Retail Food Report

Facility: TIN ROOST **Facility ID:** 26634
Owner: TRNL, LLC
Street: 840 W PENN ST
City/State: North Liberty, Iowa
Zip: 52317 **County:** Johnson
Phone: (319) 530-2664
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 13186 - Food Service Establishment License
Insp. ID: 99268
Insp. Start Date: 11/5/2026 11:11 AM CST
Insp. End Date: 11/5/2026 1:20 PM CST
Insp. Reason: Routine
Follow Up On or After: 12/5/2026

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	OUT *
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	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
6	Proper eating, tasting, drinking, or tobacco use	IN	21	Proper hot holding temperatures	IN
7	No discharge from eyes, nose, and mouth	IN	22	Proper cold holding temperatures	IN
8	Hands clean and properly washed	IN	23	Proper date marking and disposition	OUT *
9	No bare hand contact with ready to eat foods	OUT *	24	Time as a public health control: procedures and records	N/A
10	Hand washing sinks properly supplied and accessible	OUT *	25	Consumer advisory provided for raw or undercooked foods	OUT *
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	OUT *
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)	IN			

GOOD RETAIL PRACTICES

Number	Line Item	Response
30	Pasteurized eggs used where required	N/A
31	Water and ice from approved source	IN
32	Variance obtained for specialized processing methods	N/A
33	Proper cooling methods used; adequate equipment for temperature control	IN
34	Plant food properly cooked for hot holding	N/O
35	Approved thawing methods	IN
36	Thermometers provided and accurate	IN
37	Food properly labeled; original container	OUT
38	Insects, rodents, and animals not present/outer openings protected	IN
39	Contamination prevented during food preparation, storage and display	IN
40	Personal cleanliness	IN
41	Wiping cloths: properly used and stored	IN
42	Washing fruits and vegetables	IN
43	In use utensils: properly stored	OUT
44	Utensils, equipment, and linens: properly stored dried and handled	IN
45	Single-use/single service articles: properly stored and used	IN
46	Slash-resistant and cloth glove use	N/O
47	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
48	Warewashing facilities: installed, maintained, and used; test strips	OUT
49	Non-food contact surfaces clean	IN
50	Hot and Cold water available; adequate pressure	IN
51	Plumbing installed; proper backflow devices	IN
52	Sewage and waste water properly disposed	IN
53	Toilet facilities; properly constructed, supplied, and cleaned	IN
54	Garbage and refuse properly disposed; facilities maintained	IN
55	Physical facilities installed, maintained, and clean	OUT
56	Adequate ventilation and lighting; designated areas used	IN
57	Licensing; posting licenses and reports; smoking	OUT

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
9	3-301.11(B)(D)(E)	Observation: Employee on cook line was observed touching a ready to eat sandwich with bare hands. Corrected by: Inspector informed the employee of proper glove use with ready to eat food. Employee voluntary discarded sandwich.	No	COS
10	5-205.11	Observation: Trash can stored in front of handwashing sink on cook line. Sanitizer spray bottle stored on edge of handwashing sink at bar. Corrected by: Person in charge removed trash can and spray bottle to provide easy access and prevent contamination.	No	COS
16	4-601.11(A)	Observation: Blade of can opener was visibly dirty. According to person in charge can opener was used over 24 hours ago. Knives in storage in back prep area were visibly dirty. Corrected by: Person in charge brought can opener and knives to dishwashing machine to be washed, rinsed, and sanitized.	Yes	COS
16	4-501.114 (A-E)(F)(1)&(2)	Observation: Quaternary sanitizer solution bucket on cook line, and bar area tested at 0ppm. Corrected by: Person in charge added more quaternary sanitizer to solutions and tested at the correct PPM.	Yes	COS
23	3-501.18	Observation: Multiple house made sauces (Blue cheese 10/29, Harrison vinegar 10/24, Chipotle ranch 10/28, and blackberry BBQ 10/23) within walk in cooler held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntary discarded outdated sauces.	Yes	COS
25	3-603.11	Observation: Menu lacks disclosure statement of food items that may be served raw or undercooked.	No	11/15/2026
28	7-102.11	Observation: Multi use spray bottle of degreaser in dry storage area, and back prep area lacked label with common name.	No	11/15/2026
37	3-302.12	Observation: Multiple bins of bulk storage ingredients in back prep area lacked labels with common name.	No	-

OBSERVATIONS AND CORRECTIVE ACTIONS				
43	3-304.12	Observation: Tongs stored on fire line pipe above fryers. Corrected by: Person in charge removed tongs and stored on clean portion of worktable.	Yes	COS
48	4-302.13	Observation: High heat dish machine testing device was out of batteries.	Yes	-
55	6-501.12, 6-501.13	Observation: Debris buildup within vents on ceiling tiles throughout kitchen.	No	-
57	Iowa Code Section 137F	Observation: Previous routine inspection report not posted for public viewing.	No	-

PUBLISHED COMMENTS
Routine inspection conducted. A physical recheck will be conducted on or around 11/15/2026 to verify corrections have been made.

SIGNATURE PAGE			
Name	**Title**	**Signature**	**Date**
Laura Schutte	Environmental Health Specialist		11/5/2026
Sam Anderson	Sous Chef		11/5/2026