



Retail Food Report

Facility: ARAMARK FIELD HOCKEY CONCESSION STAND ID: 38 Owner: ARAMARK SPORTS & ENTERTAINMENT CORP. Street: 2601 PRAIRIE MEADOW DR City/State: IOWA CITY, Iowa Zip: 52242 County: Johnson Phone: (515) 346-1181 Organization: Johnson County Public Health 855 S Dubuque Street, Suite 113, Iowa City, IA, 52240	Program: 22072 - Food Service Establishment License Insp. ID: 85925 Insp. Start Date: 10/22/2026 5:00 PM CDT Insp. End Date: 10/22/2026 6:00 PM CDT Insp. Reason: Routine
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FOODBORNE ILLNESS RISK FACTORS

IN = In compliance, OUT = Not in compliance, N/O = Not observed, N/A = Not applicable, (*) = Critical, COS = Corrected On Site

Number	Line Item	Response	Number	Line Item	Response
1	Person in charge present, demonstrates knowledge, and performs duties	IN	16	Food contact surfaces: cleaned and sanitized	OUT *
2	Certified Food Protection Manager	IN	17	Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
3	Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18	Proper cooking time and temperatures	N/A
4	Proper use of exclusions and restrictions	IN	19	Proper reheating procedures of hot holding	N/A
5	Procedures for responding to vomiting and diarrheal events	IN	20	Proper cooling time and temperatures	N/O
6	Proper eating, tasting, drinking, or tobacco use	IN	21	Proper hot holding temperatures	IN
7	No discharge from eyes, nose, and mouth	IN	22	Proper cold holding temperatures	IN
8	Hands clean and properly washed	IN	23	Proper date marking and disposition	IN
9	No bare hand contact with ready to eat foods	IN	24	Time as a public health control: procedures and records	N/A
10	Hand washing sinks properly supplied and accessible	OUT *	25	Consumer advisory provided for raw or undercooked foods	N/A
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	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	29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A
15	Food separated and protected (Cross Contamination and Environmental)	IN			

GOOD RETAIL PRACTICES					
Number	Line Item	Response	Number	Line Item	Response
30	Pasteurized eggs used where required	N/A	44	Utensils, equipment, and linens: properly stored dried and handled	IN
31	Water and ice from approved source	IN			
32	Variance obtained for specialized processing methods	N/A	45	Single-use/single service articles: properly stored and used	IN
33	Proper cooling methods used; adequate equipment for temperature control	IN	46	Slash-resistant and cloth glove use	N/A
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/A	48	Warewashing facilities: installed, maintained, and used; test strips	IN
36	Thermometers provided and accurate	IN			
37	Food properly labeled; original container	IN	49	Non-food contact surfaces clean	IN
38	Insects, rodents, and animals not present/outer openings protected	IN	50	Hot and Cold water available; adequate pressure	IN
39	Contamination prevented during food preparation, storage and display	IN	51	Plumbing installed; proper backflow devices	IN
40	Personal cleanliness	IN	52	Sewage and waste water properly disposed	IN
41	Wiping cloths: properly used and stored	IN	53	Toilet facilities; properly constructed, supplied, and cleaned	IN
42	Washing fruits and vegetables	N/A	54	Garbage and refuse properly disposed; facilities maintained	IN
43	In use utensils: properly stored	IN	55	Physical facilities installed, maintained, and clean	IN
			56	Adequate ventilation and lighting; designated areas used	IN
			57	Licensing; posting licenses and reports; smoking	IN

OBSERVATIONS AND CORRECTIVE ACTIONS				
Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
10	5-202.12(A)	Observation: All handwashing sinks at the stand were observed without hot water at the time of inspection. Corrected by: The person in charge provided a temporary source of hot water sufficient for handwashing and utensil warewashing throughout the duration of operation.	Yes	COS
10	6-301.14	Observation: The stand's hand sinks lack the proper handwashing signage. Corrected by: The inspector provided temporary signage to be posted on the hand sinks.	Yes	COS
16	4-501.114 (A-E)(F)(1)&(2)	Observation: The quaternary ammonium (quat) sanitizer solution in the stand's three-compartment sink tested at 0 ppm. Corrected by: The person in charge prepared a new sanitizer solution and verified that the concentration was within the required range.	No	COS
16	4-601.11(A)	Observation: Food debris buildup was observed on the kettle of the popcorn machine. Corrected by: The person in charge cleaned and sanitized the popcorn machine kettle, removing the accumulated food debris.	No	COS

PUBLISHED COMMENTS
This on-site visit was a routine inspection. During the inspection, all handwashing sinks at the stand were found without hot water. The person in charge provided a temporary source of hot water for handwashing and utensil warewashing throughout the duration of operation. The person in charge agreed to correct the hot water supply issue and ensure that adequate hot running water at the required temperatures is available for handwashing and utensil warewashing before the next operation.

SIGNATURE PAGE			
Name	Title	Signature	Date

SIGNATURE PAGE			
Ahmed Mohammed	None		10/22/2026
Lewis Jordan	Manager		10/22/2026