Retail Food Report

Facility: BUTTER & JAM **Facility ID:** 22742
Owner: BUTTER & JAM
Street: 801 1st Ave
City/State: Coralville, Iowa
Zip: 52241 **County:** Johnson
Phone: (608) 772-0459
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 3193 - Food Service Establishment License
Insp. ID: 98036
Insp. Start Date: 11/2/2026 8:05 AM CST
Insp. End Date: 11/2/2026 9:20 AM CST
Insp. Reason: Routine
Follow Up On or After: 12/2/2026

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	OUT *	18	Proper cooking time and temperatures	IN
4	Proper use of exclusions and restrictions	IN	19	Proper reheating procedures of hot holding	IN
5	Procedures for responding to vomiting and diarrheal events	IN	20	Proper cooling time and temperatures	IN
6	Proper eating, tasting, drinking, or tobacco use	IN	21	Proper hot holding temperatures	OUT *
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	N/A
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	N/A	29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A
15	Food separated and protected (Cross Contamination and Environmental)	OUT *			

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	IN
35	Approved thawing methods	IN
36	Thermometers provided and accurate	IN
37	Food properly labeled; original container	OUT
38	Insects, rodents, and animals not present/outer openings protected	IN
39	Contamination prevented during food preparation, storage and display	IN
40	Personal cleanliness	OUT
41	Wiping cloths: properly used and stored	OUT
42	Washing fruits and vegetables	IN
43	In use utensils: properly stored	IN
44	Utensils, equipment, and linens: properly stored dried and handled	OUT
45	Single-use/single service articles: properly stored and used	IN
46	Slash-resistant and cloth glove use	N/O
47	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
48	Warewashing facilities: installed, maintained, and used; test strips	OUT
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
3	2-103.11(O)	Observation: No verifiable employee health forms on site at time of inspection.	No	11/12/2026
15	3-302.11(A)(1)	Observation: Raw hamburgers and raw bacon stored above ready to eat salmon within walk in cooler. Corrected by: Person in charge moved ready to eat salmon above raw bacon and raw hamburger to prevent confirmation.	No	COS
21	3-501.16(A)(1)	Observation: Gravy within hot holding unit had a internal temperature of 115 degrees. According to person in charge items have been in hot holding for just over an hour. Corrected by: Person in charge raised temperature of hot holding unit and gray had a internal temperature of at least 135 degrees.	No	COS
28	7-102.11	Observation: Muti-use spray bottle of degreaser lacked label with common name. Corrected by: Person in charge labeled spray bottle with common name.	No	COS
37	3-302.12	Observation: Multiple multi-use bottles of sauces throughout cook line low boy coolers lacked labels with common name.	No	-
40	2-303.11	Observation: Employees in active food prep were observed wearing wrist watches and bracelets.	No	-
41	3-304.14	Observation: Sanitizer buckets stored on floor throughout kitchen. Corrected by: Person in charge moved sanitizer buckets at least 6 inches off the ground for storage.	No	COS
44	4-901.11	Observation: Clean food storage containers were stacked wet. Preventing items from air drying.	No	-
48	4-302.13	Observation: No high heat temperature measuring device on site for measuring high heat dish machine.	No	-

PUBLISHED COMMENTS

Routine inspection conducted. A Letter of Correction was issued for violation (#3). See letter for compliance details.

SIGNATURE PAGE			
Name	**Title**	**Signature**	**Date**
Laura Schutte	Environmental Health Specialist		11/2/2026
Jenny Akiti	Owner		11/2/2026