



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 5	No. Of Repeat Factor/Intervention Violations 0	Date: 8/19/2026 Time In: 10:52 AM Time Out: 12:13 PM
Establishment: FRANK'S HOT CHICKEN SMASH BURGERS	Address: 1621 S 1st AVE	City/State: Iowa City, IA	Zip: 52240
License/Permit#: 273738 - Food Service Establishment License	Permit Holder: BB99 INC	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 IN Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting OUT 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events OUT 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 IN 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, (*) 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 IN 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 OUT Food Identification 37. Food properly labeled; original container OUT, (*) 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 OUT, (*) 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 OUT 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
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	8/29/2026
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	8/29/2026
15.	3-302.11(A)(1)	P	Observation: Raw beef was stored above raw mushrooms in the kitchen two-door lowboy cooler. Raw beef was also stored above buckets of pickles and onions in the walk-in cooler, creating a risk of cross-contamination.	8/22/2026
16.	4-601.11(A)	PF	Observation: The interior of the ice machine contained debris buildup.	8/29/2026
23.	3-501.17	PF	Observation: Several open commercial containers, along with prepared foods and sauces stored in the facility's coolers, lacked required date marking. Corrected by: The person in charge properly date-marked the affected food containers.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-302.12(B)	PF	Observation: The establishment lacks a working thin-tipped probe thermometer to take the temperature of cooked, cooling, cold, and hot-holding foods.	8/29/2026
37.	3-302.12	C	Observation: Squeeze bottles containing sauces were not labeled with the name of the contents. Corrected by: The person in charge labeled the bottles during the inspection.	COS
43.	3-304.12	C	Observation: Grilling equipment was stored on an absorbent towel between uses. Corrected by: The person in charge removed the towel and relocated the equipment to an appropriate clean, dry storage surface.	COS
53.	5-501.17, 6-202.14, 6-501.18, 6-501.19,	C	Observation: The unisex toilet room door was propped open during the inspection.	8/29/2026
57.	Iowa Code Section 137F	C	Observation: The current food inspection report is not posted.	8/29/2026
57.	IAC 481-30 (8-304.11)	C	Observation: The current food license is not posted.	8/29/2026

Inspection Published Comment:

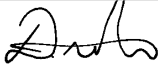
This on-site visit is routine. A physical recheck will occur on or after 8/29/2026 to verify corrections have been made.

Follow-up will be completed on or after 8/29/2026 by Physical Recheck.

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_23ProperDateMarkingAndDisposition	23 Proper Date Marking and Disposition

DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_36ThermometersProvidedAndAccurate	36 Thermometers Provided and Accurate



Dritan Agaci
Person In Charge



Ahmed Mohammed
Inspector