



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: 10/2/2026 Time In: 2:16 PM Time Out: 3:20 PM
	No. Of Repeat Factor/Intervention Violations 0	
Establishment: BINKY'S HOT & HAPPY BITES	Address: 303 N DEVOE ST	City/State: Lone Tree, IA
	Zip: 52755	Telephone: 3196212516
License/Permit#: 279579 - Mobile Food Unit License	Permit Holder: LORETTA DOMINGUEZ	Inspection Reason: Pre-Opening
	Est. Type: Mobile Class 3	Risk Category: Risk Level 3 (Medium)

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	IN	
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	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/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/A
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		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

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		N/O
31. Water and ice from approved source	OUT, (*)		44. Utensils, equipment, and linens: properly stored dried and handled		N/O
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	N/O		Utensils, Equipment, and Vending		
34. Plant food properly cooked for hot holding	N/A		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		N/O
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	N/O		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	N/O		52. Sewage and waste water properly disposed		IN
39. Contamination prevented during food preparation, storage and display	N/O		53. Toilet facilities; properly constructed, supplied, and cleaned		N/O
40. Personal cleanliness	N/O		54. Garbage and refuse properly disposed; facilities maintained		N/O
41. Wiping cloths: properly used and stored	N/O		55. Physical facilities installed, maintained, and clean		IN
42. Washing fruits and vegetables	N/O		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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GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
31.	5-101.11, 5-102.11	P	Observation: The applicant reported using private well water for handwashing and warewashing only but was unable to provide water testing documentation. Corrected by: The person in charge agreed to use an approved potable water source until acceptable private well water test results are submitted to and verified by JCPH.	COS

Inspection Published Comment:

MOBILE FOOD UNIT LICENSE IS APPROVED.

Scope of Business: The mobile food trailer intends to serve mini pancakes with various toppings, fresh fruit, flavored drinks, and iced coffee beverages. The unit is equipped for onsite food preparation, cooking, and cold holding.

Limitations:

- Only items listed on the menu submitted with the license application are approved.
- Operations are limited to the capacity of the existing equipment. All food preparation and cooking must occur inside the mobile unit.
- The freshwater tank is limited to 26 gallons during operation to maintain adequate wastewater capacity.
- Any menu changes, additional food preparation processes, or unit modifications require prior approval from JCPH.

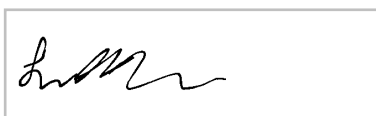
Agreements with the Person in Charge:

- Refrigeration: Fresh fruit, creamer, whipped cream, and bacon bites will be stored in the mini refrigerator. Commercially purchased ice will be stored in the freezer. Foods requiring temperature control must be maintained at 41°F or below.
- Long-term operation: The person in charge understands that a second or larger refrigerator may be required if the existing unit cannot consistently maintain safe food temperatures during service.
- Overnight storage: Refrigerated leftovers will be discarded or maintained at 41°F or below with the trailer connected to a reliable power source.
- Water supply: The person in charge agreed to use an approved potable water source until acceptable private well water test results are submitted to and verified by JCPH.

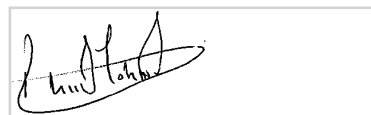
Certified Food Protection Manager (CFPM): The person in charge understands that a Certified Food Protection Manager is required by April 2, 2027, and agrees to provide documentation upon completion.

The firm has been informed of the applicable Iowa Food Code requirements. The person in charge understands the responsibility to maintain compliance and correct any violations identified during subsequent inspections within the required time frame.

The following guidance documents have been issued:



Loretta Dominguez
Person In Charge



Ahmed Mohammed
Inspector