



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	7	Date: 10/5/2026 Time In: 11:55 PM Time Out: 1:20 PM
	No. Of Repeat Factor/Intervention Violations	2	
Establishment: MARQUEE PIZZERIA	Address: 920 E 2ND AVE	City/State: Coralville, IA	Zip: 52241
Telephone: 3193331018			
License/Permit#: 237767 - Food Service Establishment License	Permit Holder: Marquee Pizzeria	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			15. Food separated and protected (Cross Contamination and Environmental)	OUT, (*)
1. Person in charge present, demonstrates knowledge, and performs duties	OUT		16. Food contact surfaces: cleaned and sanitized	IN
2. Certified Food Protection Manager	OUT		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
Employee Health			Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT		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	OUT		20. Proper cooling time and temperatures	N/O
Good Hygienic Practices			21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN		22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN		23. Proper date marking and disposition	OUT, R
Control of Hands as a Vehicle of Contamination			24. Time as a public health control: procedures and records	N/O
8. Hands clean and properly washed	IN		Consumer Advisory	
9. No bare hand contact with ready to eat foods	IN		25. Consumer advisory provided for raw or undercooked foods	IN
10. Hand washing sinks properly supplied and accessible	OUT, R		Highly Susceptible Populations	
Approved Source			26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN		Food/Color Additives and Toxic Substances	
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		Conformance with Approved Procedures	
Protection from Contamination			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	N/A		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/O
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	OUT
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	OUT
Prevention of Food Contamination			51. Plumbing installed; proper backflow devices	IN
38. Insects, rodents, and animals not present/outer openings protected	OUT, (*)		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	OUT		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	IN		56. Adequate ventilation and lighting; designated areas used	IN
			57. Licensing; posting licenses and reports; smoking	IN

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
1.	2-102.11(A)(B)(C)(1) & (C)(4-16)	PF	Observation: Persons in charge are not CFPM certified. Persons in charge were unable to answer questions about reheating, and cooling temperatures of foods in the restaurant and answer questions regarding food contact surface sanitization times.	10/15/2026
2.	2-102.12(A)	C	Observation: The facility is found in violation of Code 2-102.11 of the 2017 Food Code and all employees designated as the person in charge are not certified food protection managers.	10/15/2026
3.	2-103.11(O)	PF	Observation: No verifiable signed employee health reporting forms onsite at time of inspection.	10/15/2026
5.	2-501.11	PF	Observation: No vomit and diarrhea clean up procedure on site at time of inspection.	10/15/2026
10.	5-205.11	PF	Observation: Trash can stored in front hand washing on prep line, and bucket stored in handwashing sink within back prep area. Corrected by: Person in charge removed items blocking handwashing sink to allow for easy access.	COS
10.	6-301.11	PF	Observation: No handwashing cleanser available at bar handwashing sink.	10/15/2026
10.	6-301.12	PF	Observation: No paper towels available at bar handwashing sink.	10/15/2026
15.	3-302.11(A)(1)	P	Observation: Raw chicken stored above ready to eat foods within walk in cooler. Corrected by: Person in charge moved raw chicken to bottom shelf to prevent contamination.	COS
23.	3-501.17	PF	Observation: Multiple opened commercial containers of sauces within walk in fridge lacked dates with open date.	10/15/2026
23.	3-501.18	P	Observation: Multiple house made sauces within walk in cooler: Garlic parm (9/26), RPA (9/28), vodka (9/28) held beyond 7 day limit for in house made foods. Corrected by: Person in charge voluntarily discarded outdated sauces.	COS

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
38.	6-202.13	C	Observation: Hanging fly traps were above food preparation areas in the kitchen. Corrected by: Person in charge had fly traps discarded. New traps to be placed in areas away from food preparation, food storage and clean equipment.	COS
40.	2-402.11	C	Observation: All employees in active food prep are not wearing hair restraints.	10/15/2026
47.	4-501.12	C	Observation: Cutting boards in kitchen have deep grooves and staining. Have boards resurfaced or replaced.	10/15/2026
48.	4-303.11		Observation: No sanitizer was set up and available during active food preparation at time of inspection. Corrected by: Sanitizer solution was set up and tested correctly	COS
48.	4-302.13	C	Observation: Dish machine at bar area lacks high heat thermometer measuring service.	10/15/2026
48.	4-302.14, 4-501.116	PF	Observation: Sink and surface sanitizer test strips are not available on site to test sanitizer.	10/15/2026
50.	5-103.11, 5-103.12	PF	Observation: All handwashing within establishment sinks do not have access to hot water. According to person in charge a plumber has been contacted. Facility still has access to hot water via dish machine to wash, rinse and sanitize utensils.	10/15/2026

Inspection Published Comment:

Routine inspection conducted. A physical recheck will be conducted on or around 10/15/2026 to verify corrections have been made. Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #23. See official letter for compliance details.

The person in charge agrees to the following:

1. All employees designated as the person in charge will be certified food protection managers by 4/5/2027
2. Register all employees designated as the person in charge for a certified food protection manager course or exam by 10/15/2026
3. 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. All future employees designated as the person in charge will be a certified food protection manager.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#10: Person in charge agrees to ensure that handwashing sinks are easily accessible and no items are stored within or in front of hand sinks.

#48: Person in charge agrees to ensure that test strips for sanitizer solution is available onsite.

#48: Person in charge agrees to retrain employees to ensure that sanitizer is set up at all time of active food preparation.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

Follow-up will be completed on or after 10/15/2026 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_23ProperDateMarkingAndDisposition	23 Proper Date marking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Jacob Madden
Person In Charge



Laura Sneller
Inspector