



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	5 2	Date: 9/24/2024 Time In: 11:32 AM Time Out: 12:40 PM
Establishment: PAT AND FRAN'S IRISH PUB	Address: 808 5TH ST	City/State: Coralville, IA	Zip: 52241
Telephone: 3193511459	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

Supervision	15. Food separated and protected (Cross Contamination and Environmental)	OUT, (*)
1. Person in charge present, demonstrates knowledge, and performs duties	16. Food contact surfaces: cleaned and sanitized	IN
2. Certified Food Protection Manager	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	18. Proper cooking time and temperatures	IN
4. Proper use of exclusions and restrictions	19. Proper reheating procedures of hot holding	IN
5. Procedures for responding to vomiting and diarrheal events	20. Proper cooling time and temperatures	IN
Good Hygienic Practices	21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth	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	Consumer Advisory	
9. No bare hand contact with ready to eat foods	25. Consumer advisory provided for raw or undercooked foods	IN
10. Hand washing sinks properly supplied and accessible	Highly Susceptible Populations	
Approved Source	26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	27. Food additives: approved, properly stored, and used	N/A
13. Food in good condition, safe, and unadulterated	28. Toxic substances properly identified, stored and used	OUT, (*)
14. Required records available; shellstock tags, parasite destruction	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	43. In use utensils: properly stored	IN
31. Water and ice from approved source	44. Utensils, equipment, and linens: properly stored dried and handled	IN
32. Variance obtained for specialized processing methods	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	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	48. Warewashing facilities: installed, maintained, and used; test strips	OUT
36. Thermometers provided and accurate	49. Non-food contact surfaces clean	IN
Food Identification	Physical Facilities	
37. Food properly labeled; original container	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	52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	55. Physical facilities installed, maintained, and clean	IN
42. Washing fruits and vegetables	56. Adequate ventilation and lighting; designated areas used	IN
	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
5.	2-501.11	PF	Observation: Establishment does not have a written site-specific procedure for the cleanup of diarrhea and vomiting.	10/4/2024
10.	6-301.14	C	Observation: Bar handwashing sink lacked handwashing reminder signage. Corrected by: Inspector provided person in charge a copy of temporary handwashing sign until a permanent sign can be placed.	COS
15.	3-302.11(A)(1)	P	Observation: Raw shell eggs stored above cooked beef within low boy cooler. Corrected by: Person in charge moved raw shell eggs to bottom shelf to prevent contamination.	COS
23.	3-501.18	P	Observation: Multiple house made sauces: mango bbq (8/2), Jameson Sauce (9/5), 1,000 Island (9/15), cream cheese dip (9/8), and whiskey sauce (9/17) held past 7 day limit. Corrected by: Person in charge voluntarily discarded outdated sauces.	COS
28.	7-102.11	PF	Observation: Bottles of sanitizer lacked label with common name. Corrected by: Person in charge labeled sanitizer bottles with common name.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
38.	6-202.13	C	Observation: Hanging fly trap was directly next to handwashing sink and soap dispenser within bar area. Corrected by: Person in charge had fly trap discarded. New traps to be placed in areas away from food preparation, food storage and clean equipment.	COS
48.	4-303.11		Observation: Chlorine and Quaternary test strips were expired.	10/24/2024
57.	Iowa Code Section 137F	C	Observation: Previous inspection reported not posted for public viewing.	10/4/2024

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around (10/4/2024) 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 10/4/2024 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_23ProperDateMarkingAndDisposition	23 Proper Date marking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used

DIA_48TestStrips	48 Test Strips
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Macy Smith
Person In Charge



Laura Sneller
Inspector