



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	0	Date: 5/26/2026 Time In: 8:45 AM Time Out: 8:47 AM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
Establishment: NLCBS CONCESSION STAND	Address: 355 E PENN ST	City/State: North Liberty, IA	Zip: 52317	Telephone: 3196212554
License/Permit#: 180132 - Food Service Establishment License	Permit Holder: NORTH LIBERTY CORALVILLE BASEBALL SOFTBALL	Inspection Reason: Follow Up-Letter of Correction	Est. Type: Other	Risk Category: Risk Level 2 (Low)

**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>	15. Food separated and protected (Cross Contamination and Environmental)	N/O
1. Person in charge present, demonstrates knowledge, and performs duties		N/O
2. Certified Food Protection Manager	16. Food contact surfaces: cleaned and sanitized	N/O
<b>Employee Health</b>	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>	
4. Proper use of exclusions and restrictions	18. Proper cooking time and temperatures	N/O
5. Procedures for responding to vomiting and diarrheal events	19. Proper reheating procedures of hot holding	N/O
<b>Good Hygienic Practices</b>	20. Proper cooling time and temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	21. Proper hot holding temperatures	N/O
7. No discharge from eyes, nose, and mouth	22. Proper cold holding temperatures	N/O
<b>Control of Hands as a Vehicle of Contamination</b>	23. Proper date marking and disposition	N/O
8. Hands clean and properly washed	24. Time as a public health control: procedures and records	N/O
9. No bare hand contact with ready to eat foods	<b>Consumer Advisory</b>	
10. Hand washing sinks properly supplied and accessible	25. Consumer advisory provided for raw or undercooked foods	N/O
<b>Approved Source</b>	<b>Highly Susceptible Populations</b>	
11. Foods obtained from an approved source	26. Pasteurized foods used; prohibited foods not offered	N/O
12. Foods received at proper temperatures	<b>Food/Color Additives and Toxic Substances</b>	
13. Food in good condition, safe, and unadulterated	27. Food additives: approved, properly stored, and used	N/O
14. Required records available; shellstock tags, parasite destruction	28. Toxic substances properly identified, stored and used	N/O
<b>Protection from Contamination</b>	<b>Conformance with Approved Procedures</b>	
	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.

<b>Safe Food and Water</b>	<b>Proper Use of Utensils</b>	
30. Pasteurized eggs used where required	43. In use utensils: properly stored	N/O
31. Water and ice from approved source	44. Utensils, equipment, and linens: properly stored dried and handled	N/O
32. Variance obtained for specialized processing methods	45. Single-use/single service articles: properly stored and used	N/O
<b>Food Temperature Control</b>	46. Slash-resistant and cloth glove use	N/O
33. Proper cooling methods used; adequate equipment for temperature control	<b>Utensils, Equipment, and Vending</b>	
34. Plant food properly cooked for hot holding	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	N/O
35. Approved thawing methods	48. Warewashing facilities: installed, maintained, and used; test strips	N/O
36. Thermometers provided and accurate	49. Non-food contact surfaces clean	N/O
<b>Food Identification</b>	<b>Physical Facilities</b>	
37. Food properly labeled; original container	50. Hot and Cold water available; adequate pressure	N/O
<b>Prevention of Food Contamination</b>	51. Plumbing installed; proper backflow devices	N/O
38. Insects, rodents, and animals not present/outer openings protected	52. Sewage and waste water properly disposed	N/O
39. Contamination prevented during food preparation, storage and display	53. Toilet facilities; properly constructed, supplied, and cleaned	N/O
40. Personal cleanliness	54. Garbage and refuse properly disposed; facilities maintained	N/O
41. Wiping cloths: properly used and stored	55. Physical facilities installed, maintained, and clean	N/O
42. Washing fruits and vegetables	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
-------------	-------------------	----------------	---------	-----------------

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
-------------	-------------------	----------------	---------	-----------------

**Inspection Published Comment:**  
Response to Letter of Correction has been received and is attached to this report.

#3. All employees have read and signed the establishment's health reporting agreement.

The following guidance documents have been issued:



Matthew Eckhardt  
Person In Charge



Laura Sneller  
Inspector