



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: 6/26/2026 Time In: 3:12 PM Time Out: 4:22 PM	
	No. Of Repeat Factor/Intervention Violations	1		
Establishment: MIDTOWN 2	Address: 1069 HIGHWAY 1 W	City/State: IOWA CITY, IA	Zip: 52246	Telephone: 3193219194
License/Permit#: 44602 - Food Service Establishment License	Permit Holder: KENNETH CARIENS/BRUCE & JANET BALL	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

<p>Supervision</p> <p>1. Person in charge present, demonstrates knowledge, and performs duties IN</p> <p>2. Certified Food Protection Manager IN</p> <p>Employee Health</p> <p>3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN</p> <p>4. Proper use of exclusions and restrictions IN</p> <p>5. Procedures for responding to vomiting and diarrheal events IN</p> <p>Good Hygienic Practices</p> <p>6. Proper eating, tasting, drinking, or tobacco use IN</p> <p>7. No discharge from eyes, nose, and mouth IN</p> <p>Control of Hands as a Vehicle of Contamination</p> <p>8. Hands clean and properly washed IN</p> <p>9. No bare hand contact with ready to eat foods IN</p> <p>10. Hand washing sinks properly supplied and accessible IN</p> <p>Approved Source</p> <p>11. Foods obtained from an approved source IN</p> <p>12. Foods received at proper temperatures N/O</p> <p>13. Food in good condition, safe, and unadulterated IN</p> <p>14. Required records available; shellstock tags, parasite destruction N/A</p> <p>Protection from Contamination</p>		<p>15. Food separated and protected (Cross Contamination and Environmental) OUT, (*), R</p> <p>16. Food contact surfaces: cleaned and sanitized IN</p> <p>17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN</p> <p style="text-align: center;">Potentially Hazardous Food Time/Temperature Control for Safety</p> <p>18. Proper cooking time and temperatures IN</p> <p>19. Proper reheating procedures of hot holding IN</p> <p>20. Proper cooling time and temperatures N/O</p> <p>21. Proper hot holding temperatures IN</p> <p>22. Proper cold holding temperatures OUT, (*)</p> <p>23. Proper date marking and disposition IN</p> <p>24. Time as a public health control: procedures and records N/A</p> <p style="text-align: center;">Consumer Advisory</p> <p>25. Consumer advisory provided for raw or undercooked foods IN</p> <p style="text-align: center;">Highly Susceptible Populations</p> <p>26. Pasteurized foods used; prohibited foods not offered N/A</p> <p style="text-align: center;">Food/Color Additives and Toxic Substances</p> <p>27. Food additives: approved, properly stored, and used N/A</p> <p>28. Toxic substances properly identified, stored and used IN</p> <p style="text-align: center;">Conformance with Approved Procedures</p> <p>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A</p>
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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.

<p>Safe Food and Water</p> <p>30. Pasteurized eggs used where required IN</p> <p>31. Water and ice from approved source IN</p> <p>32. Variance obtained for specialized processing methods N/A</p> <p>Food Temperature Control</p> <p>33. Proper cooling methods used; adequate equipment for temperature control IN</p> <p>34. Plant food properly cooked for hot holding IN</p> <p>35. Approved thawing methods IN</p> <p>36. Thermometers provided and accurate IN</p> <p>Food Identification</p> <p>37. Food properly labeled; original container OUT</p> <p>Prevention of Food Contamination</p> <p>38. Insects, rodents, and animals not present/outer openings protected IN</p> <p>39. Contamination prevented during food preparation, storage and display IN</p> <p>40. Personal cleanliness IN</p> <p>41. Wiping cloths: properly used and stored OUT</p> <p>42. Washing fruits and vegetables IN</p>		<p>Proper Use of Utensils</p> <p>43. In use utensils: properly stored IN</p> <p>44. Utensils, equipment, and linens: properly stored dried and handled IN</p> <p>45. Single-use/single service articles: properly stored and used IN</p> <p>46. Slash-resistant and cloth glove use N/O</p> <p style="text-align: center;">Utensils, Equipment, and Vending</p> <p>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT</p> <p>48. Warewashing facilities: installed, maintained, and used; test strips OUT</p> <p>49. Non-food contact surfaces clean OUT</p> <p style="text-align: center;">Physical Facilities</p> <p>50. Hot and Cold water available; adequate pressure IN</p> <p>51. Plumbing installed; proper backflow devices IN</p> <p>52. Sewage and waste water properly disposed IN</p> <p>53. Toilet facilities; properly constructed, supplied, and cleaned IN</p> <p>54. Garbage and refuse properly disposed; facilities maintained IN</p> <p>55. Physical facilities installed, maintained, and clean OUT</p> <p>56. Adequate ventilation and lighting; designated areas used IN</p> <p>57. Licensing; posting licenses and reports; smoking IN</p>
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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
15.	3-302.11(A)(1)	P	Observation: Raw eggs were stored above containers of ready-to-eat sauce in the lowboy cooler, creating a risk of cross-contamination. Corrected By: The person in charge rearranged the cooler so the raw eggs were stored below ready-to-eat foods.	COS
22.	3-501.16(A)(2)	P	Observation: Cheese and sausage containers stored in the make-line lowboy cooler were measured at internal temperatures of 47°F and 49°F. Corrected By: The person in charge stated the items had been out of temperature control for less than four hours. The items were returned to the walk-in cooler for rapid cooling.	COS

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Squeeze bottles containing sauces were not labeled with the name of the contents.	7/6/2026
41.	3-304.14	C	Observation: Wet wiping cloths used to sanitize surfaces were stored on tables between uses.	7/6/2026
47.	4-401.11(A) (B), 4.402.11, 4-402.12, 4-501.11	C	Observation: The make-line lowboy cooler was unable to maintain a temperature of 41°F or below. No temperature-controlled for safety (TCS) foods shall be stored in the unit until it is repaired or replaced.	7/6/2026
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.	7/6/2026
49.	4-601.11(B)(C), 4-602.13	C	Observation: Food debris and stain buildup were observed around the dispensing nozzles of the cappuccino machine.	7/6/2026
55.	6-201.11-13, 6-201.15-18	C	Observation: A gap was observed beneath the back door, which could allow the entry of insects and rodents.	7/6/2026
55.	6-501.12, 6-501.13	C	Observation: Dust buildup was observed on the ceiling vents and ceiling tiles above the main food preparation line.	7/6/2026

Inspection Published Comment:

This on-site visit is routine. The person in charge agreed to have all the violations corrected by the assigned date.

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:

#15. The person in charge agrees to ensure employees are retrained on the storage of raw and ready-to-eat foods.

The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_48TestStrips	48 Test Strips



Bruce Ball
Person In Charge

Ahmed Mohammed
Inspector