



Food Establishment Inspection Report

Johnson County Public Health 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">No. Of Risk Factor/Intervention Violations</td> <td style="width: 20%; text-align: center;">3</td> </tr> <tr> <td>No. Of Repeat Factor/Intervention Violations</td> <td style="text-align: center;">0</td> </tr> </table>	No. Of Risk Factor/Intervention Violations	3	No. Of Repeat Factor/Intervention Violations	0	Date: 7/12/2024 Time In: 10:40 AM Time Out: 11:05 AM
No. Of Risk Factor/Intervention Violations	3					
No. Of Repeat Factor/Intervention Violations	0					
Establishment: FURAHA AFRICAN MARKET	Address: 425 10TH AVE	City/State: Coralville, IA	Zip: 52241	Telephone: 3193250809		
License/Permit#: 187421 - Retail Food Establishment License	Permit Holder: RASHIDI NIYONZIMA	Inspection Reason: Physical Recheck	Est. Type: Restaurants	Risk Category: Risk Level 1 (Very 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**

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GOOD RETAIL PRACTICES

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Food properly labeled; original container</td><td style="text-align: center;">IN</td></tr> <tr><td colspan="2">Prevention of Food Contamination</td></tr> <tr><td>38. Insects, rodents, and animals not present/outer openings protected</td><td style="text-align: center;">N/O</td></tr> <tr><td>39. Contamination prevented during food preparation, storage and display</td><td style="text-align: center;">N/O</td></tr> <tr><td>40. Personal cleanliness</td><td style="text-align: center;">N/O</td></tr> <tr><td>41. Wiping cloths: properly used and stored</td><td style="text-align: center;">N/O</td></tr> <tr><td>42. Washing fruits and vegetables</td><td style="text-align: center;">N/O</td></tr> </table>	Safe Food and Water		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. 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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.	7/22/2024
5.	2-501.11	PF	Observation: No written site specific procedure on site for the clean up of vomit and diarrheal events.	7/22/2024
11.	3-201.11(F) (G)	C	Observation: Raw packages of poultry, fish, and bone marrow bones are packaged with no safe handling label.	7/22/2024

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Inspection Published Comment:

This onsite visit is a recheck in reference to a Routine inspection conducted on (7/1/2024).

The following items have been corrected:

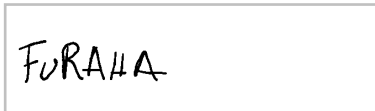
#37: Packages of spices and flours are labeled correctly.

A physical re-check will be conducted on or around (7/22/2024) to verify corrections have been made.

Follow-up will be completed on or after 7/22/2024 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_11ApprovedSourceHandout	11 Foods Obtained from an Approved Source
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Rashid
Person In Charge



Laura Sneller
Inspector