



## 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 <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div>	Date: 1/27/2026 Time In: 11:40 AM Time Out: 12:00 PM
	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div>	
Establishment: COPPER BOAR AMERICAN PUB	Address: 575 CAMERON WAY	City/State: North Liberty, IA
	Zip: 52317	Telephone: 3199363088
License/Permit#: 216727 - Food Service Establishment License	Permit Holder: COPPER BOAR LLC	Inspection Reason: Physical Recheck
	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

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

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

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:**

This onsite visit is a recheck in reference to a warning letter sent on 1/16/2026.

**The following items have been corrected:**


#10: No items are stored in front of handwashing sinks.

#15: All raw items properly stored in coolers throughout establishment.

#16: Interior upper portion of ice machine is clean of debris.

#16: High heat dish machine is able to reach a wash temperature of at least 165 degrees.

#23: All house-made sauces are being held for less than the maximum 7 days for in-house prepared foods.

**The following guidance documents have been issued:**

Shane Durian  
Person In Charge

Laura Sneller  
Inspector