



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 No. Of Repeat Factor/Intervention Violations	4 0	Date: 2/2/2024 Time In: 10:30 AM Time Out: 12:15 AM
Establishment: NORTH DODGE AMOCO	Address: 2153 ACT CIR	City/State: IOWA CITY, IA	Zip: 52245 Telephone: 3193511883
License/Permit#: 42787 - Food Service Establishment License, 43048 - Retail Food Establishment License	Permit Holder: ND REAL ESTATE LLC	Inspection Reason: Routine	Est. Type: Restaurants, Retail Stores Risk Category: Risk Level 1 (Very Low), 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

Supervision 1. Person in charge present, demonstrates knowledge, and performs duties OUT 2. Certified Food Protection Manager OUT Employee Health 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 IN Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 8. Hands clean and properly washed IN 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible IN Approved Source 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 Protection from Contamination	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 Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures N/A 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures N/A 21. Proper hot holding temperatures OUT, (*) 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/A Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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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.

Safe Food and Water 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 Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding N/A 35. Approved thawing methods IN 36. Thermometers provided and accurate OUT Food Identification 37. Food properly labeled; original container IN Prevention of Food Contamination 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 N/A	Proper Use of Utensils 43. In use utensils: properly stored IN 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 Utensils, Equipment, and Vending 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 Physical Facilities 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 IN 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking OUT
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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
1.	2-101.11(A)(B)	PF	Observation: No employee at the time of inspection was identified as the person in charge. The employee failed to respond correctly to the inspector's questions as they relate to the specific food operation. The employee is not effectively monitoring the hot holding temperature using appropriate temperature measuring devices properly scaled and calibrated.	2/12/2024
2.	2-102.12(A)	C	Observation: The facility has an expired food protection manager certificate.	2/12/2024
21.	3-501.16(A)(1)	P	Observation: Sausage and Hot dogs were at 124 F at the hot holding unit. Corrected by: The person in charge stated Sausage and Hot dogs were in the hot holding unit for more than 4 hours. The person in charge voluntarily discarded the Sausage and Hot dogs. The hot holding unit was adjusted to be at 135 F or above.	COS
23.	3-501.17	PF	Observation: Several Open boxes of premade sandwiches in the walk-in cooler lacked the open date marking.	2/12/2024

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-302.12(B)	PF	Observation: The establishment lacks a working thin-tipped probe thermometer to take the temperature of hot and cold holding foods.	2/12/2024
48.	4-302.14, 4-501.116	PF	Observation: No test strips are available at the time of inspection for quaternary sanitizer.	2/12/2024
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	2/12/2024

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 2/12/24 to verify corrections have been made.

Discussions with management:

The person in charge agrees to the following:

- i. A minimum of one employee will be a Certified Food Protection Manager no later than 8/2/24.
- ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 2/12/24.
- iii. Provide the inspector with proof of registration such as a receipt or a forwarded email confirmation from the course provider upon registration. A certificate of course completion may also be provided.

#3. Proof of documents provided to, read, and signed by employees on employee health reporting provided.

#5, 2017 Food Code 2-501.11 requires written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. This facility currently has procedures in place that are not written. Guidance documents have been provided to help the facility write procedures specific to this location. The manager agrees to implement a written procedure by 2/12/24.

#21. Discussion with management about the Proper hot holding temperatures. The person in charge will monitor foods in the hot holding units to ensure that foods are maintained at 135 F or above.

Follow-up will be completed on or after 2/12/2024 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures

DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_36ThermometersProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_48TestStrips	48 Test Strips



Bobby
Person In Charge



Ahmed Mohammed
Inspector