



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 0	Date: 8/10/2026 Time In: 10:32 AM Time Out: 12:47 PM
	No. Of Repeat Factor/Intervention Violations 0	
Establishment: GOLDEN YOLK BREAKFAST AND LUNCH	Address: 1755 Boyrum ST	City/State: Iowa City, IA
	Permit Holder: LIRIDON ALIU	Zip: 52204
License/Permit#: 272091 - Food Service Establishment License	Inspection Reason: Pre-Opening	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)	N/O
1. Person in charge present, demonstrates knowledge, and performs duties	IN		16. Food contact surfaces: cleaned and sanitized	N/O
2. Certified Food Protection Manager	N/O		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
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	N/O
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	N/O
6. Proper eating, tasting, drinking, or tobacco use	IN		22. Proper cold holding temperatures	N/O
7. No discharge from eyes, nose, and mouth	IN		23. Proper date marking and disposition	N/O
Control of Hands as a Vehicle of Contamination			24. Time as a public health control: procedures and records	N/O
8. Hands clean and properly washed	N/O		Consumer Advisory	
9. No bare hand contact with ready to eat foods	N/O		25. Consumer advisory provided for raw or undercooked foods	N/O
10. Hand washing sinks properly supplied and accessible	IN		Highly Susceptible Populations	
Approved Source			26. Pasteurized foods used; prohibited foods not offered	N/O
11. Foods obtained from an approved source	N/O		Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/O		27. Food additives: approved, properly stored, and used	N/O
13. Food in good condition, safe, and unadulterated	N/O		28. Toxic substances properly identified, stored and used	N/O
14. Required records available; shellstock tags, parasite destruction	N/O		Conformance with Approved Procedures	
Protection from Contamination			29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O

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/O		43. In use utensils: properly stored	N/O
31. Water and ice from approved source	N/O		44. Utensils, equipment, and linens: properly stored dried and handled	N/O
32. Variance obtained for specialized processing methods	N/O		45. Single-use/single service articles: properly stored and used	N/O
Food Temperature Control			46. Slash-resistant and cloth glove use	N/O
33. Proper cooling methods used; adequate equipment for temperature control	N/O		Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	N/O		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	N/O
35. Approved thawing methods	N/O		48. Warewashing facilities: installed, maintained, and used; test strips	IN
36. Thermometers provided and accurate	N/O		49. Non-food contact surfaces clean	N/O
Food Identification			Physical Facilities	
37. Food properly labeled; original container	N/O		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	N/O		52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	N/O		53. Toilet facilities; properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	N/O		54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	N/O		55. Physical facilities installed, maintained, and clean	IN
42. Washing fruits and vegetables	N/O		56. Adequate ventilation and lighting; designated areas used	IN
			57. Licensing; posting licenses and reports; smoking	N/O

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
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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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Inspection Published Comment:
LICENSE IS APPROVED.

Scope of Business: The establishment intends to offer breakfast and lunch items, including eggs, breakfast meats, pancakes, sandwiches, burgers, salads, gravy, sauces, and other breakfast and lunch entrées for dine-in and carryout service.

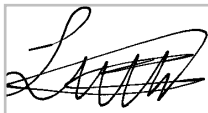
The establishment is equipped to prepare, cook, hot hold, cold hold, and cool foods consistent with the approved menu. Most menu items will be cooked to order. Gravy and sauces may be prepared in advance, held hot, and cooled for later use.

Limitations: No limitations based on the current menu and facility capability and capacity. Extensive changes to the menu, food processes, or remodeling of the establishment require prior approval by the Regulatory Authority.

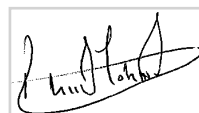
The person in charge understands that a Certified Food Protection Manager is required to be employed no later than 02/10/2027. The person in charge agrees to provide documentation to the inspector upon course completion.

The firm has been made aware of the basic food code requirements applicable to the establishment and its current operation. The person in charge understands the responsibility of the permit holder to comply with those requirements.

The following guidance documents have been issued:



LIRIDONA ALIU
Person In Charge



Ahmed Mohammed
Inspector