

Retail Food Report

Facility: KONOMI RESTAURANT **Facility ID:** 18625
Owner: KONOMI, INC.
Street: 843 QUARRY RD
City/State: CORALVILLE, Iowa
Zip: 52241 **County:** Johnson
Phone: (319) 721-3279
Organization: Johnson County Public Health
 855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 45874 - Food Service Establishment License
Insp. ID: 101117
Insp. Start Date: 10/26/2026 4:15 PM CDT
Insp. End Date: 10/26/2026 5:30 PM CDT
Insp. Reason: Routine
Follow Up On or After: 11/25/2026

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	IN	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/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	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	IN
10	Hand washing sinks properly supplied and accessible	IN	25	Consumer advisory provided for raw or undercooked foods	IN
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	OUT *
14	Required records available; shellstock tags, parasite destruction	OUT *	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/O
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			
36	Thermometers provided and accurate	IN	48	Warewashing facilities: installed, maintained, and used; test strips	OUT
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	IN	54	Garbage and refuse properly disposed; facilities maintained	IN
43	In use utensils: properly stored	OUT	55	Physical facilities installed, maintained, and clean	OUT
			56	Adequate ventilation and lighting; designated areas used	OUT
			57	Licensing; posting licenses and reports; smoking	IN

OBSERVATIONS AND CORRECTIVE ACTIONS				
Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
14	3-402.12	Observation: No parasite destruction letters from seafood suppliers available onsite at time of inspection.	Yes	11/5/2026
28	7-204.11	Observation: No sanitizer set up at time of inspection. Corrected by: Person in charge set up sanitizer and tested at the correct PPM.	No	COS
43	3-304.12	Observation: Scoops handles stored in contact with ingredients in bulk storage bins. Corrected by: Person in charge removed scoop handles in contact with food and replaced with handles outside of contact with food.	No	COS
48	4-302.14, 4-501.116	Observation: No test strips on site for high heat dish machine or quaternary sanitizer.	Yes	-
55	6-501.16	Observation: Drying mop stored within basin of mop sink. Corrected by: Person in charge hung up mop to allow for proper drying.	No	COS
56	6-202.11	Observation: Protective light covering is missing from light above food prep area within kitchen.	No	-

PUBLISHED COMMENTS	
Routine inspection conducted. A Letter of Correction was issued for violation (#14). See letter for compliance details.	

SIGNATURE PAGE			
Name	Title	Signature	Date
Laura Schutte	None		10/26/2026
Tuan Nguyen	Owner		10/26/2026

