

**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	0	Date: 11/6/2025 Time In: 11:00 AM Time Out: 12:00 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: FIELDHOUSE BAR & GRILL	Address: 138 S Clinton ST	City/State: Iowa City, IA	Zip: 52240	Telephone: 3193548644
License/Permit#: 266056 - Food Service Establishment License	Permit Holder: 138 SOUTH CLINTON INC.	Inspection Reason: Pre-Opening	Est. Type:	Risk Category: Risk Level 2 (Low)

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		N/A	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	N/A
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/A
Good Hygienic Practices			21. Proper hot holding temperatures	N/A
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	N/A
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		IN	28. Toxic substances properly identified, stored and used	IN
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/A
33. Proper cooling methods used; adequate equipment for temperature control		IN	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding		N/A	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods		N/A	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
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Inspection Published Comment:

Food Service Establishment Pre-opening inspection.

LICENSE IS APPROVED

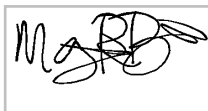
Scope of Business: Establishment is a bar serving drinks and commercial pizzas.

Limitations: Establishment does not currently have any limitations per the menu and drink selection.

Certified Food Protection Manager(CFPM): A CFPM is not required for this location.

Firm has been made aware of the basic food code requirements applicable to their establishment and current operation. Person in charge understands the responsibility of the permit holder to comply with those requirements. If subsequent on-site inspection reveals non-compliance with regulations, the permit holder agrees to bring violations into full compliance within the time frame specified in the Iowa Food Code.

The following guidance documents have been issued:



Margaret Booth
Person In Charge



Tim James
Inspector