



## 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 <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">1</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div>	Date: 9/20/2023 Time In: 9:30 AM Time Out: 10:05 AM
Establishment: DOLLAR TREE #7945	Address: 625 MEADE DR	City/State: North Liberty, IA	Zip: 52317
License/Permit#: 186665 - Retail Food Establishment License	Permit Holder: DOLLAR TREE STORES, INC	Inspection Reason: Routine	Est. Type: Retail Stores Risk Category: Risk Level 1 (Very 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

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

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

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
5.	2-501.11	PF	Observation: No written procedures available on site for the clean up of vomit and diarrheal events.	9/30/2023

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
57.	Iowa Code Section 137F	C	Observation: Previous inspection report was not posted in a public area.	9/30/2023

**Inspection Published Comment:**

Non illness compliant conducted due to a compliment regarding pest control. A routine inspection was conducted at the same time.

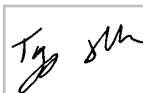
Manager was made aware of the compliant. No signs of pest within the establishment. Facility has a pest control program in place.

Compliant is closed and unverifiable.

Follow-up will be completed on or after 9/30/2023 by Follow Up-Letter of Correction.

The following guidance documents have been issued:

Document Name	Description
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events


Topanga  
Person In Charge

Laura Sneller  
Inspector