



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	4	Date: 3/29/2024	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	1	Time In: 2:46 PM Time Out: 4:00 PM	
Establishment: HY-VEE NORTH DODGE	Address: 1125 N DODGE ST	City/State: Iowa City, IA	Zip: 52245	Telephone: 5152672892
License/Permit#: 80892 - Food Service Establishment License, 80893 - Retail Food Establishment License	Permit Holder: HY-VEE, INC	Inspection Reason: Routine	Est. Type: Restaurants, Retail Stores	Risk Category: Risk Level 5 (Very High), Risk Level 3 (Medium)

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

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	Proper Use of Utensils
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 IN	45. Single-use/single service articles: properly stored and used IN
Food Temperature Control	46. Slash-resistant and cloth glove use N/O
33. Proper cooling methods used; adequate equipment for temperature control IN	Utensils, Equipment, and Vending
34. Plant food properly cooked for hot holding N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN
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 IN
Food Identification	Physical Facilities
37. Food properly labeled; original container IN	50. Hot and Cold water available; adequate pressure IN
Prevention of Food Contamination	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 IN	56. Adequate ventilation and lighting; designated areas used IN
	57. Licensing; posting licenses and reports; smoking IN

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
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Sushi department sanitizer in ware washing buckets tested at 0. Corrected by: The person in charge remade sanitizer for all buckets. Sanitizer tested within parameters.	COS
29.	8-103.12(A)	P	Observation: Per the approved HACCP plan the day of the week is to be circled on each daily log along with a written date. Random observed dates lack circled day of the week. Corrected by: The person in charge starts circling the dates.	COS
29.	8-103.12(B)	PF	Observation: The daily log book was not filled with the current day's acidification records. Corrected by: The employee filled the daily log book during the inspection.	COS

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Inspection Published Comment:


This on-site visit is HACCP inspection for the Sushi department. No further action is needed.

Long-Term Corrective Actions:


The following items are repeat Risk Factor Violations. The owner stated they will implement the following long-term corrective actions:
#29 The person in charge agrees to ensure all employees are retained on the documentation procedure on the Sushi daily log book.

The following guidance documents have been issued:

Document Name	Description
DIA_29ComplianceVarianceandSpecialProcesses	29 Compliance with Variance and Special Processes



Nick
Person In Charge



Ahmed Mohammed
Inspector