



Food Establishment Inspection Report

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| 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 0 | Date: 12/3/2024 Time In: 12:00 PM Time Out: 1:10 PM |
| Establishment: OTIS TAILGATORS SPORTS BAR & GRILL | Address: 450 1ST AVE | City/State: CORALVILLE, IA | Zip: 52241 |
| License/Permit#: 42807 - Food Service Establishment License | Permit Holder: OTISMITCH,LLC | 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

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| 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 OUT 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events OUT 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 IN Approved Source 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures N/A 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) IN 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 OUT, (*) 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 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.

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| 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 N/A Food Temperature Control 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 IN 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container OUT, (*) 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 OUT 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN | Proper Use of Utensils 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 Utensils, Equipment, and Vending 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 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 OUT 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 |
|-------------|-------------------|----------------|---|-----------------|
| 3. | 2-103.11(O) | PF | Observation: No verifiable employee health forms on site at time of inspection. | 12/13/2024 |
| 5. | 2-501.11 | PF | Observation: Establishment does not have a written site-specific procedure for the cleanup of diarrhea and vomiting. | 12/13/2024 |
| 19. | 3-403.11(A)&(D) | P | Observation: House made chili and cheese sauce reheating within steam table temped at 78 degrees. According to person in charge chili and cheese sauce was placed in steam table for reheating over 2 hours prior. Corrected by: Person in charge voluntarily discarded chili and cheese sauce. | COS |
| 23. | 3-501.17 | PF | Observation: Cut tomatoes in top prep cooler prepared over 24 hours prior lacked label with date item was prepared. Corrected by: Person in charge labeled cut tomatoes with date item was made. | COS |

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| 37. | 3-302.12 | C | Observation: Bulk storage container of panko in dry storage area lacked label with common name. Corrected by: Person in charge labeled bulk container with common name. | COS |
| 40. | 2-303.11 | C | Observation: Employee in active food prep was observed wearing a wrist watch. | 12/13/2024 |
| 55. | 6-201.11-13, 6-201.15-18 | C | Observation: Tiles missing from wall above drink station and hand washing sink in kitchen. Wall is no longer water resistant or cleanable | 12/13/2024 |
| 56. | 6-403.11, 6-501.110 | C | Observation: Employee wallet and keys stored on top of prep line low boy freezer. Corrected by: Person in charge moved personal items to designated area. | COS |

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 12/13/2024 to verify corrections have been made.

Follow-up will be completed on or after 12/13/2024 by Physical Recheck.

The following guidance documents have been issued:



Quinn Brown
Person In Charge



Laura Sneller
Inspector