

**Food Establishment Inspection Report**

|                                                                                          |                                              |                            |                                                            |                                      |
|------------------------------------------------------------------------------------------|----------------------------------------------|----------------------------|------------------------------------------------------------|--------------------------------------|
| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations   | 1                          | Date: 10/29/2025<br>Time In: 12:20 PM<br>Time Out: 1:45 PM |                                      |
|                                                                                          | No. Of Repeat Factor/Intervention Violations | 0                          |                                                            |                                      |
| Establishment: SCOUT'S HONOR                                                             | Address: 219 E IOWA AVE                      | City/State: Iowa City, IA  | Zip: 52240                                                 | Telephone: 8165853478                |
| License/Permit#: 236804 - Food Service Establishment License                             | Permit Holder: IOWA AVE HOSPITALITY, LLC     | Inspection Reason: Routine | Est. Type: Restaurants                                     | 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

|                                                                                                 |          |                                                                                                      |     |
|-------------------------------------------------------------------------------------------------|----------|------------------------------------------------------------------------------------------------------|-----|
| <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                                                     | IN  |
| 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                                                             | N/O |
| 4. Proper use of exclusions and restrictions                                                    | IN       | 19. Proper reheating procedures of hot holding                                                       | N/A |
| 5. Procedures for responding to vomiting and diarrheal events                                   | IN       | 20. Proper cooling time and temperatures                                                             | N/A |
| <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                                                              | IN  |
| <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                                              | N/A |
| 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                                                           | 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  |
| <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                              | IN  | 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                               | IN  | 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.         | 5-205.11          | PF             | Observation: Bar hand sink had ice dumped inside the sink basin.<br>Corrected by: Person in charge removed the ice form the hand sink. | COS             |

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|-------------|------------------------|----------------|-----------------------------------------------------------------------------------|-----------------|
| 57.         | Iowa Code Section 137F | C              | Observation: The most recent inspection report is not fully posted. Pages 1 of 2. | 11/8/2025       |

**Inspection Published Comment:**  
This is a Routine inspection.

The following guidance documents have been issued:



Rachel Ewin  
Person In Charge



Tim James  
Inspector