



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	3 2	Date: 9/3/2025 Time In: 11:45 AM Time Out: 1:05 PM
Establishment: J & A TAP	Address: 440 N DUBUQUE ST	City/State: NORTH LIBERTY, IA	Zip: 52317 Telephone: 3196263033
License/Permit#: 44772 - Food Service Establishment License	Permit Holder: JOHN HRUBY	Inspection Reason: Routine	Est. Type: Other Risk Category: Risk Level 3 (Medium)

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)		OUT, (*), R
16. Food contact surfaces: cleaned and sanitized		IN
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		N/O
20. Proper cooling time and temperatures		IN
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		IN
Conformance with Approved Procedures		
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.

Safe Food and Water			Proper Use of Utensils		
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
Food Temperature Control			46. Slash-resistant and cloth glove use		N/O
33. Proper cooling methods used; adequate equipment for temperature control	IN		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		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
Food Identification			Physical Facilities		
37. Food properly labeled; original container	IN		50. Hot and Cold water available; adequate pressure		IN
Prevention of Food Contamination			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		IN

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.	6-301.11	PF	Observation: Soap dispenser at handwashing sink in kitchen was empty. Corrected by: Person in charge refilled soap dispenser.	COS
10.	6-301.12	PF	Observation: No paper towels available at handwashing sink within bar area. Corrected by: Person in charge placed a new roll of paper towels at handwashing sink.	COS
15.	3-302.11(A)(1)	P	Observation: Raw shell eggs stored above ready to eat carrots and sauce within stand up fridge in kitchen. Corrected by: Person in charge moved raw shell eggs to bottom shelf to prevent contamination.	COS
23.	3-501.18	P	Observation: House made cajun sauce (6/13) and horse radish (4/22) held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntarily discarded outdated sauces.	COS
23.	3-501.17	PF	Observation: Multiple open container of commercial sauces in stand up fridge lacked labeled with date item was opened.	9/13/2025

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
43.	3-304.12	C	Observation: In use utensils stored in cup of still water within kitchen. Corrected by: Person in charge removed utensils from still water and placed utensils in a clean container for storage between uses.	COS

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 9/13/2025 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 9/13/2025 by Physical Recheck.

The following guidance documents have been issued:


Monica Barnes
Person In Charge

Laura Sneller
Inspector