



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 3	No. Of Repeat Factor/Intervention Violations 1	Date: 7/9/2026 Time In: 3:02 PM Time Out: 3:36 PM
Establishment: TRIBUTE EATERY AND BAR	Address: 901 E 2ND AVE	City/State: Coralville, IA	Zip: 52241
License/Permit#: 196504 - Food Service Establishment License	Permit Holder: 901 IRL	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		15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	IN	16. Food contact surfaces: cleaned and sanitized	OUT, (*), R
2. Certified Food Protection Manager	IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18. Proper cooking time and temperatures	IN
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	N/O
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	OUT, (*)
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	IN
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	OUT, (*)	Consumer Advisory	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	IN
10. Hand washing sinks properly supplied and accessible	IN	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/O	27. Food additives: approved, properly stored, and used	N/A
13. Food in good condition, safe, and unadulterated	IN	28. Toxic substances properly identified, stored and used	IN
14. Required records available; shellstock tags, parasite destruction	N/A	Conformance with Approved Procedures	
Protection from Contamination		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		Proper Use of Utensils	
30. Pasteurized eggs used where required	N/A	43. In use utensils: properly stored	IN
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	OUT
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used	IN
Food Temperature Control		46. Slash-resistant and cloth glove use	N/O
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	IN	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	OUT
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	OUT
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	OUT
Food Identification		Physical Facilities	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	IN
Prevention of Food Contamination		51. Plumbing installed; proper backflow devices	IN
38. Insects, rodents, and animals not present/outer openings protected	IN	52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	IN	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	IN	54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	OUT	55. Physical facilities installed, maintained, and clean	IN
42. Washing fruits and vegetables	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
8.	2-301.14	P	Observation: An employee did not wash hands before donning gloves and handling food. Corrected by: Handwashing procedures were reviewed, and the employee washed hands as required.	COS
16.	4-601.11(A)	PF	Observation: Debris was observed built up on the blade of the tabletop can opener. Corrected by: The item was sent to be washed, rinsed, and sanitized.	COS
22.	3-501.16(A)(2)	P	Observation: Multiple ready-to-eat sauce containers and cooked TCS food items stored in the walk-in cooler were measured at internal temperatures above 41°F. Corrected By: According to the temperature log, the walk-in cooler was at 41°F approximately five hours before the inspection. The person in charge stated the affected foods had been out of temperature control for less than four hours. A few items were placed in ice baths, and the remaining TCS foods were transferred to other refrigeration units for rapid cooling.	COS
22.	3-501.16(A)(2)	P	Observation: Three containers of sliced tomatoes and one container of house-made sauce stored in the make-line cooler by the kitchen door were measured at 44.3°F and 45°F. Corrected By: The person in charge voluntarily discarded the affected food items.	COS

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
41.	3-304.14	C	Observation: A wet wiping cloth was stored over a sanitizer spray bottle at the bar between uses.	7/19/2026
44.	4-901.11	C	Observation: Ice buckets were not stored in a self-drying position.	7/19/2026
47.	4-401.11(A) (B), 4-402.11, 4-402.12, 4- 501.11	C	Observation: The main kitchen walk-in cooler was unable to maintain TCS foods at 41°F or below. No temperature-controlled for safety (TCS) foods shall be stored in the unit until it is repaired or replaced.	7/19/2026
48.	4-302.14, 4- 501.116	PF	Observation: No test strips available at the time of inspection for quaternary sanitizer.	7/19/2026
49.	4-601.11(B)(C) , 4-602.13	C	Observation: Dust and debris buildup were observed on the exterior of the dish machine, particularly on the top surface.	7/19/2026

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 7/19/2026 to verify corrections have been made.

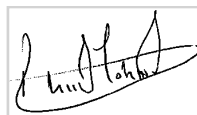
Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violation #16. See the official letter for compliance details.

The following guidance documents have been issued:

Document Name	Description
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_48TestStrips	48 Test Strips
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed

A stylized, handwritten signature in black ink, enclosed within a rectangular box.

Alex Persels
Person In Charge

A stylized, handwritten signature in black ink, enclosed within a rectangular box.

Ahmed Mohammed
Inspector