



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	2	Date: 11/25/2025 Time In: 12:15 PM Time Out: 1:48 PM
	No. Of Repeat Factor/Intervention Violations	0	
Establishment: HILLTOP LOUNGE, INC	Address: 1100 N DODGE ST	City/State: IOWA CITY, IA	Zip: 52245
Telephone: 3193383063			
License/Permit#: 43349 - Food Service Establishment License	Permit Holder: HILLTOP TAVERN, LTD.	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	IN	
4. Proper use of exclusions and restrictions	IN	
5. Procedures for responding to vomiting and diarrheal events	OUT	
Good Hygienic Practices		
6. Proper eating, tasting, drinking, or tobacco use	N/O	
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	IN	
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	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	N/O	
21. Proper hot holding temperatures	IN	
22. Proper cold holding temperatures	OUT, (*)	
23. Proper date marking and disposition	IN	
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	IN	
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		
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	IN	
36. Thermometers provided and accurate	IN	
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	IN	
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	N/A	
Utensils, Equipment, and Vending		
47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	OUT	
48. Warewashing facilities: installed, maintained, and used; test strips	IN	
49. Non-food contact surfaces clean	IN	
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	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
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	12/5/2025
22.	3-501.16(A)(2)	P	Observation: The lowboy refrigeration unit contained cheese, sliced tomatoes, and diced tomatoes stored at 44°F, 45°F, and 43°F, respectively. Corrected By: The person in charge voluntarily discarded the sliced tomatoes. The person in charge stated the other items had been in the cooler for less than 2 hours and returned them to the main refrigeration unit for proper cooling. Observation: The one-door refrigeration unit contained a raw burger container stored at an internal temperature of 44°F. Corrected By: The person in charge stated the item had been out of temperature for less than 4 hours, and the refrigeration unit was adjusted to a colder setting.	COS

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
47.	4-401.11(A) (B), 4-402.11, 4-402.12, 4-501.11	C	Observation: The one-door kitchen refrigeration unit was unable to maintain a temperature below 41°F. Corrected By: The refrigeration unit was adjusted to a colder setting, and the inspector verified that the internal temperature is now below 41°F.	COS
47.	4-501.13	C	Observation: Debris has built up on the interior surfaces of the microwaves on the makeline.	12/5/2025

Inspection Published Comment:

This on-site visit is routine. A letter of correction has been issued for violation #5. See the letter for compliance details. The inspector will send an official letter of correction request to the person in charge. The person in charge agreed to have all the violations corrected by the assigned date.

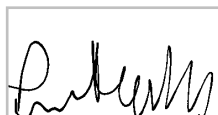
Discussions with management:

#20. Discuss with management about the methods to cool in-house-made food that was being batch-made quickly. Cooling guidance documents were issued.

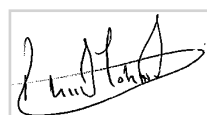
Follow-up will be completed on or after 12/5/2025 by Follow Up-Letter of Correction.

The following guidance documents have been issued:

Document Name	Description
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_5ProceduresForRespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Pamela Edwards
Person In Charge



Ahmed Mohammed
Inspector