



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	Date: 8/4/2026 Time In: 12:50 PM Time Out: 2:50 PM
	No. Of Repeat Factor/Intervention Violations 2	
Establishment: HUHOT MONGOLIAN GRILL	Address: 917 25TH AVE	City/State: CORALVILLE, IA Zip: 52241 Telephone: 3193589100
License/Permit#: 43489 - Food Service Establishment License	Permit Holder: CCW, LLC	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	IN
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	OUT, (*)
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	OUT, (*), R
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	IN	Consumer Advisory	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	OUT, (*), R	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	OUT, (*)
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	IN
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	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	IN
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	IN
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	IN	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
10.	5-205.11	PF	Observation: Bar hand sink used as a dump sink for ice. Corrected by: Person in charge had sink returned to hand washing only state.	COS
20.	3-501.14(A)	P	Observation: Steamed rice (43F) put in walk in on thin pans the prior evening to cool had not cooled below 41F within 6 hours. Corrected by: Person in charge voluntarily discarded rice.	COS
22.	3-501.16(A)(2)	P	Observation: Numerous items (Sausage 46.6F, meatballs 44.4F, crab 57.7F, muscles 46.8F, tofu 53.6F cream cheese filling 43.5F) held in the walk-in cooler for cold holding were unable to maintain temperatures below 41F. Items mostly located on lower left shelf along the cooler door wall for restocking buffet line. Rangoons, eggrolls and dumplings in low boy cooler holding at 45F. Items were moved to another cooler to cool below 40F. Corrected by: Person in charge voluntarily discarded items unable to be maintained below 41F. Person in charge contacting maintenance.	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
43.	3-304.12	C	Observation: Rice scoop at server station stored in water at 107F. Corrected by: Person in charge stored scoop dry and adjusted the hot water bath to raise temperature before storing scoop again.	COS

Inspection Published Comment:

Visit is in reference to an illness complaint received. While onsite a routine inspection was conducted.

A physical recheck will occur on or after 8/14/26.

Complaint concerned they became ill after consuming a meal at the establishment. The person in charge was not aware of the complaint and had not had any complaints from other guests.

Per the person in charge there have not been any losses of water or power around the time of the complaint.

Employees are informed of their responsibilities to report illnesses at time of hire and employee health reporting agreements are filled out and maintained.

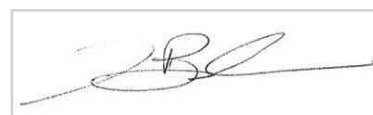
Complaint is closed and unverifiable.

The following items are repeat Risk Factor Violations. The owner stated they will implement the following long term corrective actions:

#22. Person in charge will increase the daily temperature checks of coolers including more frequent checks utilizing a probe thermometer.

Follow-up will be completed on or after 8/14/2026 by Physical Recheck.

The following guidance documents have been issued:


Kyle Coobs
Person In Charge

Jesse Bockelman
Inspector