Retail Food Report

Facility: K BROTHER'S **Facility ID:** 2097
Owner: KAMAL KARAN INC
Street: 2008 8TH ST
City/State: Coralville, Iowa
Zip: 52241 **County:** Johnson
Phone: (319) 338-5614
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 35359 - Retail Food Establishment License
Insp. ID: 105467
Insp. Start Date: 10/23/2026 11:00 AM CDT
Insp. End Date: 10/23/2026 11:57 AM CDT
Insp. Reason: Routine

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	IN
2	Certified Food Protection Manager	N/A	17	Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
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/A
6	Proper eating, tasting, drinking, or tobacco use	IN	21	Proper hot holding temperatures	N/A
7	No discharge from eyes, nose, and mouth	IN	22	Proper cold holding temperatures	IN
8	Hands clean and properly washed	N/A	23	Proper date marking and disposition	IN
9	No bare hand contact with ready to eat foods	N/A	24	Time as a public health control: procedures and records	N/A
10	Hand washing sinks properly supplied and accessible	IN	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
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
33	Proper cooling methods used; adequate equipment for temperature control	IN
34	Plant food properly cooked for hot holding	N/A
35	Approved thawing methods	IN
36	Thermometers provided and accurate	IN
37	Food properly labeled; original container	IN
38	Insects, rodents, and animals not present/outer openings protected	IN
39	Contamination prevented during food preparation, storage and display	IN
40	Personal cleanliness	IN
41	Wiping cloths: properly used and stored	N/A
42	Washing fruits and vegetables	N/A
43	In use utensils: properly stored	N/A
44	Utensils, equipment, and linens: properly stored dried and handled	N/A
45	Single-use/single service articles: properly stored and used	IN
46	Slash-resistant and cloth glove use	N/A
47	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
48	Warewashing facilities: installed, maintained, and used; test strips	N/A
49	Non-food contact surfaces clean	IN
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

OBSERVATIONS AND CORRECTIVE ACTIONS

No comments exist for this report

PUBLISHED COMMENTS

Routine inspection conducted.

Establishment to begin juicing of sugar cane, cutting whole produce and serving fresh popcorn. Inspector emailed information on applying for a Food Establishment license secondary to the Retail Foods Establishment license the establishment currently has.

SIGNATURE PAGE

Name	Title	Signature	Date
Jesse Bockelman	None		10/23/2026
Raghbir Singh	Owner		10/23/2026