



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	3	Date: 6/24/2024 Time In: 11:30 AM Time Out: 12:05 AM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
Establishment: J & S EXPRESS	Address: 2221 ROCHESTER AVE	City/State: Iowa City, IA	Zip: 52245	Telephone: 3193372365
License/Permit#: 122717 - Food Service Establishment License, 122718 - Retail Food Establishment License	Permit Holder: THOMAS STREB, RICK STREB, TODD STREB, DAVID JENSEN	Inspection Reason: Physical Recheck	Est. Type: Restaurants, Retail Stores	Risk Category: Risk Level 2 (Low), 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

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

<p>Safe Food and Water</p> <p>30. Pasteurized eggs used where required N/O</p> <p>31. Water and ice from approved source N/O</p> <p>32. Variance obtained for specialized processing methods N/O</p> <p>Food Temperature Control</p> <p>33. Proper cooling methods used; adequate equipment for temperature control IN</p> <p>34. Plant food properly cooked for hot holding N/O</p> <p>35. Approved thawing methods N/O</p> <p>36. Thermometers provided and accurate N/O</p> <p>Food Identification</p> <p>37. Food properly labeled; original container N/O</p> <p>Prevention of Food Contamination</p> <p>38. Insects, rodents, and animals not present/outer openings protected N/O</p> <p>39. Contamination prevented during food preparation, storage and display N/O</p> <p>40. Personal cleanliness N/O</p> <p>41. Wiping cloths: properly used and stored N/O</p> <p>42. Washing fruits and vegetables N/O</p>	<p>Proper Use of Utensils</p> <p>43. In use utensils: properly stored N/O</p> <p>44. Utensils, equipment, and linens: properly stored dried and handled N/O</p> <p>45. Single-use/single service articles: properly stored and used N/O</p> <p>46. Slash-resistant and cloth glove use N/O</p> <p>Utensils, Equipment, and Vending</p> <p>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used N/O</p> <p>48. Warewashing facilities: installed, maintained, and used; test strips N/O</p> <p>49. Non-food contact surfaces clean N/O</p> <p>Physical Facilities</p> <p>50. Hot and Cold water available; adequate pressure N/O</p> <p>51. Plumbing installed; proper backflow devices N/O</p> <p>52. Sewage and waste water properly disposed N/O</p> <p>53. Toilet facilities; properly constructed, supplied, and cleaned N/O</p> <p>54. Garbage and refuse properly disposed; facilities maintained N/O</p> <p>55. Physical facilities installed, maintained, and clean N/O</p> <p>56. Adequate ventilation and lighting; designated areas used N/O</p> <p>57. Licensing; posting licenses and reports; smoking N/O</p>
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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 does not employ a certified food protection manager.	7/4/2024
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	7/4/2024
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	7/4/2024

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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Inspection Published Comment:
A physical Recheck inspection was conducted.

Corrections observed during this inspection included:
Item #21 Pizza on the hot holding unit was at 136 F.
Item #22 The cold sandwich in the mini refrigeration unit by the microwave was stored at 36 degrees.
Item #33 Item #33 All the cold-held units of the facility maintained a temperature below 41F.
Item #49 The exterior of the cappuccino machine has been cleaned.

A letter of correction has been issued for violation #2. See the letter for compliance details. The inspector will send an official Letter of Correction request to the person in charge.

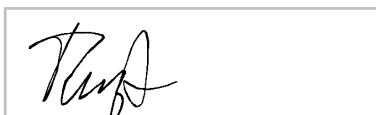

Per the Johnson County Public Health Policy on Repeat Risk Factor violations, a Warning letter has been issued for violations no: #3 and #5. See the official letter for compliance details.

Discussions with management:
#2 The person in charge agrees to the following:
i. A minimum of one employee will be a Certified Food Protection Manager no later than 12/13/24.
ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 6/23/2024.
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.

Follow-up will be completed on or after 7/4/2024 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_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events

Anthony Arn
Person In Charge

Ahmed Mohammed
Inspector