



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	1	Date: 3/29/2024 Time In: 10:38 AM Time Out: 12:20 AM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: HY-VEE FOOD & DRUGSTORE #2	Address: 812 S 1ST AVE	City/State: IOWA CITY, IA	Zip: 52245	Telephone: 3193389758
License/Permit#: 42840 - Food Service Establishment License, 77212 - Retail Food Establishment License	Permit Holder: HY-VEE, INC	Inspection Reason: Physical Recheck	Est. Type: Retail Stores, Restaurants	Risk Category: Risk Level 3 (Medium), Risk Level 5 (Very High)

**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>	15. Food separated and protected (Cross Contamination and Environmental) IN
1. Person in charge present, demonstrates knowledge, and performs duties N/O	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
<b>Employee Health</b>	<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>
3. Management, food employee and conditional employee knowledge, responsibilities and reporting N/O	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
<b>Good Hygienic Practices</b>	21. Proper hot holding temperatures N/O
6. Proper eating, tasting, drinking, or tobacco use N/O	22. Proper cold holding temperatures OUT, (*)
7. No discharge from eyes, nose, and mouth N/O	23. Proper date marking and disposition N/O
<b>Control of Hands as a Vehicle of Contamination</b>	24. Time as a public health control: procedures and records N/O
8. Hands clean and properly washed IN	<b>Consumer Advisory</b>
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 N/O	<b>Highly Susceptible Populations</b>
<b>Approved Source</b>	26. Pasteurized foods used; prohibited foods not offered N/O
11. Foods obtained from an approved source N/O	<b>Food/Color Additives and Toxic Substances</b>
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 N/O	28. Toxic substances properly identified, stored and used N/O
14. Required records available; shellstock tags, parasite destruction N/O	<b>Conformance with Approved Procedures</b>
<b>Protection from Contamination</b>	29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan IN

**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/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
<b>Food Temperature Control</b>	46. Slash-resistant and cloth glove use N/O
33. Proper cooling methods used; adequate equipment for temperature control OUT	<b>Utensils, Equipment, and Vending</b>
34. Plant food properly cooked for hot holding N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used N/O
35. Approved thawing methods IN	48. Warewashing facilities: installed, maintained, and used; test strips IN
36. Thermometers provided and accurate IN	49. Non-food contact surfaces clean N/O
<b>Food Identification</b>	<b>Physical Facilities</b>
37. Food properly labeled; original container N/O	50. Hot and Cold water available; adequate pressure N/O
<b>Prevention of Food Contamination</b>	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 N/O	53. Toilet facilities; properly constructed, supplied, and cleaned N/O
40. Personal cleanliness N/O	54. Garbage and refuse properly disposed; facilities maintained N/O
41. Wiping cloths: properly used and stored IN	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
22.	3-501.16(A)(2)	P	Observation: Ribs pork and fried chicken holding at 47F, 44F, and 48F on lower shelves of meals to go cooler. Corrected by: Items were voluntarily discarded by the person in charge.	COS

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
33.	4-301.11	PF	Observation: Meals to go cooler unable to maintain temperatures of foods held on the middle and the lower two shelves below 41F.	4/8/2024

**Inspection Published Comment:**


A physical Recheck inspection was conducted.  
The person in charge agreed to have all the violations corrected by the assigned date.

**Corrections observed during this inspection included:**

- Item #8 All food employees are using the designated hand-washing sink for hand washing.
- Item #15 Food was stored properly in the correct order.
- Item #29:
  - Staff observed following the approved HACCP plan for acidifying rice.
  - A copy of the approved HACCP plan was available onsite at the time of inspection.
  - The batch of in-use rice had been tested for proper pH before being used.
  - The pH of the rice is tested and logged.
  - The day of the week is circled on each daily log.
- Item #35 Thawing vacuum-sealed fish packages were broken to allow air to be exchanged.
- Item #36 Meals to go cooler and holding Dilusso sandwiches cooler have ambient air thermometers.
- Item #41 The facility is using paper towels with sanitizer spray bottles and rags are soaked in a sanitizer bucket.
- Item #48 Test strips were available at the time of inspection for the high-heat machine.

The following guidance documents have been issued:

Document Name	Description
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_33CoolingMethods	33 Cooling Methods



Tyler Rose  
Person In Charge



Ahmed Mohammed  
Inspector