



## 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: 2/3/2026
	No. Of Repeat Factor/Intervention Violations			Time In: 10:20 AM Time Out: 11:25 AM
Establishment: PINSEEKERS	Address: 1515 ANDERSON PL	City/State: Tiffin, IA	Zip: 52340	Telephone: 3198538680
License/Permit#: 233571 - Food Service Establishment License	Permit Holder: PINSEEKERS TIFFIN OPERATIONS LLC	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

<b>Supervision</b>		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, (*)
2. Certified Food Protection Manager		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		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
<b>Good Hygienic Practices</b>		21. Proper hot holding temperatures	N/O
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
<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		<b>Consumer Advisory</b>	
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		<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		<b>Food/Color Additives and Toxic Substances</b>	
12. Foods received at proper temperatures		27. Food additives: approved, properly stored, and used	N/A
13. Food in good condition, safe, and unadulterated		28. Toxic substances properly identified, stored and used	IN
14. Required records available; shellstock tags, parasite destruction		<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>		43. In use utensils: properly stored	IN
30. Pasteurized eggs used where required		44. Utensils, equipment, and linens: properly stored dried and handled	IN
31. Water and ice from approved source		45. Single-use/single service articles: properly stored and used	IN
32. Variance obtained for specialized processing methods		46. Slash-resistant and cloth glove use	N/A
<b>Food Temperature Control</b>		<b>Utensils, Equipment, and Vending</b>	
33. Proper cooling methods used; adequate equipment for temperature control		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
34. Plant food properly cooked for hot holding		48. Warewashing facilities: installed, maintained, and used; test strips	OUT
35. Approved thawing methods		49. Non-food contact surfaces clean	IN
36. Thermometers provided and accurate		<b>Physical Facilities</b>	
<b>Food Identification</b>		50. Hot and Cold water available; adequate pressure	IN
37. Food properly labeled; original container		51. Plumbing installed; proper backflow devices	IN
<b>Prevention of Food Contamination</b>		52. Sewage and waste water properly disposed	IN
38. Insects, rodents, and animals not present/outer openings protected		53. Toilet facilities: properly constructed, supplied, and cleaned	IN
39. Contamination prevented during food preparation, storage and display		54. Garbage and refuse properly disposed; facilities maintained	IN
40. Personal cleanliness		55. Physical facilities installed, maintained, and clean	IN
41. Wiping cloths: properly used and stored		56. Adequate ventilation and lighting; designated areas used	IN
42. Washing fruits and vegetables		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.	5-205.11	PF	Observation: Trash can stored in front of handwashing sink on kitchen prep line.  Corrected by: Employee moved trash can to different area to allow for easy access to handwashing sink.	COS
16.	4-601.11(A)	PF	Observation: Blade of can opener had food debris build up. According employee can opener was last used multiple days prior.  Corrected by: Employee brought can opener to dish machine to be washed, rinsed, and sanitized.	COS
23.	3-501.18	P	Observation: Multiple house made sauces spinach dip (1/27), honey mustard (1/27), garlic parm (1/27), and cilantro lime (1/26) held past 7 day limit for in house prepared foods.  Corrected by: Employee voluntary 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.	4-302.14, 4-501.116	PF	Observation: Quaternary sanitizer test strips on site have expired.	2/13/2026

## Inspection Published Comment:

Non-illness complaint inspection conducted in conjunction with a routine inspection. The manager was unaware of complaint. No violations were observed regarding general facility sanitation during this inspection. The complaint is unverifiable.

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 #10 & #23. See official letter for compliance details. A physical recheck will be conducted on or around 2/13/2026 to verify corrections have been made.

Follow-up will be completed on or after 2/13/2026 by Physical Recheck.

The following guidance documents have been issued:



Ben Splichal  
Person In Charge



Laura Sneller  
Inspector