



| Food Establishment Inspection Report | | | | |
|--|--|-------------------------------|---|---|
| Johnson County Public Health | No. Of Risk Factor/Intervention Violations | 2 | Date: 5/7/2026 Time In: 11:24 AM Time Out: 12:10 PM | |
| 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083 | No. Of Repeat Factor/Intervention Violations | 0 | | |
| Establishment: BOBBERS GRILL | Address: 1850 SCALES BEND RD NE | City/State: NORTH LIBERTY, IA | Zip: 52317 | Telephone: 3196653474 |
| License/Permit#: 43210 - Retail Food Establishment License, 77448 - Food Service Establishment License | Permit Holder: LAKESHORE ENTERTAINMENT INC | Inspection Reason: Routine | Est. Type: Restaurants, Retail Stores | Risk Category: Risk Level 4 (High), Risk Level 1 (Very 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 | OUT |
| 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 N/A |
| | 28. Toxic substances properly identified, stored and used OUT, (*) |
| | 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 | Proper Use of Utensils |
| 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 | IN |
| 35. Approved thawing methods | N/O |
| 36. Thermometers provided and accurate | OUT |
| 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 |
| | 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 |
|-------------|-------------------|----------------|--|-----------------|
| 2. | 2-102.12(A) | C | Observation: Current CFPM's certification has expired. | 5/17/2026 |
| 28. | 7-204.11 | P | Observation: Bleach sanitizer within kitchen tested above 200PPM. Corrected by: Employee remade sanitizer solution tested at the correct PPM. | COS |

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|-------------|-------------------|----------------|---|-----------------|
| 36. | 4-204.112(A)-(D) | C | Observation: Main prep line low boy cooler, pizza prep low boy cooler, and small mini fridge in server prep area lacked ambient air thermometers. | 5/17/2026 |

Inspection Published Comment:

Routine inspection conducted. A Letter of Correction was issued for violation #5. See letter for compliance details.

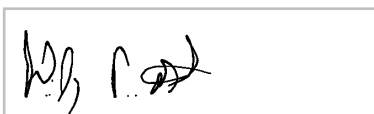
The person in charge agrees to the following:

- i. A minimum of one employee will be a Certified Food Protection Manager no later than 11/7/2026.
- ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 5/17/2026.
- iii. Provide the inspector with proof of registration such as a receipt or a forwarded email confirmation from the course provider upon registration. A certificate of course completion may also be provided.

Follow-up will be completed on or after 5/17/2026 by Follow Up-Letter of Correction.

The following guidance documents have been issued:

| Document Name | Description |
|--|--|
| DIA_23ProperDatemarkingAndDisposition | 23 Proper Datemarking and Disposition |
| DIA_23TemperatureControlForSafetyDefinition | 23 Temperature Control For Safety Definition |
| DIA_28ToxicSubstancesIdentifiedStoredAndUsed | 28 Toxic substances identified stored and used |
| DIA_36ThermometersProvidedAndAccurate | 36 Thermometers Provided and Accurate |



Jeff Dostal
Person In Charge



Laura Sneller
Inspector