



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 3	No. Of Repeat Factor/Intervention Violations 0	Date: 10/5/2026 Time In: 2:49 PM Time Out: 3:45 PM
Establishment: WALDEN PLACE SENIOR LIVING	Address: 2423 Walden RD	City/State: Iowa City, IA	Zip: 52246
License/Permit#: 265330 - Food Service Establishment License	Permit Holder: 2423 WALDEN ROAD OWNER LLC	Inspection Reason: Routine	Est. Type: 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 IN 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 OUT, (*) 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 IN 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 N/O 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*) 23. Proper date marking and disposition OUT, (*) 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 N/A 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 IN 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored OUT 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/A Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT 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 OUT
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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
6.	2-401.11	C	Observation: Uncovered employee food was observed on a prep table in the back kitchen. Corrected by: The employee food was removed.	COS
22.	3-501.16(A)(2)	P	Observation: Sliced tomatoes and cheese in the kitchen one-door low-boy cooler measured 43°F and 44.5°F, respectively. Corrected by: The tomatoes were discarded. The person in charge stated the cheese had been out of temperature for less than four hours and moved it to the walk-in cooler.	COS
23.	3-501.17	PF	Observation: Multiple house-made food containers in the walk-in cooler were missing required date marking. Corrected by: The person in charge properly date marked the affected food containers.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-602.11(A), (B)(1-4 & 6-7), (C)	C	Observation: Squeeze bottles containing sauces were observed without labels in the two-door refrigerator in the back kitchen.	10/15/2026
41.	3-304.14	C	Observation: A wet wiping cloth was stored over a sanitizer spray bottle between uses.	10/15/2026
47.	4-201.11	C	Observation: Cooked bacon was observed hot holding on the stove in containers lined with absorbent towels.	10/15/2026
57.	IAC 481-30 (8-304.11)	C	Observation: The current license reflecting the change of ownership is not displayed. The old ownership license is displayed.	10/15/2026

Inspection Published Comment:

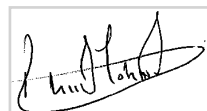
This on-site visit is routine. The person in charge agreed to have all the violations corrected by the assigned date.

Discussions with management:

#20. Discuss with management about the methods to cool in-house-made food that was being batch-made quickly. Cooling guidance documents were issued.

The following guidance documents have been issued:

Document Name	Description
DIA_20ProperCoolingTimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_33CoolingMethods	33 Cooling Methods


Ken Duff
Person In Charge

Ahmed Mohammed
Inspector