



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 1	Date: 1/31/2025 Time In: 10:20 AM Time Out: 12:30 PM
Establishment: TEXAS ROADHOUSE	Address: 2520 CORRIDOR WAY	City/State: CORALVILLE, IA	Zip: 52241
License/Permit#: 44534 - Food Service Establishment License	Permit Holder: TEXAS ROADHOUSE HOLDINGS LLC	Inspection Reason: Routine	Est. Type: Restaurants Risk Category: Risk Level 5 (Very 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, (*) 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) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*) 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 IN 22. Proper cold holding temperatures OUT, (*) 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 IN
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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 N/A 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 IN 44. Utensils, equipment, and linens: properly stored dried and handled OUT 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/O 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
10.	5-205.11	PF	Observation: Dish machine hand sink observed with chemical spray bottle and pennies in basin, prep line hand sink with bungie cord in basin, steak grill hand sink with wiping cloth stored in basin. Corrected by: Items were removed and hand sinks returned to a state of hand washing only. Person in charge will go over proper hand sink maintenance with employees.	COS
16.	4-501.112	PF	Observation: High heat dish machine was unable to provide sanitizing heated water to raise the surface temperature of dishes to >160F. Corrected by: Establishment is able to convert the high heat dish machine to utilize chemical sanitation. Dish machine will run on chemical sanitation until serviced.	COS
22.	3-501.16(A)(2)	P	Observation: Point cooler holding entree sides nearest fryer was unable to maintain temperatures of foods below 41F. Right expo cooler was holding foods at 47F with an ambient temperature of 57F. Foods were removed from cooler and placed into an ice bath. Per persons in charge coolers temped at the correct temperature during morning temp checks. Foods held less than 4 hours out of temperature and were able to be moved to rapidly cool. Corrected by: Items held in the point cooler were removed and placed into ice baths to hold at temperatures below 41F. Expo cooler was adjusted to ensure plug stays plugged in. Cooler rapidly returned to 37F. Items placed into ice baths were returned to cooler during inspection. Persons in charge stated they will have both coolers serviced.	COS
23.	3-501.17	PF	Observation: Numerous containers of commercial sauces held in walk-in cooler without an open date on the container. Corrected by: Person in charge had containers date marked.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
41.	3-304.14	C	Observation: Sanitizer solution buckets stored on the floor throughout the kitchen. Have buckets stored >6in off the floor.	2/10/2025
44.	4-901.11	C	Observation: Wet stacking of drying dishes observed. Stacks of sheet pans were stacked prior to drying.	2/10/2025
55.	6-501.12, 6-501.13	C	Observation: Debris buildup on the vents and ceiling tiles above the main cook line and in dry storage.	2/10/2025
56.	6-403.11, 6-501.110	C	Observation: Employee items stored on and above foods in dry goods storage. Corrected by: Person in charge had personal items stored away from dry goods.	COS

Inspection Published Comment:

Routine inspection conducted. Have remaining violations corrected by dates noted. No further onsite action necessary.

Long Term Corrective Actions:

#23. Person in charge agrees to meet with and retrain employees on proper dating of commercial containers when opened.

Discussions with Management:

Establishment has an approved HACCP plan through the State of Iowa DIAL. At the time of inspection the establishment has not implemented the change for items outlined in the HACCP plan. Future inspections will review HACCP procedures.

The following guidance documents have been issued:

A rectangular box containing the handwritten signature "Megan Wallace" in black ink.

Megan Wallace
Person In Charge

A rectangular box containing the handwritten signature "Jesse Bockelman" in black ink.

Jesse Bockelman
Inspector