



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	0	Date: 6/5/2026 Time In: 2:54 PM Time Out: 3:35 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
Establishment: FRANK'S HOT CHICKEN SMASH BURGERS	Address: 1621 S 1st AVE	City/State: Iowa City, IA	Zip: 52240	Telephone: 8158225503
License/Permit#: 273738 - Food Service Establishment License	Permit Holder: BB99 INC	Inspection Reason: Pre-Opening	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

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	N/O
5. Procedures for responding to vomiting and diarrheal events	IN
Good Hygienic Practices	
6. Proper eating, tasting, drinking, or tobacco use	N/O
7. No discharge from eyes, nose, and mouth	IN
Control of Hands as a Vehicle of Contamination	
8. Hands clean and properly washed	N/O
9. No bare hand contact with ready to eat foods	N/O
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	N/O
14. Required records available; shellstock tags, parasite destruction	N/A
Protection from Contamination	
	15. Food separated and protected (Cross Contamination and Environmental) N/O
	16. Food contact surfaces: cleaned and sanitized N/O
	17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O
	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 N/O
	22. Proper cold holding temperatures N/O
	23. Proper date marking and disposition N/O
	24. Time as a public health control: procedures and records N/O
	Consumer Advisory
	25. Consumer advisory provided for raw or undercooked foods N/O
	Highly Susceptible Populations
	26. Pasteurized foods used; prohibited foods not offered N/O
	Food/Color Additives and Toxic Substances
	27. Food additives: approved, properly stored, and used N/O
	28. Toxic substances properly identified, stored and used N/O
	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/O
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	N/O
40. Personal cleanliness	IN
41. Wiping cloths: properly used and stored	N/O
42. Washing fruits and vegetables	N/A
	43. In use utensils: properly stored N/O
	44. Utensils, equipment, and linens: properly stored dried and handled N/O
	45. Single-use/single service articles: properly stored and used N/O
	46. Slash-resistant and cloth glove use N/O
	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 N/O

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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GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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Inspection Published Comment:
LICENSE IS APPROVED.
Scope of Business: The establishment intends to prepare and serve cooked-to-order hamburgers, smash burgers, chicken sandwiches, chicken tenders, wings, salads, sides, desserts, and beverages for dine-in, carry-out, and third-party delivery service.
Limitations: No limitations based on the current menu and facility capability and capacity.
The establishment has a Certified Food Protection Manager. The person in charge provided CFPM documentation to the inspector during the pre-opening inspection.
Firm has been made aware of the basic food code requirements applicable to their establishment and current operation. The person in charge understands the responsibility of the permit holder to comply with those requirements. If a subsequent on-site inspection reveals non-compliance with regulations, the permit holder agrees to bring violations into full compliance within the timeframe specified in the Iowa Food Code.

The following guidance documents have been issued:



Bin Bekiri
Person In Charge



Ahmed Mohammed
Inspector