

Retail Food Report

Facility: SMOK'N JOE'S BBQ **Facility ID:** 26784
Owner: JOE WILLIAMS
Street: 1105 Project
City/State: Iowa City, Iowa
Zip: 52240 **County:** Johnson
Phone: (319) 777-9959
Organization: Johnson County Public Health
 855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 1029 - Food Service Establishment License
Insp. ID: 103547
Insp. Start Date: 10/29/2026 5:30 PM CDT
Insp. End Date: 10/29/2026 6:00 PM CDT
Insp. Reason: Routine

FOODBORNE ILLNESS RISK FACTORS

IN = In compliance, OUT = Not in compliance, N/O = Not observed, N/A = Not applicable, (*) = Critical, COS = Corrected On Site

Number	Line Item	Response	Number	Line Item	Response
1	Person in charge present, demonstrates knowledge, and performs duties	IN	16	Food contact surfaces: cleaned and sanitized	N/O
2	Certified Food Protection Manager	IN	17	Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3	Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18	Proper cooking time and temperatures	N/O
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
6	Proper eating, tasting, drinking, or tobacco use	N/O	21	Proper hot holding temperatures	N/O
7	No discharge from eyes, nose, and mouth	IN	22	Proper cold holding temperatures	N/O
8	Hands clean and properly washed	N/O	23	Proper date marking and disposition	N/O
9	No bare hand contact with ready to eat foods	N/O	24	Time as a public health control: procedures and records	N/A
10	Hand washing sinks properly supplied and accessible	IN	25	Consumer advisory provided for raw or undercooked foods	N/A
11	Foods obtained from an approved source	IN	26	Pasteurized foods used; prohibited foods not offered	N/A
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	29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A
15	Food separated and protected (Cross Contamination and Environmental)	N/O			

GOOD RETAIL PRACTICES					
Number	Line Item	Response	Number	Line Item	Response
30	Pasteurized eggs used where required	N/A	44	Utensils, equipment, and linens: properly stored dried and handled	IN
31	Water and ice from approved source	IN			
32	Variance obtained for specialized processing methods	N/A	45	Single-use/single service articles: properly stored and used	IN
33	Proper cooling methods used; adequate equipment for temperature control	IN	46	Slash-resistant and cloth glove use	N/O
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	IN			
36	Thermometers provided and accurate	IN	48	Warewashing facilities: installed, maintained, and used; test strips	IN
37	Food properly labeled; original container	IN	49	Non-food contact surfaces clean	IN
38	Insects, rodents, and animals not present/outer openings protected	IN	50	Hot and Cold water available; adequate pressure	IN
39	Contamination prevented during food preparation, storage and display	IN	51	Plumbing installed; proper backflow devices	IN
40	Personal cleanliness	IN	52	Sewage and waste water properly disposed	IN
41	Wiping cloths: properly used and stored	N/O	53	Toilet facilities; properly constructed, supplied, and cleaned	IN
42	Washing fruits and vegetables	N/O			
43	In use utensils: properly stored	IN	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	IN

OBSERVATIONS AND CORRECTIVE ACTIONS
No comments exist for this report

PUBLISHED COMMENTS
This onsite visit is a routine inspection. Inspection was completed at the commissary location fully set up for demonstration, but no food prep or service was taking place.

SIGNATURE PAGE			
Name	Title	Signature	Date
Ahmed Mohammed	None		10/29/2026
Joseph Williams	Manager		10/29/2026