



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 0	Date: 7/24/2026 Time In: 2:30 PM Time Out: 3:00 PM
	No. Of Repeat Factor/Intervention Violations 0	
Establishment: TIFFIN IRON TAP	Address: 607 E Marengo RD	City/State: Tiffin, IA Zip: 52340 Telephone: 5167102324
License/Permit#: 274067 - Food Service Establishment License	Permit Holder: ANKITA RANI	Inspection Reason: Pre-Opening Est. Type: 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	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	N/O	
Control of Hands as a Vehicle of Contamination		
8. Hands clean and properly washed	N/O	
9. No bare hand contact with ready to eat foods	N/O	
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	N/O	
14. Required records available; shellstock tags, parasite destruction	N/A	
Protection from Contamination		
15. Food separated and protected (Cross Contamination and Environmental)		N/O
16. Food contact surfaces: cleaned and sanitized		N/O
17. Proper disposition of returned, previously served, reconditioned, and unsafe food		N/O
Potentially Hazardous Food Time/Temperature Control for Safety		
18. Proper cooking time and temperatures		N/O
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		N/O
23. Proper date marking and disposition		N/O
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		IN
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			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/A
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		IN
35. Approved thawing methods	N/O		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	IN		50. Hot and Cold water available; adequate pressure		IN
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		N/O

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
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Inspection Published Comment:

Food Service Establishment Pre-opening inspection.

LICENSE IS APPROVED

Scope of Business: Establishment intends to offer burgers, pizza, sandwiches, salads, wraps, etc. for dine in and carry out service.

Limitations: No limitations based on current menu and facility capability and capacity.

Certified Food Protection Manager (CFPM): Employee is a certified food protection manager. Certificate was provided and is attached to the report.

Firm has been made aware of the basic food code requirements applicable to their establishment and current operation. Person in charge understands the responsibility of the permit holder to comply with those requirements. If subsequent on-site inspection reveals non-compliance with regulations, the permit holder agrees to bring violations into full compliance within the time frame specified in the Iowa Food Code.

The following guidance documents have been issued:



Ankita Rani
Person In Charge



Laura Sneller
Inspector