



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	0	Date: 2/24/2023 Time In: 2:10 PM Time Out: 2:50 AM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: NILE VALLEY MARKET	Address: 2301 2ND ST	City/State: Coralville, IA	Zip: 52241	Telephone: 3194008207
License/Permit#: 223472 - Retail Food Establishment License	Permit Holder: NILE VALLEY LLC	Inspection Reason: Pre-Opening	Est. Type:	Risk Category: 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

<p>Supervision</p> <p>1. Person in charge present, demonstrates knowledge, and performs duties N/O</p> <p>2. Certified Food Protection Manager N/O</p> <p>Employee Health</p> <p>3. Management, food employee and conditional employee knowledge, responsibilities and reporting N/O</p> <p>4. Proper use of exclusions and restrictions N/O</p> <p>5. Procedures for responding to vomiting and diarrheal events N/O</p> <p>Good Hygienic Practices</p> <p>6. Proper eating, tasting, drinking, or tobacco use N/O</p> <p>7. No discharge from eyes, nose, and mouth N/O</p> <p>Control of Hands as a Vehicle of Contamination</p> <p>8. Hands clean and properly washed N/O</p> <p>9. No bare hand contact with ready to eat foods N/O</p> <p>10. Hand washing sinks properly supplied and accessible N/O</p> <p>Approved Source</p> <p>11. Foods obtained from an approved source N/O</p> <p>12. Foods received at proper temperatures N/O</p> <p>13. Food in good condition, safe, and unadulterated N/O</p> <p>14. Required records available; shellstock tags, parasite destruction N/O</p> <p>Protection from Contamination</p>	<p>15. Food separated and protected (Cross Contamination and Environmental) N/O</p> <p>16. Food contact surfaces: cleaned and sanitized N/O</p> <p>17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O</p> <p style="text-align: center;">Potentially Hazardous Food Time/Temperature Control for Safety</p> <p>18. Proper cooking time and temperatures N/O</p> <p>19. Proper reheating procedures of hot holding N/O</p> <p>20. Proper cooling time and temperatures N/O</p> <p>21. Proper hot holding temperatures N/O</p> <p>22. Proper cold holding temperatures N/O</p> <p>23. Proper date marking and disposition N/O</p> <p>24. Time as a public health control: procedures and records N/O</p> <p style="text-align: center;">Consumer Advisory</p> <p>25. Consumer advisory provided for raw or undercooked foods N/O</p> <p style="text-align: center;">Highly Susceptible Populations</p> <p>26. Pasteurized foods used; prohibited foods not offered N/O</p> <p style="text-align: center;">Food/Color Additives and Toxic Substances</p> <p>27. Food additives: approved, properly stored, and used N/O</p> <p>28. Toxic substances properly identified, stored and used N/O</p> <p style="text-align: center;">Conformance with Approved Procedures</p> <p>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/O</p>
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GOOD RETAIL PRACTICES

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

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

This 2nd Pre-Opening inspection conducted is in reference to food service establishment application received 11/18/22. Items shall be completed by time of next visit.

***Walk in cooler and dairy retail grab cooler have been serviced and are cold holding correctly.

This facility meets Iowa Food Code and is Approved for License.

The following items must be addressed prior to next routine inspection:

- Seal exposed 2x4 in smoothie area.
- Seal area between wall and 3 compartment sink in smoothie ware washing area.


Food establishment would like to sell ready to eat, prepackaged and frozen food items. They also want to operate a meat counter where they sell whole muscle and ground meats. Establishment then may require a Retail food license and a food service license.

Establishment was issued guidance documents to establish a:


- 1: Verifiable way to inform employees about their reporting procedures and requirements when ill.
 - 2: Written site specific procedures for cleaning up bodily fluid incidents.
 - 3: Establishment is required to have an employee take an approved certified food protection manager course. Establishment has 6 months to take a course and send a copy of this certificate to inspector.
- All items above will be audited at the time of the first routine inspection.

Discussions with management: Management agrees to not store food in the dairy refrigerator and the main walk in cooler until these units get serviced. Manager stated that a service repair is scheduled for Saturday February 18th. Management expressed the desire to produce breads and in store baked items for sale to the consumer.

The following guidance documents have been issued:



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Person In Charge



Rob Thul
Inspector