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**	**2**	**Date: 7/1/2026** **Time In: 11:00 AM** **Time Out:11:40 AM**
	No. Of Repeat Factor/Intervention Violations	**0**	

Establishment: DIVOT'S BAR & GRILL	**Address: 1900 Country Club DR**	**City/State: Coralville, IA**	**Zip: 52241**	**Telephone: 3192489300**
License/Permit#: 271212 - Food Service Establishment License	**Permit Holder: JAMES MOMDONDRO**	**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	OUT
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, (*)
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	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	N/O
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	IN
24. Time as a public health control: procedures and records	N/A
Consumer Advisory	
25. Consumer advisory provided for raw or undercooked foods	N/A
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

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	N/O
35. Approved thawing methods	N/O
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	IN
56. Adequate ventilation and lighting; designated areas used	IN
57. Licensing; posting licenses and reports; smoking	IN

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
5.	2-501.11	PF	Observation: No site specific vomit and diarrheal clean up procedure on site at time of inspection.	7/11/2026
10.	6-301.14	C	Observation: Handwashing sink next to ware washing area in kitchen lacked handwashing only signage. Corrected by: Inspector provided person in charge with copy of temporary handwashing sign.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-302.14, 4-501.116	PF	Observation: Quaternary test strips on site expired in 2025.	7/11/2026

Inspection Published Comment:
Routine inspection conducted. A Letter of Correction was issued for violation #5. See letter for compliance details.

Follow-up will be completed on or after 7/11/2026 by Follow Up-Letter of Correction.

The following guidance documents have been issued:

Billy Jmenez
Person In Charge

Laura Sneller
Inspector