



## 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  No. Of Repeat Factor/Intervention Violations	4  1	Date: 5/7/2026 Time In: 11:15 AM Time Out: 12:43 PM
Establishment: 2 DOGS PUB	Address: 1705 S 1ST AVE	City/State: IOWA CITY, IA	Zip: 52240 Telephone: 3196213562
License/Permit#: 43906 - Food Service Establishment License	Permit Holder: ALAN ECKHARDT	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> 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN <b>Employee Health</b> 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 <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use N/O 7. No discharge from eyes, nose, and mouth IN <b>Control of Hands as a Vehicle of Contamination</b> 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 OUT, (*), R <b>Approved Source</b> 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 <b>Protection from Contamination</b>	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*) 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures OUT, (*) 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, (*) 24. Time as a public health control: procedures and records N/A <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods N/A <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered N/A <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN <b>Conformance with Approved Procedures</b> 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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### 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> 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 <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding IN 35. Approved thawing methods IN 36. Thermometers provided and accurate IN <b>Food Identification</b> 37. Food properly labeled; original container IN <b>Prevention of Food Contamination</b> 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	<b>Proper Use of Utensils</b> 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/O <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT, (*) 48. Warewashing facilities: installed, maintained, and used; test strips IN 49. Non-food contact surfaces clean OUT <b>Physical Facilities</b> 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 OUT 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking IN
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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: The kitchen handwashing sinks were obstructed by a trash can and two metal containers, making them inaccessible at the time of inspection.  Corrected by: The person in charge removed the items from the sinks.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The low-temperature chemical dishwashing machine tested at 0 ppm for sanitizer.  Corrected by: The person in charge contacted a service technician and switched to the three-compartment sink for manual dishwashing until repairs are completed.	COS
21.	3-501.16(A)(1)	P	Observation: Au jus and cheese sauce in the hot holding unit were observed at internal temperatures of 97°F and 95°F.  Corrected by: The person in charge stated the items had been out of temperature control for less than one hour and rapidly reheated the products to 165°F before returning them to hot holding at 135°F or above.	COS
23.	3-501.17	PF	Observation: Several open commercial containers lacked required open-date marking.  Corrected by: The person in charge labeled the foods with open dates.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
47.	4-101.19	C	Observation: Cardboard boxes were being used as floor mats next to the flat-top grill.  Corrected by: Cardboard was removed.	COS
49.	4-601.11(B)(C), 4-602.13	C	Observation: The exterior surfaces of the dish machine have excessive accumulation of dust and debris.	5/17/2026
55.	6-501.12, 6-501.13	C	Observation: Dust accumulation was observed on the kitchen's ceiling vents and ceiling tiles.	5/17/2026

#### Inspection Published Comment:

**This onsite visit is a routine inspection. A physical recheck will be completed on or around 5/17/2026.**

**Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violation #10. See the official letter for compliance details.**

#### Discussions with Management:

**Discussed proper hot holding and reheating procedures for temperature-controlled for safety (TCS) foods. Management was advised that foods must be rapidly reheated to 165°F before being placed into hot holding equipment and then maintained at 135°F or above. Also discussed the requirement to routinely monitor and verify temperatures during service.**

**Additionally, discussed the importance of regularly testing the dish machine sanitizer concentration using appropriate test strips to ensure proper sanitization is achieved during operation. The person in charge acknowledged and agreed to increase monitoring practices.**

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

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition

DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
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ALAN ECKHARDT  
Person In Charge



Ahmed Mohammed  
Inspector