



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 3		Date: 7/28/2026 Time In: 9:30 AM Time Out: 11:35 AM
Establishment: IHOP #3175	Address: 2435 JAMES ST	City/State: CORALVILLE, IA	Zip: 52241
License/Permit#: 44532 - Food Service Establishment License	Permit Holder: FLIP 3175, 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		15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	IN	16. Food contact surfaces: cleaned and sanitized	IN
2. Certified Food Protection Manager	IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18. Proper cooking time and temperatures	IN
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	N/O
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	OUT, (*), R
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT, R
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	Consumer Advisory	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	OUT, (*), R	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/O	27. Food additives: approved, properly stored, and used	N/A
13. Food in good condition, safe, and unadulterated	IN	28. Toxic substances properly identified, stored and used	IN
14. Required records available; shellstock tags, parasite destruction	N/A	Conformance with Approved Procedures	
Protection from Contamination		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	43. In use utensils: properly stored	IN
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	IN
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used	IN
Food Temperature Control		46. Slash-resistant and cloth glove use	N/O
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	OUT
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	IN
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	IN
Food Identification		Physical Facilities	
37. Food properly labeled; original container	OUT	50. Hot and Cold water available; adequate pressure	OUT
Prevention of Food Contamination		51. Plumbing installed; proper backflow devices	IN
38. Insects, rodents, and animals not present/outer openings protected	IN	52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	IN	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	IN	54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	IN	55. Physical facilities installed, maintained, and clean	IN
42. Washing fruits and vegetables	IN	56. Adequate ventilation and lighting; designated areas used	IN
		57. Licensing; posting licenses and reports; smoking	IN

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: Employee observed filling pitcher with water from hand washing sink on cook line. Corrected by: Manager discussed proper use of hand sink with employee, directed to use prep sink.	COS
22.	3-501.16(A)(2)	P	Observation: Coolers holding items requiring cold holding for safety(cooked ham 42.6F, burger patties 46.8F, shredded cheese 51.6F, steak 46.5F, various batters containing raw eggs 77F) were not being maintained below 41F. Corrected by: Persons in charge voluntarily discarded items held longer than 4 hours or an unknown amount of time in the coolers. No items will be put back in until the coolers are monitored and maintaining below 41F.	COS
23.	3-501.17	PF	Observation: Commercial containers of mayo and dressing along with in house prepared sliced tomatoes and leaf lettuce were not labled with preparation dates.	8/7/2026

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multi use squeeze bottles of sauces held in far right prep cooler were not labeled with common name of contents. Have bottles labeled.	8/7/2026
47.	4-401.11(A)(B), 4.402.11, 4-402.12, 4-501.11	C	Observation: Walk-in freezer condenser dripping water/ice. Build up of ice on floor of walk in along with icicles hanging from condensor lines.	8/7/2026
50.	5-103.11, 5-103.12	PF	Observation: No cold water available at dish pit hand sink.	8/7/2026

Inspection Published Comment:

Visit in reference to a non-illness complaint concerned with foods not being maintained at safe handling temperatures. While onsite a routine inspection was conducted.

Person in charge was not aware of complaint, they are in the process of having the roof top unit serving the rear of the building repaired. Temperatures are high in the kitchen. Foods were found to be held above 41F in 3 coolers. Foods will not be stored in the coolers until such time the coolers are repaired, replaced or shown to otherwise be able to maintain foods below 41F.

Complaint is closed and verified.

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

#22. Person in charge stated they will do internal monitoring of cold holding temperatures and visually check the cooler temperatures to ensure foods are held below 41F.

Per the Johnson County Public Health policy on repeat risk factor violations, items found out of compliance on three or more routine inspections may result in the issuance of a Warning Letter.

Discussions with Management:

Person in charge stated they are having the rooftop A/C unit repaired or replaced. At time of visit persons were working on the unit. At time of visit temperature on cook line was much higher than normal. Coolers were unable to maintain temperatures. Items requiring cold holding will not be held in units until the temperatures in the coolers can be maintained below 41F.

Follow-up will be completed on or after 8/7/2026 by Physical Recheck.

The following guidance documents have been issued:




Rhiannon Kutcher
Person In Charge

Jesse Bockelman
Inspector