



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	No. Of Repeat Factor/Intervention Violations 0	Date: 8/31/2026 Time In: 11:53 AM Time Out: 1:06 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: Physical Recheck	Telephone: 8158225503 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	N/O	
2. Certified Food Protection Manager	N/O	
Employee Health		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT	
4. Proper use of exclusions and restrictions	N/O	
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	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	N/O	
Approved Source		
11. Foods obtained from an approved source	N/O	
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/O	
Protection from Contamination		
15. Food separated and protected (Cross Contamination and Environmental)	OUT, (*)	
16. Food contact surfaces: cleaned and sanitized	IN	
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	IN	
24. Time as a public health control: procedures and records	N/O	
Consumer Advisory		
25. Consumer advisory provided for raw or undercooked foods	N/O	
Highly Susceptible Populations		
26. Pasteurized foods used; prohibited foods not offered	N/O	
Food/Color Additives and Toxic Substances		
27. Food additives: approved, properly stored, and used	N/O	
28. Toxic substances properly identified, stored and used	N/O	
Conformance with Approved Procedures		
29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O	

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/O	
31. Water and ice from approved source	N/O	
32. Variance obtained for specialized processing methods	N/O	
Food Temperature Control		
33. Proper cooling methods used; adequate equipment for temperature control	N/O	
34. Plant food properly cooked for hot holding	N/O	
35. Approved thawing methods	N/O	
36. Thermometers provided and accurate	N/O	
Food Identification		
37. Food properly labeled; original container	N/O	
Prevention of Food Contamination		
38. Insects, rodents, and animals not present/outer openings protected	N/O	
39. Contamination prevented during food preparation, storage and display	N/O	
40. Personal cleanliness	N/O	
41. Wiping cloths: properly used and stored	N/O	
42. Washing fruits and vegetables	N/O	
Proper Use of Utensils		
43. In use utensils: properly stored	N/O	
44. Utensils, equipment, and linens: properly stored dried and handled	N/O	
45. Single-use/single service articles: properly stored and used	N/O	
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	N/O	
48. Warewashing facilities: installed, maintained, and used; test strips	OUT, (*)	
49. Non-food contact surfaces clean	N/O	
Physical Facilities		
50. Hot and Cold water available; adequate pressure	N/O	
51. Plumbing installed; proper backflow devices	N/O	
52. Sewage and waste water properly disposed	N/O	
53. Toilet facilities; properly constructed, supplied, and cleaned	N/O	
54. Garbage and refuse properly disposed; facilities maintained	N/O	
55. Physical facilities installed, maintained, and clean	N/O	
56. Adequate ventilation and lighting; designated areas used	N/O	
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
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	9/10/2026
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	9/10/2026
15.	3-302.11(A)(1)	P	Observation: Raw bacon was stored above buckets of pickles in the walk-in cooler, creating a risk of crosscontamination.	COS

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-303.11		Observation: No sanitizer is available in the kitchen during active food preparation. Corrected by: Sanitizer was provided at the correct concentration in the kitchen for use.	COS

Inspection Published Comment:

A physical recheck inspection was conducted. A second physical recheck will occur on or after 9/10/2026 to verify corrections have been made.

Corrections observed during this inspection included:

Item #16 The interior of the ice machine was cleaned and sanitized.

Item #23: All containers of prepared sauces are properly labeled with the date they were opened.

Long-Term Corrective Actions:

The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:

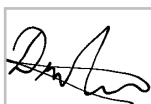
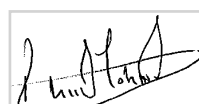
#3. The person in charge agrees to ensure employees are reviewed and sign the employee health reporting agreement.

#5. The inspector discussed food code changes to procedures of bodily fluid cleanup. The inspector provided guidance on creating site-specific written procedures, and the person in charge agreed to send the inspector a copy of the establishment's bodily fluid cleanup procedure on or before 9/10/2026.

#15. The person in charge agrees to ensure employees are retrained on the storage of raw and ready-to-eat foods.

Follow-up will be completed on or after 9/10/2026 by Physical Recheck.

The following guidance documents have been issued:


Dritan Agaci
Person In Charge

Ahmed Mohammed
Inspector