



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: 6/10/2026 Time In: 12:08 PM Time Out: 1:55 PM
Establishment: WILDWOOD SMOKEHOUSE & SALOON	Address: 4919 WALLEYE DR SE	City/State: Iowa City, IA	Zip: 52240
License/Permit#: 206665 - Food Service Establishment License	Permit Holder: DUCK INN LLC	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

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 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) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*), R 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 IN 21. Proper hot holding temperatures IN 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 N/A 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
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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.

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 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 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/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 OUT
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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
2.	2-102.12(A)	C	Observation: The facility does not employ a certified food protection manager.	6/20/2026
16.	4-601.11(A)	PF	Observation: Debris was observed built up on the blade of the tabletop can opener. Corrected by: The item was sent to be washed, rinsed, and sanitized.	COS
22.	3-501.16(A)(2)	P	Observation: Multiple TCS foods in the walk-in cooler were measured above 41°F, with several items above 50°F. Corrected By: The person in charge stated the foods had been out of temperature control for less than one hour due to a power outage. A malfunctioning temperature control component was repaired, and the walk-in cooler returned to proper operation with an ambient temperature of 35°F.	COS
28.	7-201.11	P	Observation: A sanitizer bucket was stored directly adjacent to a container of ready-to-eat brisket, creating a risk of chemical contamination. Corrected By: The sanitizer bucket was relocated to prevent potential contamination of food products.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
57.	IAC 481-30 (8-304.11)	C	Observation: The current routine inspection report is not posted.	6/20/2026

Inspection Published Comment:

This on-site visit is routine. A letter of correction has been issued for violation #2. See the letter for compliance details. The inspector will send an official letter of correction request to the person in charge.

Discussions with management:

#2 The person in charge agrees to the following:

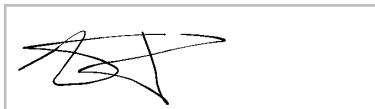
- i. A minimum of one employee will be a Certified Food Protection Manager no later than 12/10/16.
- ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 6/20/2026.
- iii. Provide the inspector with 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.

#15 Discussed the practice of packaging cooked meat on the table located between the warewashing sink and dish machine. Management was advised to maintain separation between food packaging and warewashing activities and to ensure the area is cleaned and sanitized prior to use.

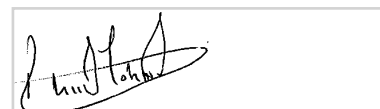
#22 Discussed the walk-in cooler temperature issue. PIC stated a power outage had occurred for approximately one hour and that a malfunctioning temperature control component had been identified. Management reported the unit was set to run continuously pending repair and that the replacement part would be installed later the same day. Advised management to continue monitoring food and cooler temperatures and ensure all TCS foods are maintained at 41°F or below.

Follow-up will be completed on or after 6/20/2026 by Follow Up-Letter of Correction.

The following guidance documents have been issued:



Pete McCarthy
Person In Charge



Ahmed Mohammed
Inspector