



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	4 4	Date: 6/24/2026 Time In: 11:28 AM Time Out: 1:02 PM
Establishment: 30HOP	Address: 900 E 2ND AVE	City/State: Coralville, IA	Zip: 52241
License/Permit#: 80196 - Food Service Establishment License	Permit Holder: 30HOP	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 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 OUT, (*), R 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 OUT, R 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 IN 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*), R 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 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, (*), R 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 IN 36. Thermometers provided and accurate IN 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	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/O 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 OUT 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking OUT
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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
10.	5-205.11	PF	Observation: A chemical spray bottle was hanging from the rim of the handwashing sink located in the main kitchen area. The same handwashing sink was also obstructed by a trash can. Corrected By: The person in charge relocated the chemical spray bottle and removed the obstruction from the handwashing sink.	COS
16.	4-601.11(A)	PF	Observation: The interior of the ice machine contained debris buildup.	7/4/2026
16.	4-501.112	PF	Observation: The kitchen high-temperature dish machine did not reach 160°F, as verified by a high-temperature test strip. Corrected By: The person in charge contacted a service technician for repair. The establishment will use the 3-compartment sink for manual warewashing until the dish machine is repaired and verified to be operating properly.	COS
22.	3-501.16(A)(2)	P	Observation: Cooked chicken in the pull-out refrigerator beneath the stove was measured at 48°F. Corrected By: PIC stated it had been in the unit for less than two hours. The chicken was moved to the main cooler to rapidly cool to 41°F or below.	COS
28.	7-102.11	PF	Observation: A multi-use spray bottle containing cleaner was stored on a prep table near the fryers without a label identifying the common name of its contents. Corrected By: The person in charge labeled the spray bottle with the common name of its contents.	COS
28.	7-201.11	P	Observation: A chemical spray bottle was stored on a prep table next to food containers. Corrected by: The chemical spray bottle was removed from the prep table and relocated to an approved storage location.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-204.115, 4-204.116, 4-204.117	PF	Observation: No test strips were available at the time of inspection for the high-heat machine.	7/4/2026
55.	6-501.11	C	Observation: Condensation was observed in the dish machine area, resulting in water dripping onto the floor.	7/4/2026
57.	Iowa Code Section 137F	C	Observation: The current food inspection report is not posted.	7/4/2026

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 7/4/2026 to verify corrections have been made.

Long-Term Corrective Actions:

The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:

#10. The person in charge agreed to discuss handwashing sink requirements with the staff.

#28. The person in charge agrees to retrain employees on chemical substance labeling, storing, and use.

Follow-up will be completed on or after 7/4/2026 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized

DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_48TestStrips	48 Test Strips



Matthew Whaley
Person In Charge



Ahmed Mohammed
Inspector