



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 No. Of Repeat Factor/Intervention Violations	4 3	Date: 4/10/2024 Time In: 10:45 AM Time Out: 12:05 PM
Establishment: TIN ROOST	Address: 840 W PENN ST	City/State: North Liberty, IA	Zip: 52317
License/Permit#: 159249 - Food Service Establishment License	Permit Holder: TRNL, LLC	Inspection Reason: Routine	Est. Type: Restaurants Risk Category: Risk Level 4 (High)

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

Supervision 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN Employee Health 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 Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 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, (*), R Approved Source 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 Protection from Contamination	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 Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures OUT, (*), R 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 Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods IN Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN Conformance with Approved Procedures 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.

Safe Food and Water 30. Pasteurized eggs used where required N/A 31. Water and ice from approved source IN 32. Variance obtained for specialized processing methods IN Food Temperature Control 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 Food Identification 37. Food properly labeled; original container IN Prevention of Food Contamination 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 OUT, (*) 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored OUT, (*) 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 Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT 48. Warewashing facilities: installed, maintained, and used; test strips IN 49. Non-food contact surfaces clean IN Physical Facilities 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 OUT
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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.	5-205.11	PF	Observation: Trash can stored in front of hand sink on kitchen prep line. Corrected by: Person in charge moved trash can to allow easy accessibility of hand sink.	COS
10.	6-301.14	C	Observation: Bar hand sink lacks handwashing signage. Corrected by: Inspector provided temporary handwashing sign until a permanent one can be placed.	COS
15.	3-302.11(A)(2)	P	Observation: Raw chicken stored above raw pork within walk in fridge. Corrected by: Person in charge moved raw chicken to bottom shelf to prevent contamination.	COS
21.	3-501.16(A)(1)	P	Observation: Potatoes within hot holding unit temped at 129 degrees. According to person in charge potatoes have been in hot holding for 30 min. Corrected by: Person in charge reheated potatoes to 165 degrees.	COS
23.	3-501.18	P	Observation: Multiple bottles of house made sauces (Caser 3/30, Terk 3/20, and Buffalo 3/27) held past 7 day limit. Corrected by: Person in charge Voluntary discarded outdated items.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
41.	3-304.14	C	Observation: Sanitizer bucket within bar area was stored on the floor. Corrected by: Person in charge moved sanitizer bucket off the ground. Observation: Visibility dirty wiping rag stored on cutting board in kitchen. Corrected by: Person in charge discarded dirty wiping rag.	COS
43.	3-304.12	C	Observation: Scoop handle within flour bin was stored in contact with flour. Corrected by: Person in charge replaced scoop with handle up to prevent contamination. Observation: Scoop stored in rice bin lacked dedicated handle. Corrected by: Person in charge removed scoop without dedicated handle and replaced with a scoop having a handle.	COS
47.	4-101.11(A)	P	Observation: Foods stored in original metal containers after opening. Store food in food safe containers after opening metal cans.	4/13/2024
47.	4-501.12	C	Observation: Cutting boards within kitchen have deep grooves and staining. Have boards resurfaced or replaced.	4/20/2024
56.	6-403.11, 6-501.110	C	Observation: Employee drink was stored in active food prep area. Corrected by: Person in charge moved drink to a designated area.	COS
57.	Iowa Code Section 137F	C	Observation: Only 1 page of inspection report posted for public viewing.	4/20/2024

Inspection Published Comment:

Illness complaint inspection conducted in conjunction with a routine inspection. A physical re-check will be conducted on or around 4/13/2024 to verify corrections have been made.

Complainant stated that they became ill after eating at the establishment.

Manager was unaware of complaint.

The complaint is unverifiable.


Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #23. See official letter for compliance details.

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

#21: Establishment agrees to retrain employees on properly monitoring the hot holding temperatures of all foods within hot holding units.

Follow-up will be completed on or after 4/13/2024 by Physical Recheck.

The following guidance documents have been issued:



Matt Starwn
Person In Charge



Laura Sneller
Inspector