



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		0	Date: 2/11/2026 Time In: 10:43 AM Time Out: 11:20 AM
	No. Of Repeat Factor/Intervention Violations		0	
Establishment: HILLS BANK AND TRUST CO	Address: 131 E MAIN ST	City/State: HILLS, IA	Zip: 52235	Telephone: 319-679-2291
License/Permit#: 44321 - Food Service Establishment License	Permit Holder: HILLS BANK AND TRUST CO.	Inspection Reason: Routine	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

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	IN			
Good Hygienic Practices				
6. Proper eating, tasting, drinking, or tobacco use	IN			
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				N/O
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				IN
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				N/A
Food/Color Additives and Toxic Substances				
27. Food additives: approved, properly stored, and used				IN
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				IN
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
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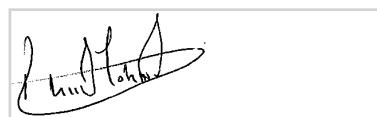
Inspection Published Comment:

This on-site visit is routine. No further action is needed.

The following guidance documents have been issued:



Sam Kron
Person In Charge



Ahmed Mohammed
Inspector