Retail Food Report

Facility: DRURY INN & SUITES-CORALVILLE **Facility ID:** 4780
Owner: DDC HOTELS, INC.
Street: 815 1ST AVE
City/State: Coralville, Iowa
Zip: 52241 **County:** Johnson
Phone: (319) 423-6698
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 40813 - Hotel License
Insp. ID: 92349
Insp. Start Date: 11/3/2026 10:00 AM CST
Insp. End Date: 11/3/2026 10:30 AM CST
Insp. Reason: Pre-Opening

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	N/O
3	Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	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	IN	20	Proper cooling time and temperatures	N/O
6	Proper eating, tasting, drinking, or tobacco use	N/O	21	Proper hot holding temperatures	N/O
7	No discharge from eyes, nose, and mouth	N/O	22	Proper cold holding temperatures	IN
8	Hands clean and properly washed	N/O	23	Proper date marking and disposition	N/O
9	No bare hand contact with ready to eat foods	N/O	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	N/A
11	Foods obtained from an approved source	N/O	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	N/O	28	Toxic substances properly identified, stored and used	IN
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)	N/O			

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	N/O
38	Insects, rodents, and animals not present/outer openings protected	IN
39	Contamination prevented during food preparation, storage and display	IN
40	Personal cleanliness	N/O
41	Wiping cloths: properly used and stored	N/O
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/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	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

No comments exist for this report

PUBLISHED COMMENTS

Food Service Establishment Pre-opening inspection.
LICENSE IS APPROVED
Scope of Business: Facility is a Hotel kitchen serving burgers, salads, pizzas, etc.
Limitations: No limitations based on current menu and facility capability and capacity
Certified Food Protection Manager (CFPM): Employee is a certified food protection manager. Certificate was provided and is attached to the report.
Firm has been made aware of the basic food code requirements applicable to their establishment and current operation. Person in charge understands the responsibility of the permit holder to comply with those requirements. If subsequent on-site inspection reveals non-compliance with regulations, the permit holder agrees to bring violations into full compliance within the time frame specified in the Iowa Food Code.

SIGNATURE PAGE

Name	Title	Signature	Date
Laura Schutte	Environmental Health Specialist		11/3/2026
Brittany Dunn	Project Manager		11/3/2026