



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 5	No. Of Repeat Factor/Intervention Violations 2	Date: 8/18/2026 Time In: 12:25 PM Time Out: 1:48 PM
Establishment: THE HIGHLANDER HOTEL	Address: 2525 HIGHLANDER PL	City/State: Iowa City, IA	Zip: 52245
License/Permit#: 191380 - Food Service Establishment License	Permit Holder: THE HIGHLANDER HOTEL LLC	Inspection Reason: Routine	Est. Type: Restaurants, Other 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)	OUT, (*)
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	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	OUT, (*)
Good Hygienic Practices		21. Proper hot holding temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	N/O	22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT, (*)
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	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	OUT, (*), R
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	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	OUT

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 shell eggs were stored above vegetables in the lowboy cooler across from the stove, creating a risk of cross-contamination. Corrected by: The person in charge relocated the raw eggs below the vegetables.	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
20.	3-501.14(A)	P	Observation: Cooked eggs and sausage were stored covered with plastic in a container inside the walk-in cooler and measured at 77°F and 83°F after approximately two hours of cooling. Corrected by: The person in charge voluntarily discarded the affected food items.	COS
23.	3-501.17	PF	Observation: Several opened commercial food containers stored in the three-door reach-in cooler lacked the required date marking. Corrected by: The person in charge properly date-marked the affected containers.	COS
25.	3-603.11	PF	Observation: Steak dishes lacked a disclosure indicating that the items may be served undercooked. The menu contained the required reminder statement. Corrected by: The person in charge added the required disclosure to the steak dishes on the menu.	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
57.	IAC 481-30 (8-304.11)	C	Observation: The license posted is not accessible to the public for viewing.	8/28/2026
57.	Iowa Code Section 137F	C	Observation: The current food inspection report is not posted.	8/28/2026

Inspection Published Comment:

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

The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_20ProperCoolingTimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_23ProperDateMarkingAndDisposition	23 Proper Date marking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_25ConsumerAdvisory	25 Consumer Advisory




Drew Helling
Person In Charge

Ahmed Mohammed
Inspector