



## 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	2  1	Date: 4/30/2026 Time In: 10:45 AM Time Out: 12:00 PM
Establishment: JETHROS BBQ IOWA CITY	Address: 75 2nd Street	City/State: Coralville, IA	Zip: 52241  Telephone: 3194410494
License/Permit#: 224171 - Food Service Establishment License	Permit Holder: JETHROS BBQ IOWA CITY	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> 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 IN 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 N/O 19. Proper reheating procedures of hot holding IN 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 <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods IN <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 N/O 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/A <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips OUT 49. Non-food contact surfaces clean IN <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: Pitcher stored in basin of handwashing sink on kitchen cook line. Plastic Container stored in basin of handwashing sink within ware washing area.  Corrected by: Employee moved items from handwashing sink to allow for easy access of sink and prevent conatmination.	COS
10.	6-301.11	PF	Observation: Soap pumps at both handwashing sink within bar area do not work.  Corrected by: Employee placed soap bottles at each handwashing sink.	COS
10.	6-301.14	C	Observation: One handwashing sink at bar lacked handwashing only signage.  Corrected by: Inspector provided person in charge with temporary handwashing sign until a permeant one can be placed.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Quaternary sanitizer solution within kitchen tested at 0 ppm.  Corrected by: Person in charge remade quat sanitizer and tested at the correct PPM.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-302.13	C	Observation: No high heat measuring device on site to test high heat dish machine.	5/10/2026
55.	6-501.16	C	Observation: Mop stored in basin of mop sink.  Corrected by: Person in charge placed mop within top portion of mop bucket to allow for proper drying.	COS

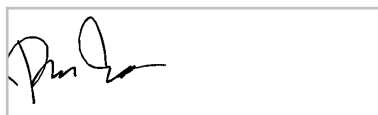
#### Inspection Published Comment:

Non-illness complaint inspection conducted in conjunction with a routine inspection. Complaint received was regarding pest control. The manager was unaware of complaint. No violations were observed regarding pest control during this inspection. Compliant 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. See official letter for compliance details. A physical recheck will be conducted on or around 5/10/2026 to verify corrections have been made.

Follow-up will be completed on or after 5/10/2026 by Physical Recheck.

The following guidance documents have been issued:



Roberto Chavez  
Person In Charge



Laura Sneller  
Inspector