



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Risk Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">5</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">2</div>	Date: 9/28/2023 Time In: 11:05 AM Time Out: 12:55 PM
Establishment: PAT AND FRAN'S IRISH PUB	Address: 808 5TH ST	City/State: Coralville, IA	Zip: 52241
License/Permit#: 197098 - Food Service Establishment License	Permit Holder: ROBERT OLSON	Inspection Reason: Routine	Est. Type: Restaurants Risk Category: Risk Level 3 (Medium)

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable (\*) = Corrected on site during inspection (COS) R = Repeat violation

<b>Supervision</b> 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN <b>Employee Health</b> 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 <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN <b>Control of Hands as a Vehicle of Contamination</b> 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, (*) <b>Approved Source</b> 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures IN 13. Food in good condition, safe, and unadulterated OUT, (*) 14. Required records available; shellstock tags, parasite destruction N/A <b>Protection from Contamination</b>	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*), R 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures OUT, (*) 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, (*), R 24. Time as a public health control: procedures and records N/A <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods N/A <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered N/A <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN <b>Conformance with Approved Procedures</b> 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

<b>Safe Food and Water</b> 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 <b>Food Temperature Control</b> 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 <b>Food Identification</b> 37. Food properly labeled; original container OUT, (*) <b>Prevention of Food Contamination</b> 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	<b>Proper Use of Utensils</b> 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 <b>Utensils, Equipment, and Vending</b> 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 <b>Physical Facilities</b> 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 OUT, (*) 57. Licensing; posting licenses and reports; smoking IN
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Inspection reports shall be posted no higher than eye level where the public can see and in a manner that the public can reasonably read the report.

P - Priority

PF- Priority Foundation

C - Core

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
10.	6-301.12	PF	Observation: Bar hands sink lacked proper hand drying provisions. Corrected by: Employee replaced hand drying towels.	COS
13.	3-101.11	P	Observation: Sliced tomatoes within top prep cooler were visibility adulterated. Corrected by: Employee voluntarily discarded tomatoes.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Sanitizer solution within food prep area tested at 0ppm. Corrected by: Employee made up new sanitizer and tested at the correct ppm.	COS
16.	4-601.11(A)	PF	Observation: Visibly soiled burger press was stored in container with clean utensils. Corrected by: Employee removed soiled utensil to dishwasher to be cleaned.	COS
20.	3-501.14(A)	P	Observation: Shepherd's pie mix prepared and dated 9/27 had an internal temperature of 46F while stored in walk-in cooler. Employee stated shepherd's pie was prepared the prior day. Corrected by: Employee voluntarily discarded pie that had not cooled below 41F in the required maximum of 6 hours.	COS
23.	3-501.18	P	Observation: Multiple house made sauces (aioli, BBQ, ranch) were held past 7 day limit. Corrected by: Employee voluntarily discarded outdated sauces.	COS
23.	3-501.17	PF	Observation: Multiple containers of sliced vegetables within top prep cooler lacked date mark label. Corrected by: Employee labeled items with appropriate dates.	COS

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple bulk bins ingredients lacked label with common name. Corrected by: Employee labeled items with common name.	COS
56.	6-403.11, 6-501.110	C	Observation: Employee wallet, keys and drink stored on prep line within food area. Corrected by: Employee moved items to a designated area.	COS

**Inspection Published Comment:**

Illness complaint inspection conducted. Compliment stated that they became ill after eating at the establishment. A physical recheck will occur on or after 10/8/23 to verify corrected items are maintained in compliance.

Manager was not aware of the complaint. Manager stated no employee have reported ill in the past week, no water or electricity outages have occurred and no malfunctions of equipment were reported at the time of the complaint.

Complaint is unverifiable.

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

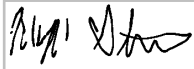
Item #16: The person in charge agrees to ensure that equipment in storage is cleaned and maintained.

Item #23: Employees will be retrained on appropriate date marking procedures for commercial and house made items.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_13FoodInGoodConditionSafeAndUnadulterated	13 Food in Good Condition Safe and Unadulterated

DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_20ProperCoolingTimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition



Megan  
Person In Charge



Laura Sneller  
Inspector