



## Food Establishment Inspection Report

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| 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><div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">3</div> | No. Of Repeat Factor/Intervention Violations<br><div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">1</div> | Date: 4/11/2025<br>Time In: 12:33 PM<br>Time Out: 1:32 PM    |
| Establishment: BACKPOCKET BREWING, LLC   | Address: 903 QUARRY RD   | City/State: CORALVILLE, IA   | Zip: 52241   |
| License/Permit#: 43924 - Food Service Establishment License                              | Permit Holder: DAVID STRUTT  | 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>  |          | 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   | OUT, (*)    |
| 2. Certified Food Protection Manager  | IN       | 17. Proper disposition of returned, previously served, reconditioned, and unsafe food                | IN          |
| <b>Employee Health</b>  |          | <b>Potentially Hazardous Food Time/Temperature Control for Safety</b>                                |             |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | IN       | 18. Proper cooking time and temperatures   | IN          |
| 4. Proper use of exclusions and restrictions  | IN       | 19. Proper reheating procedures of hot holding   | IN          |
| 5. Procedures for responding to vomiting and diarrheal events                                   | IN       | 20. Proper cooling time and temperatures   | IN          |
| <b>Good Hygienic Practices</b>  |          | 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 |
| <b>Control of Hands as a Vehicle of Contamination</b>   |          | 24. Time as a public health control: procedures and records  | N/A         |
| 8. Hands clean and properly washed  | IN       | <b>Consumer Advisory</b>   |             |
| 9. No bare hand contact with ready to eat foods   | IN       | 25. Consumer advisory provided for raw or undercooked foods  | N/A         |
| 10. Hand washing sinks properly supplied and accessible   | OUT, (*) | <b>Highly Susceptible Populations</b>  |             |
| <b>Approved Source</b>  |          | 26. Pasteurized foods used; prohibited foods not offered   | N/A         |
| 11. Foods obtained from an approved source  | IN       | <b>Food/Color Additives and Toxic Substances</b>   |             |
| 12. Foods received at proper temperatures   | N/O      | 27. Food additives: approved, properly stored, and used  | IN          |
| 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      | <b>Conformance with Approved Procedures</b>  |             |
| <b>Protection from Contamination</b>  |          | 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>  |     | <b>Proper Use of Utensils</b>  |          |
| 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                         | IN       |
| 32. Variance obtained for specialized processing methods                    | N/A | 45. Single-use/single service articles: properly stored and used                               | IN       |
| <b>Food Temperature Control</b>   |     | 46. Slash-resistant and cloth glove use  | N/A      |
| 33. Proper cooling methods used; adequate equipment for temperature control | IN  | <b>Utensils, Equipment, and Vending</b>  |          |
| 34. Plant food properly cooked for hot holding                              | N/O | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | IN       |
| 35. Approved thawing methods  | N/O | 48. Warewashing facilities: installed, maintained, and used; test strips                       | IN       |
| 36. Thermometers provided and accurate                                      | IN  | 49. Non-food contact surfaces clean  | IN       |
| <b>Food Identification</b>  |     | <b>Physical Facilities</b>   |          |
| 37. Food properly labeled; original container                               | OUT | 50. Hot and Cold water available; adequate pressure  | IN       |
| <b>Prevention of Food Contamination</b>                                     |     | 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    | IN  | 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                                 | IN  | 55. Physical facilities installed, maintained, and clean                                       | IN       |
| 42. Washing fruits and vegetables   | IN  | 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 |
|-------------|-------------------|----------------|--|-----------------|
| 10.         | 6-301.12          | PF             | Observation: Bar handwashing sink lacked hand drying provisions.<br>Corrected by: Person in charge placed paper towels next to bar handwashing sink.   | COS             |
| 10.         | 6-301.14          | C              | Observation: Bar handwashing sink lacked signage denoting hand washing only at the sink.<br>Corrected by: Inspector provided person in charge with a temporary handwashing sign until a permanent sign can be placed.  | COS             |
| 16.         | 4-601.11(A)       | PF             | Observation: Blade of vegetable slicer in storage had visible food debris build up. According to person in charge slicer was last used over 24 hours ago.<br>Corrected by: Person in charge brought slicer to ware washing sink to be washed, rinsed, and sanitized. | COS             |
| 23.         | 3-501.18          | P              | Observation: House made lime sour cream sauce (3/30) within pizza station low boy prep cooler held past 7 day limit for in house prepared foods.<br>Corrected by: Person in charge voluntarily discarded outdated sauce.   | COS             |

**GOOD RETAIL PRACTICES**


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| Item Number | Violation of Code      | Priority Level | Comment  | Correct By Date |
|-------------|------------------------|----------------|--|-----------------|
| 37.         | 3-302.12               | C              | Observation: Bulk storage container of flour lacked label with common name.  | 4/21/2025       |
| 43.         | 3-304.12               | C              | Observation: Scoop in bulk flour bin does not have a dedicated handle.<br>Corrected by: Scoop without a dedicated handle was removed from flour bin and replaced with scoop having a handle. | COS             |
| 57.         | Iowa Code Section 137F | C              | Observation: Only 1 page of previous inspection report was posted for public viewing.  | COS             |

**Inspection Published Comment:**

Routine inspection conducted. Have remaining violations corrected by dates noted.

The following guidance documents have been issued:


Brett Youngbeck  
Person In Charge

Laura Sneller  
Inspector