



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 4	No. Of Repeat Factor/Intervention Violations 2	Date: 6/11/2026 Time In: 12:03 PM Time Out: 1:04 PM
Establishment: GRIZZLY'S SOUTHSIDE PUB & GRILL	Address: 1210 HIGHLAND CT	City/State: IOWA CITY, IA	Zip: 52240
License/Permit#: 42841 - Food Service Establishment License	Permit Holder: HMDS	Inspection Reason: Routine	Est. Type: Other 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

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 IN 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 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) OUT, (*) 16. Food contact surfaces: cleaned and sanitized OUT, (*) 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 IN 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 OUT, (*), R 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, (*), R 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 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 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 IN 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN		Proper Use of Utensils 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 OUT 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 OUT
--	--	---

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
15.	3-302.11(A)(1)	P	Observation: A box of raw bacon was stored above containers of ready-to-eat commercial sauces in the two-door refrigerator unit located in the kitchen, creating a risk of cross-contamination. Corrected By: The raw bacon was relocated and stored below ready-to-eat foods to prevent cross-contamination.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The quaternary sanitizer solution in the kitchen 3-bay sink tested at 0 ppm. Corrected by: The person in charge remade the sanitizer, which then tested within acceptable parameters.	COS
16.	4-601.11(A)	PF	Observation: The interior of the ice machine contained debris buildup. Corrected By: The person in charge removed the ice machine from service until it is cleaned and sanitized.	COS
22.	3-501.16(A)(2)	P	Observation: Multiple TCS food containers, including raw meat, sliced tomatoes, lettuce, and house-made sauces, were stored in the kitchen's two-door refrigerator unit with internal temperatures above 41°F. Corrected By: The person in charge stated the items had been out of temperature control for less than three hours. All affected products were transferred to the walk-in cooler for rapid cooling.	COS
28.	7-102.11	PF	Observation: A sanitizer spray bottle was observed without a label identifying the common name of its contents. Corrected By: The person in charge labeled the spray bottle with the common name of its contents.	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
47.	4-401.11(A)(B), 4.402.11, 4-402.12, 4-501.11	C	Observation: The kitchen's two-door refrigerator unit was unable to maintain foods at 41°F or below. No temperature-controlled for safety (TCS) foods shall be stored in the unit until it is repaired or replaced.	6/21/2026
57.	Iowa Code Section 137F	C	Observation: Report posted is not accessible to the public for viewing.	6/21/2026
57.	IAC 481-30 (8-304.11)	C	Observation: The posted license is expired.	6/21/2026

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 6/21/2026 to verify corrections have been made.

The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:
#28. The person in charge agrees to retrain employees on chemical substance labeling, storing, and use.

The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used

A rectangular box containing a handwritten signature in black ink. The signature consists of the letters 'B' and 'D' connected together, with a horizontal line extending from the end of the 'D'.

Brian Daderko
Person In Charge

A rectangular box containing a handwritten signature in black ink. The signature is written in Arabic script and is highly stylized, with a large, sweeping flourish at the end.

Ahmed Mohammed
Inspector