



Food Establishment Inspection Report

Johnson County Public Health 855 S Dubuque ST STE 217 Iowa City, IA 52240-0083	No. Of Risk Factor/Intervention Violations	1	Date: 2/24/2023 Time In: 11:01 AM Time Out: 12:25 PM
	No. Of Repeat Factor/Intervention Violations	0	
Establishment: KINGS MART #50	Address: 2875 COMMERCE DR	City/State: Iowa City, IA	Zip: 52240 Telephone: 2146436149
License/Permit#: 222496 - Food Service Establishment License, 222497 - Retail Food Establishment License	Permit Holder: MOHAMMAD SAJJAD	Inspection Reason: Physical Recheck	Est. Type: Restaurants, Retail Stores Risk Category: Risk Level 3 (Medium), Risk Level 2 (Low)

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		15. Food separated and protected (Cross Contamination and Environmental)	N/O
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	N/O	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
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	N/O	19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	N/O	20. Proper cooling time and temperatures	N/O
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	N/O	22. Proper cold holding temperatures	N/O
7. No discharge from eyes, nose, and mouth	N/O	23. Proper date marking and disposition	N/O
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/O
8. Hands clean and properly washed	N/O	Consumer Advisory	
9. No bare hand contact with ready to eat foods	N/O	25. Consumer advisory provided for raw or undercooked foods	N/O
10. Hand washing sinks properly supplied and accessible	IN	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/O
11. Foods obtained from an approved source	N/O	Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/O	27. Food additives: approved, properly stored, and used	N/O
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/O	Conformance with Approved Procedures	
Protection from Contamination		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		Proper Use of Utensils	
30. Pasteurized eggs used where required	N/O	43. In use utensils: properly stored	N/O
31. Water and ice from approved source	N/O	44. Utensils, equipment, and linens: properly stored dried and handled	N/O
32. Variance obtained for specialized processing methods	N/O	45. Single-use/single service articles: properly stored and used	N/O
Food Temperature Control		46. Slash-resistant and cloth glove use	N/O
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/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	N/O	49. Non-food contact surfaces clean	N/O
Food Identification		Physical Facilities	
37. Food properly labeled; original container	OUT	50. Hot and Cold water available; adequate pressure	N/O
Prevention of Food Contamination		51. Plumbing installed; proper backflow devices	N/O
38. Insects, rodents, and animals not present/outer openings protected	N/O	52. Sewage and waste water properly disposed	N/O
39. Contamination prevented during food preparation, storage and display	IN	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
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	N/O
42. Washing fruits and vegetables	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
28.	7-101.11	PF	Observation: Spray bottle lacked a label with name of content. Corrected by: Employee labeled spray bottles.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-602.11(A), (B)(1-4 & 6-7), (C)	C	Observation: Sandwiches packaged for retail sale on-site lack proper labeling.	3/6/2023

Inspection Published Comment:

This physical recheck is in reference to a routine inspection on 2/10/23. No further on-site action is necessary.

The following items have been corrected:

- #1. The person in charge is ensuring that employees are monitoring hot/cold holding temps. employees are properly sanitizing equipment.
- #3. verifiable health reporting agreements available on site.
- #10. Hand sink maintained for hand washing only.
- #13. Food is stored to prevent environmental contamination in the walk-in freezer.
- #21. Food hot hold above 135 degrees.
- #39. Food stored off the ground.
- #47. The condenser of the walk-in freezer has been repaired.
- #48. Sanitizer is set up in the kitchen and test strips are available.
- #53. Hand washing only signage posted.

The following guidance documents have been issued:

Document Name	Description
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used



Cade
Person In Charge



Ahmed Mohammed
Inspector