



### Food Establishment Inspection Report

|                                                                                          |                                                                                                |                               |                                                              |
|------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|-------------------------------|--------------------------------------------------------------|
| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations<br><br>No. Of Repeat Factor/Intervention Violations | 1<br><br>0                    | Date: 3/18/2025<br>Time In: 10:15 AM<br>Time Out: 12:25 PM   |
| Establishment: IHOP #3175                                                                | Address: 2435 JAMES ST                                                                         | City/State:<br>CORALVILLE, IA | Zip: 52241<br><br>Telephone:<br>3192481122                   |
| License/Permit#: 44532 - Food Service Establishment License                              | Permit Holder: FLIP 3175, INC                                                                  | Inspection Reason: Routine    | Est. Type: Restaurants<br>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

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Supervision</b><br>1. Person in charge present, demonstrates knowledge, and performs duties IN<br>2. Certified Food Protection Manager IN<br><b>Employee Health</b><br>3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN<br>4. Proper use of exclusions and restrictions IN<br>5. Procedures for responding to vomiting and diarrheal events IN<br><b>Good Hygienic Practices</b><br>6. Proper eating, tasting, drinking, or tobacco use IN<br>7. No discharge from eyes, nose, and mouth IN<br><b>Control of Hands as a Vehicle of Contamination</b><br>8. Hands clean and properly washed IN<br>9. No bare hand contact with ready to eat foods IN<br>10. Hand washing sinks properly supplied and accessible OUT, (*)<br><b>Approved Source</b><br>11. Foods obtained from an approved source IN<br>12. Foods received at proper temperatures N/O<br>13. Food in good condition, safe, and unadulterated IN<br>14. Required records available; shellstock tags, parasite destruction N/A<br><b>Protection from Contamination</b> | 15. Food separated and protected (Cross Contamination and Environmental) IN<br>16. Food contact surfaces: cleaned and sanitized IN<br>17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN<br><b>Potentially Hazardous Food Time/Temperature Control for Safety</b><br>18. Proper cooking time and temperatures IN<br>19. Proper reheating procedures of hot holding N/O<br>20. Proper cooling time and temperatures N/O<br>21. Proper hot holding temperatures IN<br>22. Proper cold holding temperatures IN<br>23. Proper date marking and disposition IN<br>24. Time as a public health control: procedures and records N/A<br><b>Consumer Advisory</b><br>25. Consumer advisory provided for raw or undercooked foods IN<br><b>Highly Susceptible Populations</b><br>26. Pasteurized foods used; prohibited foods not offered N/A<br><b>Food/Color Additives and Toxic Substances</b><br>27. Food additives: approved, properly stored, and used N/A<br>28. Toxic substances properly identified, stored and used IN<br><b>Conformance with Approved Procedures</b><br>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.

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

**GOOD RETAIL PRACTICES**

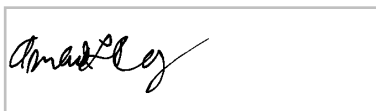
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

| Item Number | Violation of Code        | Priority Level | Comment                                                                                                                                                                                     | Correct By Date |
|-------------|--------------------------|----------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| 38.         | 6-202.15                 | C              | Observation: Rear door was kept open.<br>Corrected by: Person in charge had door closed to prevent pests from entering.                                                                     | COS             |
| 39.         | 3-305.11                 | C              | Observation: Frozen foods in reach in freezer on cook line are not covered to prevent contamination when not in use.                                                                        | 3/28/2025       |
| 47.         | 4-101.19                 | C              | Observation: Handle of freezer door on main cookline is utilizing duct tape for opening.<br>Have duct tape removed and door repaired to a state of a smooth, durable and cleanable surface. | 3/28/2025       |
| 48.         | 4-302.14, 4-501.116      | PF             | Observation: Establishment lacks chlorine test strips for testing the low chemical chlorine dish machine.                                                                                   | 3/28/2025       |
| 49.         | 4-601.11(B)(C), 4-602.13 | C              | Observation: Interior surfaces of microwaves have debris buildup on non-food contact surfaces.                                                                                              | 3/28/2025       |
| 57.         | Iowa Code Section 137F   | C              | Observation: Previous inspection is not visible with all pages for customer viewing.                                                                                                        | 3/28/2025       |

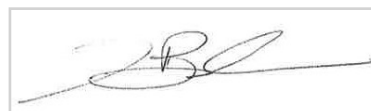
**Inspection Published Comment:**

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

The following guidance documents have been issued:



Amanda Roy  
Person In Charge



Jesse Bockelman  
Inspector