

**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: 12/1/2025 Time In: 11:40 PM Time Out: 12:40 PM	
	No. Of Repeat Factor/Intervention Violations	1		
Establishment: OTIS TAILGATORS SPORTS BAR & GRILL	Address: 450 1ST AVE	City/State: CORALVILLE, IA	Zip: 52241	Telephone: 3192709462
License/Permit#: 42807 - Food Service Establishment License	Permit Holder: OTISMITCH, 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	OUT
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	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
<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	OUT, (*), R
<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	IN
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	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	OUT
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	OUT
<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	OUT
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
10.	6-301.14	C	Observation: Men's restroom lacked handwashing reminder signage. Corrected by: Inspector provided person in charge with temporary hand washing sign.	COS
16.	4-601.11(A)	PF	Observation: Pizza pans in storage had visible food debris build up.	12/11/2025
23.	3-501.17	PF	Observation: House made crab dip (11/20) held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntarily discarded out dated crab dip.	COS
23.	3-501.18	P	Observation: Cooked chicken and beef, sliced tomatoes and lettuce stored within low boy cooler made over 24 hours prior lacked labeled with dates item were prepared. Corrected by: Person in charge labeled food containers with date items were prepared.	COS

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-302.14, 4-501.116	PF	Observation: Quaternary sanitizer test strips on site are expired.	12/11/2025
49.	4-601.11(B)(C), 4-602.13	C	Observation: Debris builds up on the interior surface of the microwave on prep line.	12/11/2025
55.	6-201.11-13, 6-201.15-18	C	Observation: Tiles missing from ceiling above kitchen handwashing sink, pop dispenser lines, and cleaning storage room. Walls are no longer water resistant or cleanable	12/11/2025

**Inspection Published Comment:**

Routine inspection conducted. A physical re-check will be conducted on or around 12/11/2025 to verify corrections have been made.

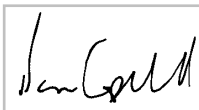
The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

Item #23. Person in charge will retrain employees on proper date marking of foods prepared onsite.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

Follow-up will be completed on or after 12/11/2025 by Physical Recheck.

The following guidance documents have been issued:


Ian Campbell  
Person In Charge

Laura Sneller  
Inspector