



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 <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">1</div>	Date: 4/22/2025 Time In: 1:20 PM Time Out: 2:00 PM		
	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div>			
Establishment: TIN ROOST	Address: 840 W PENN ST	City/State: North Liberty, IA	Zip: 52317	Telephone: 3195302664
License/Permit#: 159249 - Food Service Establishment License	Permit Holder: TRNL, LLC	Inspection Reason: Physical Recheck	Est. Type: Restaurants	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

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

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

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
23.	3-501.18	P	Observation: Multiple house made sauces caser (4/16), yum yum (4/12), and sweet BBQ (4/12) held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntary discarded outdated sauces.	COS

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
43.	3-304.12	C	Observation: Handles of scoops stored in bulk flour and bulk rice bin stored in contact with food. Corrected by: Person in charge placed scoops with handles outside contact of food to prevent contamination.	COS

Inspection Published Comment:

This onsite visit is a recheck in reference to a Warning Letter sent on 4/7/2025.

The following items have been corrected:

#3: Employees are now informed in a verifiable manner of their reporting procedures using form 1b.

#16: Quaternary sanitizer within kitchen tested at the correct PPM.

#23: All house-made sauces are being held for less than the maximum 7 days for in-house prepared foods.

#40: No employees in active food prep were observed wearing wrist watches.

#43: Scoops in use have dedicated handles and are stored with handles outside of contact with food.

#44: Food equipment in storage is stored inverted to prevent contamination.

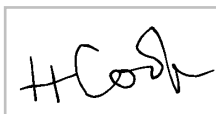
#48: Chlorine sanitizer test strips are within date.

#55: Drying mop is stored inverted to allow for proper drying.

#56: Employee personal items are stored in designated areas to prevent contamination.

The following guidance documents have been issued:

Document Name	Description
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition


Hailey Cook
Person In Charge

Laura Sneller
Inspector