Retail Food Report

Facility: VINE TAVERN & EATERY **Facility ID:** 21086
Owner: N & J RAY INVESTMENTS
Street: 39 2nd ST
City/State: Coralville, Iowa
Zip: 52241 **County:** Johnson
Phone: (319) 338-7770
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 19003 - Food Service Establishment License
Insp. ID: 101840
Insp. Start Date: 11/12/2026 11:35 AM CST
Insp. End Date: 11/12/2026 1:30 PM CST
Insp. Reason: Routine
Follow Up On or After: 12/12/2026

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	IN
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	IN
14	Required records available; shellstock tags, parasite destruction	N/A
15	Food separated and protected (Cross Contamination and Environmental)	OUT *
16	Food contact surfaces: cleaned and sanitized	IN
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
18	Proper cooking time and temperatures	IN
19	Proper reheating procedures of hot holding	N/O
20	Proper cooling time and temperatures	IN
21	Proper hot holding temperatures	IN
22	Proper cold holding temperatures	IN
23	Proper date marking and disposition	OUT *
24	Time as a public health control: procedures and records	N/A
25	Consumer advisory provided for raw or undercooked foods	IN
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	IN
35	Approved thawing methods	OUT
36	Thermometers provided and accurate	OUT
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	OUT
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/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	OUT
56	Adequate ventilation and lighting; designated areas used	OUT
57	Licensing; posting licenses and reports; smoking	IN

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
10	6-301.12	Observation: Handwashing sink on kitchen prep line lacked paper towels. Corrected by: Person in charge refilled paper towel dispenser.	No	COS
15	3-304.15(A)	Observation: Employee observed handling raw hamburger patties with single use gloves. Employee moved to a new task without changing single use gloves. Corrected by: Inspector instructed employee on proper use of single use gloves. Employee discarded gloves, washed hands, and donned new gloves before returning to tasks.	No	COS
23	3-501.18	Observation: House made hot BBQ (9/30) and spicy garlic (11/5) held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntary discarded outdated sauces.	No	COS
28	7-102.11	Observation: Multi-purpose bottles of sanitizer throughout kitchen lacked labels with common name.	No	11/15/2026
35	3-501.13(A), (B), (C)	Observation: Thawing salmon held in vacuum seal packaging.	No	-
36	4-204.112(A) -(D)	Observation: Low boy cooler on prep line lacked ambient air thermometer.	No	-
40	2-303.11	Observation: Employee in active food prep was observed wearing a wrist hair tie.	No	-
48	4-302.14, 4-501.116	Observation: Quaternary sanitizer test strips on site are expired.	Yes	-
55	6-501.12, 6-501.13	Observation: Excessive debris builds up on the interior surfaces of low boy coolers on the make line.	No	-
56	6-403.11, 6-501.110	Observation: Employee cellphone, keys and glasses stored on food prep surfaces. Corrected by: Person in charge moved personal items to designated areas to prevent contamination.	No	COS

PUBLISHED COMMENTS
Routine inspection conducted. Remaining violations are to be corrected by the dates noted.

SIGNATURE PAGE			
Name	**Title**	**Signature**	**Date**
Laura Schutte	Environmental Health Specialist		11/12/2026
Tess Nobak	Manager		11/12/2026