



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	2	Date: 7/17/2024 Time In: 11:55 AM Time Out: 12:05 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	1		
Establishment: BOBBERS GRILL	Address: 1850 SCALES BEND RD NE	City/State: NORTH LIBERTY, IA	Zip: 52317	Telephone: 3196653474
License/Permit#: 43210 - Retail Food Establishment License, 77448 - Food Service Establishment License	Permit Holder: LAKESHORE ENTERTAINMENT INC	Inspection Reason: Routine	Est. Type: Restaurants, Retail Stores	Risk Category: Risk Level 4 (High), Risk Level 1 (Very Low)

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		15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	IN	16. Food contact surfaces: cleaned and sanitized	IN
2. Certified Food Protection Manager	IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18. Proper cooking time and temperatures	N/O
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	N/O
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT, R
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	Consumer Advisory	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	IN
10. Hand washing sinks properly supplied and accessible	OUT, (*)	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/A	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	Conformance with Approved Procedures	
Protection from Contamination		29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A

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		Proper Use of Utensils	
30. Pasteurized eggs used where required	N/A	43. In use utensils: properly stored	OUT, (*)
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	OUT
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used	IN
Food Temperature Control		46. Slash-resistant and cloth glove use	N/A
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	IN	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	IN
36. Thermometers provided and accurate	OUT, (*)	49. Non-food contact surfaces clean	IN
Food Identification		Physical Facilities	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	IN
Prevention of Food Contamination		51. Plumbing installed; proper backflow devices	IN
38. Insects, rodents, and animals not present/outer openings protected	IN	52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	OUT, (*)	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	IN	54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	OUT, (*)	55. Physical facilities installed, maintained, and clean	IN
42. Washing fruits and vegetables	IN	56. Adequate ventilation and lighting; designated areas used	OUT, (*)
		57. Licensing; posting licenses and reports; smoking	OUT

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: Hand sink in bar area used as a dump sink. Corrected by: Person in charge informed employees hand sink is for handwashing only.	COS
23.	3-501.17	PF	Observation: Multiple commercial containers within walk in fridge lacked label with date item was opened.	7/27/2024
23.	3-501.18	P	Observation: Milk held past expiration date (7/10). Corrected by: Person in charge voluntary discarded outdated milk.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-204.112(A)-(D)	C	Observation: Low boy cooler in kitchen and small white mini fridge lacked ambient air thermometers. Corrected by: Person in charge placed ambient air thermometers in coolers.	COS
39.	3-305.11	C	Observation: Box of chips and cans of food stored on floor in dry storage area. Corrected by: Person on charge moved food items 6 inches off the ground to prevent contamination.	COS
41.	3-304.14	C	Observation: Dirty wiping cloths stored on prep table between uses. Corrected by: Person in charge discarded used wiping clothes.	COS
43.	3-304.12	C	Observation: Scoop in taco seasoning bin lacked designated handle. Corrected by: Person in charge removed scoops without a dedicated handle and replaced with scoops having a handle. Observation: In use knife stored in between work tables. Corrected by: Person in charge moved knife to clean area for storage.	COS
44.	4-901.11	C	Observation: Clean pots and pans were stacked wet. Preventing items from air drying.	7/27/2024
56.	6-403.11, 6-501.110	C	Observation: Employee personal food and Cigarettes stored above restaurant food. Corrected by: Personal items moved to different area to prevent contamination.	COS
57.	Iowa Code Section 137F	C	Observation: Latest inspection report not posted for public viewing.	7/27/2024


Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around (7/27/2024) to verify corrections have been made.

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.

Follow-up will be completed on or after 7/27/2024 by Physical Recheck.

The following guidance documents have been issued:



Jeff Dostal
Person In Charge



Laura Sneller
Inspector

