

**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	3	Date: 10/30/2025 Time In: 9:50 AM Time Out: 10:25 AM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: IHOP #3175	Address: 2435 JAMES ST	City/State: CORALVILLE, IA	Zip: 52241	Telephone: 3192481122
License/Permit#: 44532 - Food Service Establishment License	Permit Holder: FLIP 3175, INC	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		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	IN
2. Certified Food Protection Manager	IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
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	N/O
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	N/O
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	OUT, (*)
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	IN
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	Consumer Advisory	
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	IN	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/O	27. Food additives: approved, properly stored, and used	N/A
13. Food in good condition, safe, and unadulterated	OUT, (*)	28. Toxic substances properly identified, stored and used	OUT, (*)
14. Required records available; shellstock tags, parasite destruction	N/A	Conformance with Approved Procedures	
Protection from Contamination		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	IN
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	OUT
35. Approved thawing methods	IN	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	OUT	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
13.	3-101.11	P	Observation: Container of adulterated strawberries stored in walk-in cooler. Multiple tomatoes with adulteration stored in tomato box in walk-in cooler. Corrected by: Person in charge voluntarily discarded adulterated strawberries and tomatoes.	COS
22.	3-501.16(A)(2)	P	Observation: Container of hashbrowns(64F) stored on shelf below flat top between uses. Corrected by: Hashbrowns had been stored on shelf less than 1 hr per staff. Hashbrowns were returned to the cooler between uses. Inspector discussed with employee on maintaining hashbrowns in the cooler when not being used.	COS
28.	7-202.11	PF	Observation: House hold ant spray was stored on lower shelf in rear prep area of kitchen. Corrected by: Person in charge voluntarily discarded unauthorized pest control spray.	COS
28.	7-207.11(B)	P	Observation: Employee pain relief medicine stored on shelf above food preparation table with other food items at rear prep area in kitchen. Corrected by: Person in charge stored the medicine in the office away from food areas.	COS

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-305.11	C	Observation: Items stored in the reach-in freezer on the cook line are not stored with coverings to prevent possible contamination.	11/9/2025
47.	4-101.19	C	Observation: Handle of reach-in freezer is broken and has been replaced with layers of duct tape. Duct tape is not a material that is smooth, durable or easily cleanable. Have broken door handle repaired.	11/9/2025
57.	Iowa Code Section 137F	C	Observation: Most recent inspection is not posted for public viewing.	11/9/2025

Inspection Published Comment:

Non-illness complaint visit conducted. A routine inspection was conducted at the same time. Complaint is closed and unverifiable.

Complainant concerned with the cooking temperatures of foods and possible sewage problems. Complainant concerned that items were not being cooked to order or held at a proper temperature prior to service.

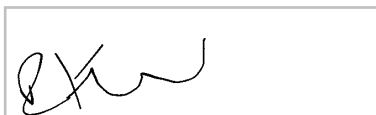
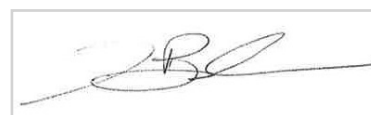
At time of visit several items were observed cooking, hot holding and reheating for service. Items were cooked to and above required Food Code temperatures for cooked eggs. Hot held items were above 135F while held.

Butter is stored cold on ice and is scooped to order for each plate.

Manager is aware of smell that becomes present in the bathrooms. Per the manager there are not issues with backup of water or sewage. At the time of visit all drains observed were working properly. A slight "sewer smell" was observed in the restrooms.

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

The following guidance documents have been issued:


Rhiannon Kutcher
Person In Charge

Jesse Bockelman
Inspector

