



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	3	Date: 7/16/2024 Time In: 11:17 AM Time Out: 12:45 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: Kwik Star #1142	Address: 1907 Keokuk ST	City/State: Iowa City, IA	Zip: 52240	Telephone:
License/Permit#: 203902 - Food Service Establishment License, 203903 - Retail Food Establishment License	Permit Holder: KWIKTRIP, INC	Inspection Reason: Routine	Est. Type: Retail Stores, 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 IN</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 IN</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 IN</p> <p>Control of Hands as a Vehicle of Contamination</p> <p>8. Hands clean and properly washed IN</p> <p>9. No bare hand contact with ready to eat foods IN</p> <p>10. Hand washing sinks properly supplied and accessible IN</p> <p>Approved Source</p> <p>11. Foods obtained from an approved source IN</p> <p>12. Foods received at proper temperatures N/O</p> <p>13. Food in good condition, safe, and unadulterated IN</p> <p>14. Required records available; shellstock tags, parasite destruction N/A</p> <p>Protection from Contamination</p>	<p>15. Food separated and protected (Cross Contamination and Environmental) IN</p> <p>16. Food contact surfaces: cleaned and sanitized IN</p> <p>17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN</p> <p style="text-align: center;">Potentially Hazardous Food Time/Temperature Control for Safety</p> <p>18. Proper cooking time and temperatures IN</p> <p>19. Proper reheating procedures of hot holding N/O</p> <p>20. Proper cooling time and temperatures IN</p> <p>21. Proper hot holding temperatures IN</p> <p>22. Proper cold holding temperatures OUT, (*)</p> <p>23. Proper date marking and disposition IN</p> <p>24. Time as a public health control: procedures and records N/A</p> <p style="text-align: center;">Consumer Advisory</p> <p>25. Consumer advisory provided for raw or undercooked foods N/A</p> <p style="text-align: center;">Highly Susceptible Populations</p> <p>26. Pasteurized foods used; prohibited foods not offered N/A</p> <p style="text-align: center;">Food/Color Additives and Toxic Substances</p> <p>27. Food additives: approved, properly stored, and used N/A</p> <p>28. Toxic substances properly identified, stored and used IN</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/A</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/A</p> <p>31. Water and ice from approved source IN</p> <p>32. Variance obtained for specialized processing methods N/A</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 IN</p> <p>36. Thermometers provided and accurate OUT</p> <p>Food Identification</p> <p>37. Food properly labeled; original container IN</p> <p>Prevention of Food Contamination</p> <p>38. Insects, rodents, and animals not present/outer openings protected IN</p> <p>39. Contamination prevented during food preparation, storage and display IN</p> <p>40. Personal cleanliness IN</p> <p>41. Wiping cloths: properly used and stored IN</p> <p>42. Washing fruits and vegetables IN</p>	<p>Proper Use of Utensils</p> <p>43. In use utensils: properly stored IN</p> <p>44. Utensils, equipment, and linens: properly stored dried and handled IN</p> <p>45. Single-use/single service articles: properly stored and used IN</p> <p>46. Slash-resistant and cloth glove use N/O</p> <p style="text-align: center;">Utensils, Equipment, and Vending</p> <p>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN</p> <p>48. Warewashing facilities: installed, maintained, and used; test strips IN</p> <p>49. Non-food contact surfaces clean IN</p> <p style="text-align: center;">Physical Facilities</p> <p>50. Hot and Cold water available; adequate pressure IN</p> <p>51. Plumbing installed; proper backflow devices IN</p> <p>52. Sewage and waste water properly disposed IN</p> <p>53. Toilet facilities; properly constructed, supplied, and cleaned IN</p> <p>54. Garbage and refuse properly disposed; facilities maintained IN</p> <p>55. Physical facilities installed, maintained, and clean IN</p> <p>56. Adequate ventilation and lighting; designated areas used IN</p> <p>57. Licensing; posting licenses and reports; smoking OUT</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
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	7/26/2024
5.	2-501.11	PF	Observation: On-hand procedures do not contain all the required Food Code steps nor is it specific to the establishment.	7/26/2024
22.	3-501.16(A)(2)	P	Observation: Lettuce (51.7) was not being held at proper temperatures at the to-go station. Corrected by: The person in charge returned the lettuce to the main refrigeration unit for cooling.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-204.112(A)-(D)	C	Observation: The prep line coolers by the kitchen door lack an ambient air thermometer.	7/26/2024
57.	Iowa Code Section 137F	C	Observation: Only the first page of the inspection report is available for viewing.	7/26/2024
57.	IAC 481-30 (8-304.11)	C	Observation: The license posted is not accessible to the public for viewing.	7/26/2024

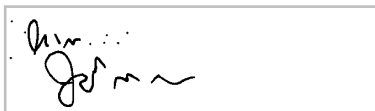
Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 7/26/2024 to verify corrections have been made.

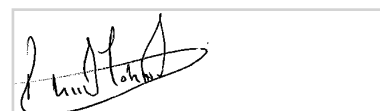
Follow-up will be completed on or after 7/26/2024 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_36Thermometers ProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Aaron Johnson
Person In Charge



Ahmed Mohammed
Inspector