Retail Food Report

Facility: GOLDEN YOLK BREAKFAST AND LUNCH **Facility ID:** 12668
Owner: LIRIDONALIU
Street: 1755 Boyrum ST
City/State: Iowa City, Iowa
Zip: 52204 **County:** Johnson
Phone: (641) 226-1789
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 31053 - Food Service Establishment License
Insp. ID: 106105
Insp. Start Date: 10/30/2026 12:30 PM CDT
Insp. End Date: 10/30/2026 1:30 PM CDT
Insp. Reason: Routine

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	OUT *
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	IN	18	Proper cooking time and temperatures	IN
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	IN	21	Proper hot holding temperatures	IN
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	IN
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	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	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)	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	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	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	IN
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
15	3-302.11(A)(1)	Observation: A bowl used for mixing raw eggs was observed stored above ready-to-eat lettuce in the low-boy cooler across from the stove, creating a potential risk of cross-contamination. Corrected by: The person in charge voluntarily discarded the affected lettuce.	No	COS
16	4-601.11(A)	Observation: Food debris buildup was observed on the blade of the tabletop can opener. Corrected by: The can opener was sent to be washed, rinsed, and sanitized.	No	COS
44	4-903.11(A)(B)(D)	Observation: Clean cups were observed stored inverted on a towel on a kitchen shelf, rather than on a clean, dry, nonabsorbent surface.	No	-
57	Iowa Code Section 137F	Observation: The current food inspection report is not posted.	No	-

PUBLISHED COMMENTS

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

Discussions with management:
Discussed proper cooling and reheating procedures with management. Management was reminded that cooked TCS foods must be cooled from 135° F to 70°F within 2 hours and to 41°F or below within a total of 6 hours. Previously cooked and cooled TCS foods reheated for hot holding must reach 165°F for 15 seconds within 2 hours. Management was advised to use proper cooling methods, monitor food temperatures, and verify that the required temperatures are met before placing food in hot-holding equipment.

SIGNATURE PAGE

Name	Title	Signature	Date
Ahmed Mohammed	None		10/30/2026

SIGNATURE PAGE			
Liridon Aliu	Manager		10/30/2026