Retail Food Report

Facility: AMERICAN LEGION #17 **Facility ID:** 21823
Owner: ROYCHOPEKPOST17
Street: 3016 MUSCATINE AVE
City/State: IOWA CITY, Iowa
Zip: 52245 **County:** Johnson
Phone: (319) 351-1902
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 34894 - Food Service Establishment License
Insp. ID: 102046
Insp. Start Date: 10/30/2026 2:30 AM CDT
Insp. End Date: 10/30/2026 4:00 PM CDT
Insp. Reason: Routine
Follow Up On or After: 1/1/2035

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	IN
2	Certified Food Protection Manager	IN
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	IN
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	IN
12	Foods received at proper temperatures	N/O
13	Food in good condition, safe, and unadulterated	OUT *
14	Required records available; shellstock tags, parasite destruction	N/A
15	Food separated and protected (Cross Contamination and Environmental)	OUT *
16	Food contact surfaces: cleaned and sanitized	IN
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
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	IN
23	Proper date marking and disposition	OUT *
24	Time as a public health control: procedures and records	N/A
25	Consumer advisory provided for raw or undercooked foods	N/A
26	Pasteurized foods used; prohibited foods not offered	N/A
27	Food additives: approved, properly stored, and used	N/A
28	Toxic substances properly identified, stored and used	IN
29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A

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/O
35	Approved thawing methods	N/O
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	IN
42	Washing fruits and vegetables	N/O
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
47	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
48	Warewashing facilities: installed, maintained, and used; test strips	IN
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

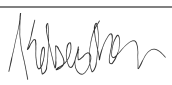
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
13	3-101.11	Observation: A container of cut onions dated September 3, 2026, was observed stored in the reach-in refrigerator with discoloration and an off-odor, indicating signs of spoilage. Corrected by: The person in charge voluntarily discarded the affected onions.	No	COS
15	3-302.11(A)(1)	Observation: A package of raw ground beef was observed stored above ready-to-eat sauce in a reach-in refrigerator. Additionally, raw shell eggs were observed stored above ready-to-eat food items in the two-door display cooler, creating a potential risk of cross-contamination. Corrected by: The person in charge rearranged the items to ensure raw animal foods were stored below ready-to-eat foods to prevent cross-contamination.	Yes	COS
23	3-501.18	Observation: A container of cut tomatoes dated October 17, 2026, was observed stored in the reach-in refrigerator beyond the allowable seven-day holding period. Corrected by: The person in charge voluntarily discarded both the cut tomatoes.	No	COS

PUBLISHED COMMENTS

This on-site visit is routine. No further action is needed.

SIGNATURE PAGE

Name	Title	Signature	Date
Ahmed Mohammed	None		10/30/2026
Kelsey Akers	Manager		10/30/2026