



## Food Establishment Inspection Report

|                                                                                                        |                                                                                                                                              |                                                                                                                                                |                                                                                    |
|--------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083               | No. Of Risk Factor/Intervention Violations<br><div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">2</div> | No. Of Repeat Factor/Intervention Violations<br><div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div> | Date: 7/22/2026<br>Time In: 1:08 PM<br>Time Out: 2:44 PM                           |
| Establishment: JAVA HOUSE                                                                              | Address: 713 MORMON TREK BLVD                                                                                                                | City/State: IOWA CITY, IA                                                                                                                      | Zip: 52246                                                                         |
| License/Permit#: 43736 - Food Service Establishment License, 44441 - Retail Food Establishment License | Permit Holder: IOWA CITY COFFEE CO                                                                                                           | Inspection Reason: Routine                                                                                                                     | Est. Type: Restaurants<br>Risk Category: Risk Level 2 (Low), Risk Level 3 (Medium) |

### 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

|                                                                                                      |          |  |
|------------------------------------------------------------------------------------------------------|----------|--|
| <b>Supervision</b>                                                                                   |          |  |
| 1. Person in charge present, demonstrates knowledge, and performs duties                             | IN       |  |
| 2. Certified Food Protection Manager                                                                 | OUT      |  |
| <b>Employee Health</b>                                                                               |          |  |
| 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                                        | IN       |  |
| <b>Good Hygienic Practices</b>                                                                       |          |  |
| 6. Proper eating, tasting, drinking, or tobacco use                                                  | N/O      |  |
| 7. No discharge from eyes, nose, and mouth                                                           | IN       |  |
| <b>Control of Hands as a Vehicle of Contamination</b>                                                |          |  |
| 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                                              | IN       |  |
| <b>Approved Source</b>                                                                               |          |  |
| 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      |  |
| <b>Protection from Contamination</b>                                                                 |          |  |
| 15. Food separated and protected (Cross Contamination and Environmental)                             | IN       |  |
| 16. Food contact surfaces: cleaned and sanitized                                                     | OUT, (*) |  |
| 17. Proper disposition of returned, previously served, reconditioned, and unsafe food                | IN       |  |
| <b>Potentially Hazardous Food Time/Temperature Control for Safety</b>                                |          |  |
| 18. Proper cooking time and temperatures                                                             | N/A      |  |
| 19. Proper reheating procedures of hot holding                                                       | N/A      |  |
| 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      |  |
| <b>Consumer Advisory</b>                                                                             |          |  |
| 25. Consumer advisory provided for raw or undercooked foods                                          | N/A      |  |
| <b>Highly Susceptible Populations</b>                                                                |          |  |
| 26. Pasteurized foods used; prohibited foods not offered                                             | N/A      |  |
| <b>Food/Color Additives and Toxic Substances</b>                                                     |          |  |
| 27. Food additives: approved, properly stored, and used                                              | N/A      |  |
| 28. Toxic substances properly identified, stored and used                                            | IN       |  |
| <b>Conformance with Approved Procedures</b>                                                          |          |  |
| 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.

|                                                                             |     |  |                                                                                                |     |  |
|-----------------------------------------------------------------------------|-----|--|------------------------------------------------------------------------------------------------|-----|--|
| <b>Safe Food and Water</b>                                                  |     |  | <b>Proper Use of Utensils</b>                                                                  |     |  |
| 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                         | IN  |  |
| 32. Variance obtained for specialized processing methods                    | N/A |  | 45. Single-use/single service articles: properly stored and used                               | IN  |  |
| <b>Food Temperature Control</b>                                             |     |  | 46. Slash-resistant and cloth glove use                                                        | N/A |  |
| 33. Proper cooling methods used; adequate equipment for temperature control | IN  |  | <b>Utensils, Equipment, and Vending</b>                                                        |     |  |
| 34. Plant food properly cooked for hot holding                              | N/A |  | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | IN  |  |
| 35. Approved thawing methods                                                | N/O |  | 48. Warewashing facilities: installed, maintained, and used; test strips                       | IN  |  |
| 36. Thermometers provided and accurate                                      | IN  |  | 49. Non-food contact surfaces clean                                                            | IN  |  |
| <b>Food Identification</b>                                                  |     |  | <b>Physical Facilities</b>                                                                     |     |  |
| 37. Food properly labeled; original container                               | IN  |  | 50. Hot and Cold water available; adequate pressure                                            | IN  |  |
| <b>Prevention of Food Contamination</b>                                     |     |  | 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                                           | N/A |  | 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 |
|-------------|---------------------------|----------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| 2.          | 2-102.12(A)               | C              | Observation: The facility does not employ a certified food protection manager.                                                                                                                                              | 1/22/2027       |
| 16.         | 4-501.114 (A-E)(F)(1)&(2) | P              | Observation: The quaternary sanitizer solution in the spray bottle tested low at 0 ppm.<br><br>Corrected by: The person in charge remade the sanitizer, which was then tested and found to be within the proper parameters. | 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 |
|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

**Inspection Published Comment:**

This on-site visit was a routine inspection. A Letter of Correction was issued for violation #2. See the letter for required corrective actions and compliance deadlines.

**Discussion with Management****Violation #2:**

The person in charge provided documentation showing they are registered for a Certified Food Protection Manager (CFPM) course and examination scheduled for July 29, 2026.

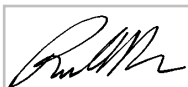
The person in charge agreed to the following:

- i. Ensure that at least one employee obtains Certified Food Protection Manager certification no later than January 22, 2027.
- ii. Provide the inspector with proof of registration (such as a registration receipt or course confirmation email) upon registration. A copy of the CFPM certificate may also be submitted upon successful completion of the course.

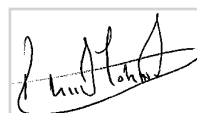
Follow-up will be completed on or after 1/22/2027 by Follow Up-Letter of Correction.

The following guidance documents have been issued:

| Document Name                                | Description                                    |
|----------------------------------------------|------------------------------------------------|
| DIA_16FoodContactSurfacesCleanedAndSanitized | 16 Food Contact Surfaces Cleaned and Sanitized |
| DIA_2CertifiedFoodProtectionManager          | 2 Certified Food Protection Manager            |



Paul Cork  
Person In Charge



Ahmed Mohammed  
Inspector