



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 4	No. Of Repeat Factor/Intervention Violations 3	Date: 10/13/2026 Time In: 11:00 AM Time Out: 12:27 PM
Establishment: HAVELI INDIAN CUISINE	Address: 943 25TH AVE	City/State: Coralville, IA	Zip: 52241
License/Permit#: 83818 - Food Service Establishment License	Permit Holder: SIMRANJETT 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 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager OUT Employee Health 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 Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 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 OUT, (*), R Approved Source 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 Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized IN 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures N/O 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*), R 23. Proper date marking and disposition OUT, R 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/A Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used IN 28. Toxic substances properly identified, stored and used IN Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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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 30. Pasteurized eggs used where required N/A 31. Water and ice from approved source IN 32. Variance obtained for specialized processing methods N/A Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding N/O 35. Approved thawing methods IN 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container OUT Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display OUT, (*) 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored IN 44. Utensils, equipment, and linens: properly stored dried and handled IN 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/O Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips IN 49. Non-food contact surfaces clean IN Physical Facilities 50. Hot and Cold water available; adequate pressure IN 51. Plumbing installed; proper backflow devices IN 52. Sewage and waste water properly disposed IN 53. Toilet facilities; properly constructed, supplied, and cleaned IN 54. Garbage and refuse properly disposed; facilities maintained 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
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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: Facility does not employ a CFPM.	10/23/2026
10.	5-205.11	PF	Observation: Objects in basin of rear hand sink. Corrected by: Person in charge had items removed and hand sink returned to a state of hand washing only.	COS
10.	6-301.12	PF	Observation: Rear dish pit hand sink lacked hand drying provisions. Corrected by: Hand sink restocked with paper towels.	COS
22.	3-501.16(A)(2)	P	Observation: Two containers of pre cooked chicken for dishes stored in flip top cooler on make line were holding above 41F. Corrected by: Items were returned to the walk-in cooler to rapidly cool as they had been in cooler for less than 3 hours. New containers of chicken brought up from batches holding below 41F. All other foods held in prep cooler holding below 41F.	COS
23.	3-501.17	PF	Observation: Containers of in house prepared foods held in prep coolers and walk-in coolers are not date marked.	10/23/2026

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Numerous containers of food stored in walk-in coolers and prep coolers are not labeled with the common name of contents.	10/23/2026
39.	3-305.11	C	Observation: Containers of prepared foods in walk-in cooler lacked covers. Corrected by: Person in charge had containers covered.	COS

Inspection Published Comment:

Routine inspection conducted. A physical recheck will occur on or after 10/23/26 to verify corrections have been made.

Long Term Corrective Actions:

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

#10. Person in charge will monitor and ensure the rear hand sink is maintained for hand washing at all times.

The person in charge agrees to the following:

i. A minimum of one employee will be a Certified Food Protection Manager no later than 4/13/2027.

ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 10/23/26.

iii. Provide the inspector with proof of registration such as a receipt or a forwarded email confirmation from the course provider upon registration. A certificate of course completion may also be provided.

Follow-up will be completed on or after 10/23/2026 by Physical Recheck.

The following guidance documents have been issued:


Karam Kaur
Person In Charge

Jesse Bockelman
Inspector

