eat taco shells within low boy cooler underneath cook line. Corrected by: Employee moved ready to eat taco shells above raw beef to prevent contamination.	COS
23.	3-501.17	PF	Observation: Sliced tomatoes, and house made Pico made over 24 hours prior held within top prep cooler on prep line lacked label with date item was made. Corrected by: Employee labeled food items with date they were prepared.	COS
23.	3-501.18	P	Observation: Multiple house made foods Caesar (4/19), Lemon Caper dressing (4/19), Pork belly sauce (4/12), Coleslaw sauce (4/10), and French sauce (4/11) held past 7 day limit for in house prepared foods. Corrected by: Employee voluntary discarded outdated sauces.	COS
28.	7-204.11	P	Observation: Quat sanitizer solution within pizza prep area tested over 400ppm. Corrected by: Employee remade sanitizer solution and tested at the correct PPM.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple foods in bulk storage containers lack labels with common name.	5/8/2026
40.	2-303.11	C	Observation: Employee in active food prep was observed wearing a wrist bracelet.	5/8/2026
41.	3-304.14	C	Observation: Sanitizer buckets stored on floor within pizza prep area and grill line. Corrected by: Employee placed moved sanitizer buckets at least 6 inches off the ground for storage.	COS
48.	4-302.14, 4-501.116	PF	Observation: No quat or high heat test strips on site.	5/8/2026

Inspection Published Comment:

Routine inspection conducted. A physical recheck will be conducted on or around 5/8/2026 to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #23. See official letter for compliance details.

Follow-up will be completed on or after 5/8/2026 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_48TestStrips	48 Test Strips



Kristen Krzanik
Person In Charge



Laura Sneller
Inspector