



## Food Establishment Inspection Report

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| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations<br><div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div> | Date: 11/21/2025<br>Time In: 10:20 AM<br>Time Out: 11:10 AM |
| Establishment: PAT'S DINER - PAPAJOHN PAVILION                                           | Address: 21 E MARKET ST                                                                                                                      | City/State: IOWA CITY, IA                                   |
| License/Permit#: 42860 - Food Service Establishment License                              | Permit Holder: UNIV. OF IA. - HOUSING & DINING                                                                                               | Inspection Reason: Routine                                  |
| Zip: 52242                                                                               |                                                                                                                                              | Telephone: 3193353718                                       |
| Est. Type: Restaurants                                                                   |                                                                                                                                              | 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

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| <b>Supervision</b><br>1. Person in charge present, demonstrates knowledge, and performs duties IN<br>2. Certified Food Protection Manager IN<br><b>Employee Health</b><br>3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN<br>4. Proper use of exclusions and restrictions IN<br>5. Procedures for responding to vomiting and diarrheal events IN<br><b>Good Hygienic Practices</b><br>6. Proper eating, tasting, drinking, or tobacco use IN<br>7. No discharge from eyes, nose, and mouth IN<br><b>Control of Hands as a Vehicle of Contamination</b><br>8. Hands clean and properly washed IN<br>9. No bare hand contact with ready to eat foods IN<br>10. Hand washing sinks properly supplied and accessible IN<br><b>Approved Source</b><br>11. Foods obtained from an approved source IN<br>12. Foods received at proper temperatures N/O<br>13. Food in good condition, safe, and unadulterated IN<br>14. Required records available; shellstock tags, parasite destruction N/A<br><b>Protection from Contamination</b> | 15. Food separated and protected (Cross Contamination and Environmental) IN<br>16. Food contact surfaces: cleaned and sanitized IN<br>17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN<br><b>Potentially Hazardous Food Time/Temperature Control for Safety</b><br>18. Proper cooking time and temperatures N/A<br>19. Proper reheating procedures of hot holding IN<br>20. Proper cooling time and temperatures N/A<br>21. Proper hot holding temperatures IN<br>22. Proper cold holding temperatures IN<br>23. Proper date marking and disposition IN<br>24. Time as a public health control: procedures and records N/A<br><b>Consumer Advisory</b><br>25. Consumer advisory provided for raw or undercooked foods N/A<br><b>Highly Susceptible Populations</b><br>26. Pasteurized foods used; prohibited foods not offered N/A<br><b>Food/Color Additives and Toxic Substances</b><br>27. Food additives: approved, properly stored, and used N/A<br>28. Toxic substances properly identified, stored and used IN<br><b>Conformance with Approved Procedures</b><br>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A |
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### GOOD RETAIL PRACTICES

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

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| <b>Safe Food and Water</b><br>30. Pasteurized eggs used where required N/A<br>31. Water and ice from approved source IN<br>32. Variance obtained for specialized processing methods N/A<br><b>Food Temperature Control</b><br>33. Proper cooling methods used; adequate equipment for temperature control IN<br>34. Plant food properly cooked for hot holding N/A<br>35. Approved thawing methods N/A<br>36. Thermometers provided and accurate IN<br><b>Food Identification</b><br>37. Food properly labeled; original container IN<br><b>Prevention of Food Contamination</b><br>38. Insects, rodents, and animals not present/outer openings protected IN<br>39. Contamination prevented during food preparation, storage and display IN<br>40. Personal cleanliness IN<br>41. Wiping cloths: properly used and stored IN<br>42. Washing fruits and vegetables IN | <b>Proper Use of Utensils</b><br>43. In use utensils: properly stored IN<br>44. Utensils, equipment, and linens: properly stored dried and handled IN<br>45. Single-use/single service articles: properly stored and used IN<br>46. Slash-resistant and cloth glove use N/A<br><b>Utensils, Equipment, and Vending</b><br>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN<br>48. Warewashing facilities: installed, maintained, and used; test strips IN<br>49. Non-food contact surfaces clean IN<br><b>Physical Facilities</b><br>50. Hot and Cold water available; adequate pressure IN<br>51. Plumbing installed; proper backflow devices IN<br>52. Sewage and waste water properly disposed IN<br>53. Toilet facilities: properly constructed, supplied, and cleaned IN<br>54. Garbage and refuse properly disposed; facilities maintained IN<br>55. Physical facilities installed, maintained, and clean IN<br>56. Adequate ventilation and lighting; designated areas used IN<br>57. Licensing; posting licenses and reports; smoking IN |
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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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|-------------|-------------------|----------------|---------|-----------------|
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Inspection Published Comment:  
This is a routine inspection.

The following guidance documents have been issued:



Jake Cull  
Person In Charge



Tim James  
Inspector