



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: 30px; margin: 0 auto;">6</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">4</div>	Date: 4/30/2025 Time In: 11:40 AM Time Out: 1:15 PM
Establishment: BACK BERNER BAR & GRILL	Address: 607 E MARENGO RD	City/State: Tiffin, IA	Zip: 52340
License/Permit#: 189252 - Food Service Establishment License	Permit Holder: TINA BERNER	Inspection Reason: Routine	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 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 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, (*), R 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, (*), R 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 OUT, R 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures IN 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 OUT, (*) 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.

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 N/O 36. Thermometers provided and accurate OUT 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 IN 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored OUT, (*) 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 IN 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 OUT 49. Non-food contact surfaces clean OUT 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 IN 57. Licensing; posting licenses and reports; smoking OUT
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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.	5/10/2025
10.	6-301.12	PF	Observation: No paper towels available in towel dispenser at handwashing sink next to grill line. Corrected by: Person in charge replaced empty towel dispenser with new roll of paper towels.	COS
10.	5-205.11	PF	Observation: Sanitizer spray bottles stored on rim of handwashing sink in bar. Corrected by: Employee moved sanitizer bottles to a different area to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Vegetable slicer blades were visibly dirty. According to person in charge Vegetable slicer was last used over 24 hours prior. Corrected by: Person in charge brought vegetable slicer to dishwasher. vegetable slicer was washed, rinsed, and sanitized.	COS
18.	3-401.14 (F)	PF	Observation: Non continuous cooking procedure for chicken wings is not held on sight for review.	5/10/2025
23.	3-501.18	P	Observation: Multiple house made sauces garlic parm (4/16), buff (4/11), secret sauce (4/21), AZ sauce (4/16), buffalo (4/23) and honey sriracha (4/21) held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntary discarded outdated sauces.	5/3/2025
28.	7-201.11	P	Observation: Bottle of degreaser stored on self above food utensils and equipment in dishwashing area. Corrected by: Person in charge moved degreaser to different area to prevent contamination.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-302.12(A)	PF	Observation: Thin probe thermometer on sight is broken.	5/10/2025
43.	3-304.12	C	Observation: Scoop without designated handle stored in bulk garlic powder container. Corrected by: Person in charge removed scoop without designated handle.	COS
48.	4-302.14, 4-501.116	PF	Observation: No quaternary sanitizer test strips on site for chemical dish machine.	5/10/2025
49.	4-601.11(B)(C), 4-602.13	C	Observation: Excessive debris buildup on underside of soda dispenser at bar.	5/10/2025
55.	6-501.12, 6-501.13	C	Observation: Excessive debris buildup around vents on ceiling tiles in kitchen.	5/10/2025
57.	Iowa Code Section 137F	C	Observation: Most recent inspection report is not posted for public viewing	5/10/2025

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 5/10/25 to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #23. See official letter for compliance details.

Follow-up will be completed on or after 5/10/2025 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_18ProperCookingTimeAndTemperature	18 Proper Cooking Time and Temperature
DIA_23ProperDateMarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_36Thermometers ProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips



Tony Yeggy
Person In Charge



Laura Sneller
Inspector