Retail Food Report

Facility: TAVERN BLUE **Facility ID:** 199
Owner: KARIM MALEK
Street: 805 2ND ST
City/State: Coralville, Iowa
Zip: 52241 **County:** Johnson
Phone: (319) 569-1136
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 43479 - Food Service Establishment License
Insp. ID: 85971
Insp. Start Date: 10/30/2026 11:00 AM CDT
Insp. End Date: 10/30/2026 12:10 PM CDT
Insp. Reason: Routine
Follow Up On or After: 11/2/2026

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
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	OUT *
6	Proper eating, tasting, drinking, or tobacco use	IN
7	No discharge from eyes, nose, and mouth	IN
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	OUT *
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)	IN
16	Food contact surfaces: cleaned and sanitized	OUT *
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	IN
20	Proper cooling time and temperatures	N/O
21	Proper hot holding temperatures	IN
22	Proper cold holding temperatures	IN
23	Proper date marking and disposition	IN
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	OUT *
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	IN
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	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
5	2-501.11	Observation: No vomit and diarrheal clean up procedure on site at time of inspection.	Yes	11/2/2026
10	5-205.11	Observation: Wet rag stored in basin of hand washing sink within bar area. Corrected by: Person in charge removed rag from handwashing sink.	Yes	COS
13	3-101.11	Observation: Container of adulterated grapes within low boy cooler within kitchen prep line. Corrected by: Person in charge voluntary discarded grapes.	No	COS
16	4-601.11(A)	Observation: Blade of can opener had visible food debris build up. According to person in charge can opener hasn't been used for over 24 hours. Corrected by: Person in charge brought can opener to dish machine to be washed, rinsed, and sanitized.	Yes	COS
28	7-204.11	Observation: No sanitizer set up on site at time of inspection. Corrected by: Employee made up sanitizer solution and tested at the correct PPM.	No	COS
28	7-102.11	Observation: Multiple containers of sanitizer in multi purpose spray bottles lacked labels with common name throughout kitchen and bar. Corrected by: Person in charge labeled sanitizer bottles with common name.	No	COS

Routine inspection conducted. A Letter of Correction was issued for violation (#5). See letter for compliance details.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#5: Written procedures for vomit and diarrheal clean up will be printed and posted onsite for review by employees and the inspector during future inspections.
#10: Person in charge agrees to ensure handwashing sinks are maintained for handwashing only. No items are to be stored within the basin of handwashing sink.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

SIGNATURE PAGE			
Name	**Title**	**Signature**	**Date**
Laura Schutte	Environmental Health Specialist		10/30/2026
Victor Naja	General Manager		10/30/2026