



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: 9/8/2026 Time In: 9:34 AM Time Out: 11:13 AM
Establishment: NEIGHBORHOOD CENTERS OF JOHNSON COUNTY	Address: 2651 ROBERTS RD	City/State: Iowa City, IA
License/Permit#: 44899 - Food Service Establishment License	Permit Holder: NEIGHBORHOOD CENTERS OF JOHNSON COUNTY	Inspection Reason: Routine
Zip: 52246		Telephone: 3193580438
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			
1. Person in charge present, demonstrates knowledge, and performs duties	IN	15. Food separated and protected (Cross Contamination and Environmental)	IN
2. Certified Food Protection Manager	IN	16. Food contact surfaces: cleaned and sanitized	N/A
Employee Health		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	Potentially Hazardous Food Time/Temperature Control for Safety	
4. Proper use of exclusions and restrictions	IN	18. Proper cooking time and temperatures	N/O
5. Procedures for responding to vomiting and diarrheal events	IN	19. Proper reheating procedures of hot holding	N/O
Good Hygienic Practices		20. Proper cooling time and temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	N/O	21. Proper hot holding temperatures	N/O
7. No discharge from eyes, nose, and mouth	IN	22. Proper cold holding temperatures	IN
Control of Hands as a Vehicle of Contamination		23. Proper date marking and disposition	IN
8. Hands clean and properly washed	IN	24. Time as a public health control: procedures and records	N/A
9. No bare hand contact with ready to eat foods	N/O	Consumer Advisory	
10. Hand washing sinks properly supplied and accessible	IN	25. Consumer advisory provided for raw or undercooked foods	N/A
Approved Source		Highly Susceptible Populations	
11. Foods obtained from an approved source	IN	26. Pasteurized foods used; prohibited foods not offered	N/A
12. Foods received at proper temperatures	N/O	Food/Color Additives and Toxic Substances	
13. Food in good condition, safe, and unadulterated	IN	27. Food additives: approved, properly stored, and used	N/A
14. Required records available; shellstock tags, parasite destruction	N/A	28. Toxic substances properly identified, stored and used	IN
Protection from Contamination		Conformance with Approved Procedures	
		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	IN	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/A
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	N/O	48. Warewashing facilities: installed, maintained, and used; test strips	OUT
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	N/A	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
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GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-302.14, 4-501.116	PF	Observation: No test strips available at the time of inspection for quaternary sanitizer.	9/18/2026
57.	Iowa Code Section 137F	C	Observation: The most recent routine inspection report is not posted.	9/18/2026

Inspection Published Comment:

This on-site visit was conducted as a routine inspection. The person in charge agreed to have all violations corrected by the assigned correction dates.

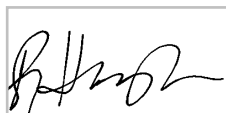
No food operations were observed during the inspection. The facility is currently using the new Neighborhood Centers of Johnson County kitchen, located at 1041 Arthur St, Iowa City, IA 52240, for food preparation and cooking. According to the person in charge, all food is cooked at that location and transported to this facility at approximately 11:00 a.m. in insulated hot-holding cases for immediate service. No cooking or hot holding occurs at this facility.

Leftover food intended for later service is cooled, maintained under refrigeration, and reheated for service the following day.

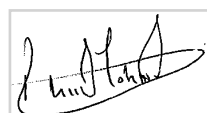
The inspector provided food safety training to kitchen staff regarding the requirements applicable to the new operation, including safe food transportation, temperature control, cooling, reheating, and cold holding.

The following guidance documents have been issued:

Document Name	Description
DIA_48TestStrips	48 Test Strips



Raquishia Harrington
Person In Charge



Ahmed Mohammed
Inspector