



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	0	Date: 5/11/2026 Time In: 2:20 PM Time Out: 3:00 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
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: Physical Recheck	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	N/O
2. Certified Food Protection Manager	N/O
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) IN
	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 IN
	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 IN
	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.

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	IN
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	IN
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 IN
	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
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Inspection Published Comment:
 This onsite visit is a recheck in reference to a warning letter sent on 4/28/2026.

The following items have been corrected:
 #15: All raw items properly stored in coolers throughout establishment.
 #23: House made sauces and potentially hazardous foods are date marked.
 #23: All house-made sauces are being held for less than the maximum 7 days for in-house prepared foods.
 #28: Quat sanitizer solution tested at the correct PPM.
 #37: Bulk containers for food storage are labeled with common name.
 #41: Sanitizer buckets are stored at least 6 inches off the ground.
 #48: test strips are available on site for quat sanitizer and high heat dish machine.

The following guidance documents have been issued:



Jenifer Conway
 Person In Charge



Laura Sneller
 Inspector