Retail Food Report

Facility: MARQUEE PIZZERIA **Facility ID:** 4334
Owner: Marquee Pizzeria
Street: 920 E 2ND AVE
City/State: Coralville, Iowa
Zip: 52241 **County:** Johnson
Phone: (319) 333-1018
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 308 - Food Service Establishment License
Insp. ID: 105310
Insp. Start Date: 10/26/2026 10:50 AM CDT
Insp. End Date: 10/26/2026 11:35 AM CDT
Insp. Reason: Follow Up
Follow Up On or After: 4/5/2027

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
1	Person in charge present, demonstrates knowledge, and performs duties	N/O
2	Certified Food Protection Manager	OUT *
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
6	Proper eating, tasting, drinking, or tobacco use	N/O
7	No discharge from eyes, nose, and mouth	N/O
8	Hands clean and properly washed	N/O
9	No bare hand contact with ready to eat foods	N/O
10	Hand washing sinks properly supplied and accessible	IN
11	Foods obtained from an approved source	N/O
12	Foods received at proper temperatures	N/O
13	Food in good condition, safe, and unadulterated	N/O
14	Required records available; shellstock tags, parasite destruction	N/O
15	Food separated and protected (Cross Contamination and Environmental)	IN
16	Food contact surfaces: cleaned and sanitized	N/O
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
18	Proper cooking time and temperatures	N/O
19	Proper reheating procedures of hot holding	N/O
20	Proper cooling time and temperatures	N/O
21	Proper hot holding temperatures	N/O
22	Proper cold holding temperatures	N/O
23	Proper date marking and disposition	OUT *
24	Time as a public health control: procedures and records	N/O
25	Consumer advisory provided for raw or undercooked foods	N/O
26	Pasteurized foods used; prohibited foods not offered	N/O
27	Food additives: approved, properly stored, and used	N/O
28	Toxic substances properly identified, stored and used	N/O
29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O

GOOD RETAIL PRACTICES

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

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
2	2-102.12(A)	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.	No	4/5/2027
23	3-501.18	Observation: Multiple house made sauces within low boy pizza cooler (berry balsamic 10 /19, vodka 10/19, RPA (10/19 & 10/12) held past 7 day limit for in house prepared foods. Corrected by: Employee voluntary discarded outdated sauces.	No	COS

PUBLISHED COMMENTS

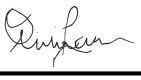
This onsite visit is a recheck in reference to a warning letter sent on 10/5/2026.

The following items have been corrected:
#3: All employees have read and signed the establishment’s health reporting agreement. Copies are maintained onsite.
#5: Written procedures for the clean-up of vomit and diarrheal incidents were provided during the inspection.
#10: No items are stored within or in front of handwashing sinks.
#10: Handwashing Cleanser and paper towels provide at bar handwashing sink.
#15: All raw items properly stored in coolers throughout establishment.
#23: Opened commercial containers of sauces are labeled with the date item was opened.
#23: All house-made sauces are being held for less than the maximum 7 days for in-house prepared foods.
#38: No fly traps are stored above food prep, food storage, and food preparation areas.
#40: Employees in active food prep were observed wearing hair restraints.
#48: Sanitizer was set up and tested at the correct PPM at time of inspection.
#48: Sink and surface sanitizer test strips are available onsite to test sanitizer solution.
#50: Handwashing sinks within the establishment had access to hot water.

Person in Charge agrees to meet CFPM requirements no later than 4/5/2027 and send the inspector a CFPM certificate of completion upon course and exam completion.

SIGNATURE PAGE

Name	Title	Signature	Date

SIGNATURE PAGE			
Laura Schutte	None		10/26/2026
Olivia	Larson		10/26/2026