## Retail Food Report

**Facility:** JAVA HOUSE, THE **Facility ID:** 9208
**Owner:** IOWA CITY COFFEE CO.
**Street:** 169 NEWTON RD
**City/State:** Iowa City, Iowa
**Zip:** 52242 **County:** Johnson
**Phone:** (319) 354-7314
**Organization:** Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

**Program:** 21654 - Retail Food Establishment License
**Insp. ID:** 93650
**Insp. Start Date:** 11/3/2026 12:00 PM CST
**Insp. End Date:** 11/3/2026 1:30 PM CST
**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 | N/A |
| 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 | N/O |
| 6 | Proper eating, tasting, drinking, or tobacco use | N/O | 21 | Proper hot holding temperatures | IN |
| 7 | No discharge from eyes, nose, and mouth | IN | 22 | Proper cold holding temperatures | OUT * |
| 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 | OUT * | 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) | IN | | | |

## GOOD RETAIL PRACTICES

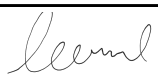
| Number | Line Item | Response |
|---|---|---|
| 30 | Pasteurized eggs used where required | N/A |
| 31 | Water and ice from approved source | IN |
| 32 | Variance obtained for specialized processing methods | N/A |
| 33 | Proper cooling methods used; adequate equipment for temperature control | IN |
| 34 | Plant food properly cooked for hot holding | N/A |
| 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 | 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 |
|---|---|---|---|---|
| 10 | 5-202.12(A) | Observation: No hot water was available at the three-compartment sink or either of the facility's two handwashing sinks at the time of inspection.<br><br>Corrected by: Hot water was restored to the three-compartment sink and both handwashing sinks. | No | COS |
| 16 | 4-501.113 | Observation: The chlorine sanitizer concentration in the dishwashing machine tested at 0 ppm.<br><br>Corrected by: The person in charge corrected the dish machine sanitizer system issue and verified that the chlorine sanitizer concentration was within the required range. | No | COS |
| 16 | 4-601.11(A) | Observation: Debris buildup was observed on the interior food-contact surfaces of the ice machine.<br><br>Corrected by: The person in charge removed the ice machine from service until it could be properly cleaned and sanitized. | No | COS |
| 22 | 3-501.16(A)(2) | Observation: Sliced and diced tomatoes stored in two low-boy coolers and sliced chicken stored in the low-boy cooler near the pickup area were observed with internal temperatures of 44.2°F, 45°F, and 43.6°F, respectively, above the required 41°F.<br><br>Corrected by: The person in charge stated that the food had been out of temperature for less than one hour and transferred the items to the lower sections of the same coolers for rapid cooling to 41°F or below. | Yes | COS |

## PUBLISHED COMMENTS

This on-site visit is routine. No further action is needed.
Long-Term Corrective Actions:
The following items are repeat risk factor violations. #22. The person in charge agreed to:
1. Train all kitchen staff on proper cold holding procedures for house-made food items.
2. Monitor food temperatures regularly to ensure they remain at 41°F or below.
3. Ensure refrigeration units maintain proper temperatures and avoid overfilling containers to allow adequate air circulation.

| SIGNATURE PAGE | | | |
|---|---|---|---|
| **Name** | **Title** | **Signature** | **Date** |
| Ahmed Mohammed | None |  | 11/3/2026 |
| Paul Cork | Manager |  | 11/3/2026 |