



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: 4/5/2024 Time In: 12:15 AM Time Out: 1:10 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: N D EXPRESS	Address: 2790 N DODGE ST	City/State: IOWA CITY, IA	Zip: 52245	Telephone: 3193516100
License/Permit#: 44039 - Food Service Establishment License, 44493 - Retail Food Establishment License	Permit Holder: ND EXPRESS INC.	Inspection Reason: Physical Recheck	Est. Type: Retail Stores	Risk Category: Risk Level 1 (Very Low), 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	
1. Person in charge present, demonstrates knowledge, and performs duties	N/O
2. Certified Food Protection Manager	IN
Employee Health	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN
4. Proper use of exclusions and restrictions	N/O
5. Procedures for responding to vomiting and diarrheal events	IN
Good Hygienic Practices	
6. Proper eating, tasting, drinking, or tobacco use	N/O
7. No discharge from eyes, nose, and mouth	N/O
Control of Hands as a Vehicle of Contamination	
8. Hands clean and properly washed	N/O
9. No bare hand contact with ready to eat foods	N/O
10. Hand washing sinks properly supplied and accessible	IN
Approved Source	
11. Foods obtained from an approved source	N/O
12. Foods received at proper temperatures	N/O
13. Food in good condition, safe, and unadulterated	N/O
14. Required records available; shellstock tags, parasite destruction	N/O
Protection from Contamination	
	15. Food separated and protected (Cross Contamination and Environmental) IN
	16. Food contact surfaces: cleaned and sanitized OUT, (*)
	17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O
	Potentially Hazardous Food Time/Temperature Control for Safety
	18. Proper cooking time and temperatures N/O
	19. Proper reheating procedures of hot holding N/O
	20. Proper cooling time and temperatures N/O
	21. Proper hot holding temperatures N/O
	22. Proper cold holding temperatures IN
	23. Proper date marking and disposition N/O
	24. Time as a public health control: procedures and records N/O
	Consumer Advisory
	25. Consumer advisory provided for raw or undercooked foods N/O
	Highly Susceptible Populations
	26. Pasteurized foods used; prohibited foods not offered N/O
	Food/Color Additives and Toxic Substances
	27. Food additives: approved, properly stored, and used N/O
	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/O

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/O
31. Water and ice from approved source	N/O
32. Variance obtained for specialized processing methods	N/O
Food Temperature Control	
33. Proper cooling methods used; adequate equipment for temperature control	N/O
34. Plant food properly cooked for hot holding	N/O
35. Approved thawing methods	N/O
36. Thermometers provided and accurate	N/O
Food Identification	
37. Food properly labeled; original container	OUT
Prevention of Food Contamination	
38. Insects, rodents, and animals not present/outer openings protected	N/O
39. Contamination prevented during food preparation, storage and display	N/O
40. Personal cleanliness	N/O
41. Wiping cloths: properly used and stored	N/O
42. Washing fruits and vegetables	N/O
	43. In use utensils: properly stored N/O
	44. Utensils, equipment, and linens: properly stored dried and handled N/O
	45. Single-use/single service articles: properly stored and used N/O
	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 N/O
	48. Warewashing facilities: installed, maintained, and used; test strips N/O
	49. Non-food contact surfaces clean OUT
	Physical Facilities
	50. Hot and Cold water available; adequate pressure N/O
	51. Plumbing installed; proper backflow devices N/O
	52. Sewage and waste water properly disposed N/O
	53. Toilet facilities; properly constructed, supplied, and cleaned N/O
	54. Garbage and refuse properly disposed; facilities maintained N/O
	55. Physical facilities installed, maintained, and clean IN
	56. Adequate ventilation and lighting; designated areas used N/O
	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.	4-601.11(A)	PF	Observation: Debris built up on the bottom shelf of the one-door freezer. Corrected by: The person in charge started cleaning the bottom shelf of the freezer.	COS

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple bottles of sauces lacked labels with the common food names. Corrected by: The person in charge had the bottles labeled.	COS
37.	3-602.11(A), (B)(1-4 & 6-7), (C)	C	Observation: In-house-made sandwiches lacked labels with the common food names	4/15/2024
49.	4-601.11(B)(C), 4-602.13	C	Observation: The exterior of the Cola machine and the cream machine have an excessive debris buildup on surfaces around the compressor. Have the exterior of the units cleaned.	4/15/2024

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 #2 CFPM course and exam were completed on 03/05/24.
- Item #3 Verifiable health reporting agreements are available for audit during the inspection.
- Item #5 Site-specific written procedure for bodily fluid cleanup is available for audit during inspection.
- Item #10 All kitchen hand-washing sinks in the facility had the proper signage.
- Item #15 Food was stored properly in the correct order.
- Item #16 The baffle on the ice machine was cleaned.
- Item #22 The to-go station items don't include any TCS food.
- Item #28 The kitchen spray bottle sanitizer was tested within the parameters.
- Item #55 The walk-in cooler floor was clean.
- Item #57 The current Food Inspection Report was posted.

The following guidance documents have been issued:

Document Name	Description
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized



Zach Field
Person In Charge



Ahmed Mohammed
Inspector