



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<b>No. Of Risk Factor/Intervention Violations</b>  <b>No. Of Repeat Factor/Intervention Violations</b>	4  2	Date: 1/31/2024 Time In: 12:30 PM Time Out: 1:50 PM
<b>Establishment: R J'Z EXPRESS</b>	<b>Address: 2 ESCORT LN</b>	<b>City/State: Iowa City, IA</b>	<b>Zip: 52240</b>  <b>Telephone: 3195603357</b>
<b>License/Permit#:</b> 42643 - Retail Food Establishment License, 44439 - Food Service Establishment License	<b>Permit Holder: HWZ, LLC</b>	<b>Inspection Reason: Routine</b>	<b>Est. Type: Restaurants, Retail Stores</b>  <b>Risk Category: Risk Level 3 (Medium), Risk Level 2 (Low)</b>

### 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 OUT <b>Employee Health</b> 3. Management, food employee and conditional employee knowledge, responsibilities and reporting OUT, R 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events IN <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 IN 10. Hand washing sinks properly supplied and accessible OUT, (*), R <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) OUT, (*) 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/O 19. Proper reheating procedures of hot holding N/A 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures IN 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
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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.

<b>Safe Food and Water</b> 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 <b>Food Temperature Control</b> 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 <b>Food Identification</b> 37. Food properly labeled; original container IN <b>Prevention of Food Contamination</b> 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display OUT, (*) 40. Personal cleanliness OUT 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables N/A	<b>Proper Use of Utensils</b> 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 <b>Utensils, Equipment, and Vending</b> 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 <b>Physical Facilities</b> 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 OUT, (*) 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
2.	2-102.12(A)	C	Observation: The facility food protection manager certification is expired.	2/10/2024
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	2/10/2024
10.	6-301.14	C	Observation: The men's bathroom lacks Employee hand-washing signage. Corrected by: The Inspector provided temporary signage to be posted.	COS
15.	3-302.11(A)(1)	P	Observation: Raw shell eggs are stored above ready-to-eat food in the walk-in cooler. Corrected by: The person in charge arranged storage so shell eggs are stored below ready-to-eat food.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-303.12	C	Observation: Several boxes of food in the walk-in freezer are stored in the ground. Corrected by: The person in charge removed all the food boxes up to the shelves.	COS
40.	2-402.11	C	Observation: The food employee was observed without an effective form of hair restraint.	2/10/2024
43.	3-304.12	C	Observation: Scoop in the bulk container of Craker meal fine lacked a dedicated handle. Corrected by: The person in charge had the scoop removed.	COS
48.	4-302.14, 4-501.116	PF	Observation: No test strips are available for quaternary sanitizer.	2/10/2024
55.	6-501.17	C	Observation: Absorbent towels and cardboard are used as liners under the fryer. Corrected by: The person in charge removed the cardboard and the rags. No food contact surfaces shall be durable and nonabsorbent.	COS
56.	6-305.11	C	Observation: An employee's cell phone was observed on the prep table. Corrected by: Cell phone removed.	COS
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	2/10/2024

#### Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 2/10/24 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 9/1/24.
- ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 2/10/24.
- 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.

#### Long-Term Corrective Actions:

The following items are repeat Risk Factor Violations. The owner stated they will implement the following long-term corrective actions:  
#3. The person in charge agrees to maintain signed and read employee health reporting agreements onsite for review at each inspection.

#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. Manager agrees to implement a written procedure by 2/10/24.

Follow-up will be completed on or after 2/10/2024 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips



Steven  
Person In Charge



Ahmed Mohammed  
Inspector