



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	5 4	Date: 6/11/2026 Time In: 11:00 AM Time Out: 12:35 PM
Establishment: FOUNDRY FOOD & TAP	Address: 3266 CROSSPARK RD	City/State: Coralville, IA	Zip: 52241
License/Permit#: 205189 - Food Service Establishment License	Permit Holder: MICHAEL DEWITTE	Inspection Reason: Routine	Est. Type: 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) OUT, (*), R 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 N/O 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*), R 23. Proper date marking and disposition OUT, (*) 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 IN 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 IN Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control OUT 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 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 OUT, (*) 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 OUT 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
10.	5-205.11	PF	Observation: Handwashing sink on kitchen cook line had sanitizer bottles stored on edge of hand washing sink. Corrected by: Employee moved sanitizer bottles to a different area.	COS
10.	6-301.12	PF	Observation: Hand washing sink at bar lacked hand drying provisions. Corrected by: Employee placed paper towels at handwashing sink.	COS
10.	6-301.14	C	Observation: Hand sink at bar lacked signage denoting hand washing only. Corrected by: Inspector provided employee with a temporary handwashing signage.	COS
15.	3-302.11(A)(1)	P	Observation: Par-cooked chicken wings stored above fully cooked chicken wings within walk in cooler. Corrected by: Employee placed fully cooked chicken wings above par-cooked wings to prevent contamination.	COS
16.	4-501.112	PF	Observation: Mechanical high heat dish machine is unable to reach a minimum sanitizing temperature of 165 degrees. corrected by: Person in charge contacted dish machine supplier for service. 3 bay sink set up to sanitize dishes until machine is repaired. All dishes will be sanitized utilizing manual 3 bay.	6/21/2026
22.	3-501.16(A)(2)	P	Observation: raw chicken, and fish had a internal temperature of 53 degrees within prep cooler next to fryer. According to employee food items have been in cooler for over 12 hours. Corrected by: Employee voluntarily discard foods.	COS
23.	3-501.18	P	Observation: Multiple House made foods: Alfredo sauce (6/2), Lemon sauce (6/2) Chipotle sauce (5/31), Coleslaw (6/3) and Chipotle lime (5/23) held past 7 day limit for in house prepared foods. Corrected by: Employee voluntarily discarded outdated sauces.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
33.	4-301.11	PF	Observation: Flip top prep cooler on cook line next to fryer is unable to hold foods at 41F or below. Person in charge agrees to not store any food requiring temperature control for safety in cooler until cooler is repaired or replaced.	6/21/2026
37.	3-302.12	C	Observation: Multiple containers of house made sauces within low boy coolers lacked labels with common name.	6/21/2026
43.	3-304.12	C	Observation: Food utensils stored in still bucket of water between uses. Corrected by: Employee removed utensils from bucket of water and placed on clean portion of the prep tables for storage between uses.	COS
47.	4-501.12	C	Observation: Cutting boards throughout kitchen have deep grooves and staining. Have boards resurfaced or replaced.	6/21/2026
47.	4-101.11(B-E)	C	Observation: Single use foil used as shelf liner in kitchen. Foil is not a durable and cleanable surface.	6/21/2026
48.	4-302.14, 4-501.116	PF	Observation: No quaternary test strips on site for sanitizer solution at time of inspection.	6/21/2026

Inspection Published Comment:

Routine inspection conducted. A physical recheck will be conducted on or around 6/21/2026 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 #10. See official letter for compliance details.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#15: Employees will ensure that coolers are maintained to store raw proteins correctly.


#16. The person in charge agrees to ensure that high heat dish machine is maintained and tested regularly to ensure correct high heat sanitizing temperatures.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

Follow-up will be completed on or after 6/21/2026 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_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_33CoolingMethods	33 Cooling Methods
DIA_48TestStrips	48 Test Strips



Jessica Fisher
Person In Charge



Laura Sneller
Inspector