



## Food Establishment Inspection Report

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| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations<br><br>No. Of Repeat Factor/Intervention Violations | 2<br><br>2                        | Date: 6/26/2026<br>Time In: 1:00 PM<br>Time Out: 2:30 PM                        |
| <b>Establishment: TEXAS ROADHOUSE</b>  | <b>Address: 2520 CORRIDOR WAY</b>  | <b>City/State: CORALVILLE, IA</b> | <b>Zip: 52241</b>   |
| <b>License/Permit#: 44534 - Food Service Establishment License</b>                       | <b>Permit Holder: TEXAS ROADHOUSE HOLDINGS LLC</b>   | <b>Inspection Reason: Routine</b> | <b>Est. Type: Restaurants</b><br><b>Risk Category: Risk Level 5 (Very High)</b> |

### 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

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| <b>Supervision</b><br>1. Person in charge present, demonstrates knowledge, and performs duties IN<br>2. Certified Food Protection Manager IN<br><b>Employee Health</b><br>3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN<br>4. Proper use of exclusions and restrictions IN<br>5. Procedures for responding to vomiting and diarrheal events IN<br><b>Good Hygienic Practices</b><br>6. Proper eating, tasting, drinking, or tobacco use IN<br>7. No discharge from eyes, nose, and mouth IN<br><b>Control of Hands as a Vehicle of Contamination</b><br>8. Hands clean and properly washed IN<br>9. No bare hand contact with ready to eat foods IN<br>10. Hand washing sinks properly supplied and accessible OUT, (*), R<br><b>Approved Source</b><br>11. Foods obtained from an approved source IN<br>12. Foods received at proper temperatures N/O<br>13. Food in good condition, safe, and unadulterated IN<br>14. Required records available; shellstock tags, parasite destruction N/A<br><b>Protection from Contamination</b> | 15. Food separated and protected (Cross Contamination and Environmental) IN<br>16. Food contact surfaces: cleaned and sanitized IN<br>17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN<br><b>Potentially Hazardous Food Time/Temperature Control for Safety</b><br>18. Proper cooking time and temperatures IN<br>19. Proper reheating procedures of hot holding N/O<br>20. Proper cooling time and temperatures IN<br>21. Proper hot holding temperatures IN<br>22. Proper cold holding temperatures OUT, (*), R<br>23. Proper date marking and disposition IN<br>24. Time as a public health control: procedures and records N/A<br><b>Consumer Advisory</b><br>25. Consumer advisory provided for raw or undercooked foods IN<br><b>Highly Susceptible Populations</b><br>26. Pasteurized foods used; prohibited foods not offered N/A<br><b>Food/Color Additives and Toxic Substances</b><br>27. Food additives: approved, properly stored, and used N/A<br>28. Toxic substances properly identified, stored and used IN<br><b>Conformance with Approved Procedures</b><br>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan IN |
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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.

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| <b>Safe Food and Water</b><br>30. Pasteurized eggs used where required N/A<br>31. Water and ice from approved source IN<br>32. Variance obtained for specialized processing methods IN<br><b>Food Temperature Control</b><br>33. Proper cooling methods used; adequate equipment for temperature control IN<br>34. Plant food properly cooked for hot holding N/O<br>35. Approved thawing methods IN<br>36. Thermometers provided and accurate IN<br><b>Food Identification</b><br>37. Food properly labeled; original container IN<br><b>Prevention of Food Contamination</b><br>38. Insects, rodents, and animals not present/outer openings protected IN<br>39. Contamination prevented during food preparation, storage and display IN<br>40. Personal cleanliness IN<br>41. Wiping cloths: properly used and stored IN<br>42. Washing fruits and vegetables IN | <b>Proper Use of Utensils</b><br>43. In use utensils: properly stored IN<br>44. Utensils, equipment, and linens: properly stored dried and handled IN<br>45. Single-use/single service articles: properly stored and used IN<br>46. Slash-resistant and cloth glove use N/O<br><b>Utensils, Equipment, and Vending</b><br>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN<br>48. Warewashing facilities: installed, maintained, and used; test strips IN<br>49. Non-food contact surfaces clean IN<br><b>Physical Facilities</b><br>50. Hot and Cold water available; adequate pressure IN<br>51. Plumbing installed; proper backflow devices IN<br>52. Sewage and waste water properly disposed IN<br>53. Toilet facilities; properly constructed, supplied, and cleaned IN<br>54. Garbage and refuse properly disposed; facilities maintained IN<br>55. Physical facilities installed, maintained, and clean IN<br>56. Adequate ventilation and lighting; designated areas used IN<br>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: Dish pit hand sink blocked with items stored in the basin.<br><br>Corrected by: Persons in charge had the hand sink emptied and returned for use as designated.  | COS             |
| 22.         | 3-501.16(A)(2)    | P              | Observation: Salad station cooler(46F-48F) was unable to maintain cold holding temperatures below 41F.<br><br>Corrected by: Items in cooler were placed on ice in the cooler to rapidly cool and hold. Person in charge contacting maintenance to check cooler. | COS             |

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|-------------|-------------------|----------------|---------|-----------------|

**Inspection Published Comment:**  
Routine inspection conducted. No further onsite action necessary.

The following items are repeat Risk Factor Violations. The owner stated they will implement the following long term corrective actions:


#10. Person in charge will retrain employees and monitor dish pit hand sink to ensure the hand sink is not used to store items and is maintained for hand washing only at all times.

#22. Person in charge will monitor temperatures multiple times daily to ensure coolers are holding throughout service. Coolers are lidded overnight, with lids removed during business hours.

The following guidance documents have been issued:



Ben Norelle  
Person In Charge



Jesse Bockelman  
Inspector