



## 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	6  5	Date: 6/20/2024 Time In: 1:55 PM Time Out: 3:00 PM
Establishment: GLOBAL MART, LLC	Address: 89 2ND ST	City/State: Coralville, IA	Zip: 52241
License/Permit#: 94694 - Retail Food Establishment License	Permit Holder: GLOBAL MART LLC	Inspection Reason: Routine	Est. Type: Retail Stores Risk Category: Risk Level 2 (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

<b>Supervision</b> 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN <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 OUT, R <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, (*) <b>Approved Source</b> 11. Foods obtained from an approved source OUT, R 12. Foods received at proper temperatures N/A 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, (*), R 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/O 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures N/A 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, R 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/A 35. Approved thawing methods IN 36. Thermometers provided and accurate IN <b>Food Identification</b> 37. Food properly labeled; original container OUT <b>Prevention of Food Contamination</b> 38. Insects, rodents, and animals not present/outer openings protected OUT 39. Contamination prevented during food preparation, storage and display OUT 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	<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/A <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 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
3.	2-103.11(O)	PF	Observation: No verifiable employee health forms on site at time of inspection.	6/30/2024
5.	2-501.11	PF	Observation: No written site specific procedures on site for the clean up of vomit and diarrheal events.	6/30/2024
10.	6-301.14	C	Observation: Kitchen hand sink lacked a handwashing reminder signage.  Corrected by: Inspector provided person in charge with a temporary handwashing sign until a permanent one can be placed.	COS
11.	3-201.11(F) (G)	C	Observation: Meat and poultry in reach in cooler does not have any form of label or safe handling instructions.	6/30/2024
15.	3-302.11(A)(1)	P	Observation: Raw fish in walk in cooler was stored on top of fresh produce.  Corrected by: Person in charge moved raw fish to prevent contamination.	COS
23.	3-501.17	PF	Observation: Multiple food items made in house lacked label with date item was made.	6/30/2024

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-602.11(A), (B)(1-4 & 6-7), (C)	C	Observation: Multiple packages of spices and bakery items for retail sale were not labeled properly.	6/30/2024
37.	3-302.12	C	Observation: Multiple containers of house made foods and bakery items lacked label with common name.	6/30/2024
38.	6-501.115	PF	Observation: Caged birds on site within dining area in establishment.	6/30/2024
39.	3-305.11	C	Observation: Multiple food boxes stored on floor of walk in cooler.	6/30/2024
43.	3-304.12	C	Observation: Spoon stored with handle in contact with food within low boy cooler.	6/30/2024
48.	4-302.14, 4- 501.116	PF	Observation: No sanitizer test strips available on site.	6/30/2024
57.	Iowa Code Section 137F	C	Observation: Most recent inspection report not posted for public viewing.	6/30/2024

#### Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around (6/30/2024) to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #3 & #11. See official letter for compliance details.

The following items are repeat risk factor violations. The manager stated they will implement the following long-term corrective actions.

#5: Person in charge agrees to have a written procedure on site for the clean up of bodily fluid events.

#15: Employees will ensure that coolers are maintained to store raw proteins correctly.

#23: Employees will be retrained on appropriate date marking procedures for house made items.

#37: Person in charge agrees to label house made items for retail sale.

#39: Employees will be retrained on proper storage for food items.

#43: Employees will be retrained on proper storage of utensils within food.

#48: Person in charge agrees to have sanitizer test strips on site for testing sanitizer PPM.

Follow-up will be completed on or after 6/30/2024 by Physical Recheck.

The following guidance documents have been issued:

Visit [dial.iowa.gov](http://dial.iowa.gov)

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Talal  
Person In Charge

A rectangular box containing a handwritten signature in blue ink. The signature is cursive and clearly reads 'Laura Sneller'.

Laura Sneller  
Inspector