



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		5	Date: 2/10/2026 Time In: 12:00 PM Time Out: 1:00 PM
	No. Of Repeat Factor/Intervention Violations			
Establishment: BACK BERNER BAR & GRILL	Address: 607 E MARENGO RD	City/State: Tiffin, IA	Zip: 52340	Telephone: 3195452669
License/Permit#: 189252 - Food Service Establishment License	Permit Holder: TINA BERNER	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		15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties		16. Food contact surfaces: cleaned and sanitized	OUT, R
2. Certified Food Protection Manager		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		18. Proper cooking time and temperatures	N/O
4. Proper use of exclusions and restrictions		19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events		20. Proper cooling time and temperatures	N/O
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use		22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth		23. Proper date marking and disposition	OUT, R
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		Consumer Advisory	
9. No bare hand contact with ready to eat foods		25. Consumer advisory provided for raw or undercooked foods	IN
10. Hand washing sinks properly supplied and accessible		Highly Susceptible Populations	
11. Foods obtained from an approved source		26. Pasteurized foods used; prohibited foods not offered	N/A
12. Foods received at proper temperatures		Food/Color Additives and Toxic Substances	
13. Food in good condition, safe, and unadulterated		27. Food additives: approved, properly stored, and used	N/A
14. Required records available; shellstock tags, parasite destruction		28. Toxic substances properly identified, stored and used	IN
Protection from Contamination		Conformance with Approved Procedures	
29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			

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
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used
Food Temperature Control		46. Slash-resistant and cloth glove use
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	N/O	
36. Thermometers provided and accurate	IN	
Food Identification		Utensils, Equipment, and Vending
37. Food properly labeled; original container	IN	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used
Prevention of Food Contamination		48. Warewashing facilities: installed, maintained, and used; test strips
38. Insects, rodents, and animals not present/outer openings protected	IN	49. Non-food contact surfaces clean
39. Contamination prevented during food preparation, storage and display	IN	
40. Personal cleanliness	IN	Physical Facilities
41. Wiping cloths: properly used and stored	IN	50. Hot and Cold water available; adequate pressure
42. Washing fruits and vegetables	IN	51. Plumbing installed; proper backflow devices
		52. Sewage and waste water properly disposed
		53. Toilet facilities: properly constructed, supplied, and cleaned
		54. Garbage and refuse properly disposed; facilities maintained
		55. Physical facilities installed, maintained, and clean
		56. Adequate ventilation and lighting; designated areas used
		57. Licensing; posting licenses and reports; smoking

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
3.	2-103.11(O)	PF	Observation: No verifiable employee health forms on site at time of inspection.	2/20/2026
5.	2-501.11	PF	Observation: No vomit and diarrheal clean up procedure on site at time of inspection.	2/20/2026
10.	5-205.11	PF	Observation: Utensils stored in basin of handwashing sink on kitchen prep line. Corrected by: Employee moved utensils to ware washing area to allow for easy access to handwashing sink.	COS
10.	6-301.12	PF	Observation: No paper towels available in towel dispenser at kitchen hand sink on prep line. Corrected by: Employee replaced empty paper towel dispenser with new paper towels.	COS
16.	4-601.11(A)	PF	Observation: Debris build up on interior upper portion of ice maker.	2/20/2026
23.	3-501.17	PF	Observation: Sliced tomatoes within top kitchen prep cooler prepared over 24 hours prior lacked labels with date item was made.	2/20/2026
23.	3-501.18	P	Observation: Multiple house made sauces Asian Zing (1/21), Honey siracha (1/21), secret sauce (1/20), salsa (1/27), and garlic jays (12/23) within kitchen low boy cooler held past 7 day limit for in house prepared foods. Corrected by: Employee voluntarily discarded outdated sauces.	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
48.	4-303.11		Observation: No sanitizer was set up and available during active food preparation at time of inspection. Corrected by: Employee set up Sanitizer solution and tested at the correct PPM.	COS

Inspection Published Comment:

Routine inspection conducted. A physical recheck will be conducted on or around 2/20/2026 to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #23. See official letter for compliance details.

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

#10: The Person in charge agrees to ensure hand drying provisions at hand washing sinks are fully stocked and available for use.

#10: The Person in charge agrees to ensure handwashing sinks are maintained for handwashing only.

#16: The person in charge agrees to ensure all food contact items are washed, rinsed, and sanitized after use or after 4 hours of continuous use.

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 2/20/2026 by Physical Recheck.

The following guidance documents have been issued:


Tony Yeggy
Person In Charge

Laura Sneller
Inspector

