



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	2	Date: 7/12/2024 Time In: 10:28 AM Time Out: 11:49 AM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: NATURAL GROCERS BY VITAMIN COTTAGE	Address: 1404 S GILBERT ST	City/State: Iowa City, IA	Zip: 52240	Telephone: 303-986-4600
License/Permit#: 118717 - Retail Food Establishment License	Permit Holder: VITAMIN COTTAGE NATURAL FOOD MARKETS INC.	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

<p><b>Supervision</b></p> <p>1. Person in charge present, demonstrates knowledge, and performs duties IN</p> <p>2. Certified Food Protection Manager N/A</p> <p><b>Employee Health</b></p> <p>3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN</p> <p>4. Proper use of exclusions and restrictions IN</p> <p>5. Procedures for responding to vomiting and diarrheal events IN</p> <p><b>Good Hygienic Practices</b></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><b>Control of Hands as a Vehicle of Contamination</b></p> <p>8. Hands clean and properly washed N/O</p> <p>9. No bare hand contact with ready to eat foods N/A</p> <p>10. Hand washing sinks properly supplied and accessible OUT, (*)</p> <p><b>Approved Source</b></p> <p>11. Foods obtained from an approved source IN</p> <p>12. Foods received at proper temperatures IN</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><b>Protection from Contamination</b></p>	<p>15. Food separated and protected (Cross Contamination and Environmental) OUT, (*)</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;"><b>Potentially Hazardous Food Time/Temperature Control for Safety</b></p> <p>18. Proper cooking time and temperatures N/A</p> <p>19. Proper reheating procedures of hot holding N/A</p> <p>20. Proper cooling time and temperatures N/A</p> <p>21. Proper hot holding temperatures N/A</p> <p>22. Proper cold holding temperatures IN</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;"><b>Consumer Advisory</b></p> <p>25. Consumer advisory provided for raw or undercooked foods N/A</p> <p style="text-align: center;"><b>Highly Susceptible Populations</b></p> <p>26. Pasteurized foods used; prohibited foods not offered N/A</p> <p style="text-align: center;"><b>Food/Color Additives and Toxic Substances</b></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;"><b>Conformance with Approved Procedures</b></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><b>Safe Food and Water</b></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><b>Food Temperature Control</b></p> <p>33. Proper cooling methods used; adequate equipment for temperature control IN</p> <p>34. Plant food properly cooked for hot holding N/A</p> <p>35. Approved thawing methods N/A</p> <p>36. Thermometers provided and accurate IN</p> <p><b>Food Identification</b></p> <p>37. Food properly labeled; original container IN</p> <p><b>Prevention of Food Contamination</b></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 N/A</p>	<p><b>Proper Use of Utensils</b></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/A</p> <p><b>Utensils, Equipment, and Vending</b></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 N/A</p> <p>49. Non-food contact surfaces clean IN</p> <p><b>Physical Facilities</b></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
10.	6-301.14	C	Observation: All of the facility's bathrooms lack Employee hand-washing signage. Corrected by: The Inspector provided temporary signage to be posted.	COS
15.	3-302.11(A)(1)	P	Observation: Raw eggs are stored above ready-to-eat food in the walk-in cooler. Corrected by: The person in charge arranged storage so eggs are stored below ready-to-eat food.	COS

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
57.	Iowa Code Section 137F	C	Observation: Only the first page of the inspection report is posted. The report posted is not accessible to the public for viewing.	7/22/2024
57.	IAC 481-30 (8-304.11)	C	Observation: The posted license is expired and not accessible to the public for viewing.	7/22/2024

**Inspection Published Comment:**

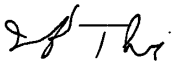
This on-site visit is routine. The person in charge agreed to have all the violations corrected by the assigned date.

**Discussions with management:**


#5, 2017 Food Code 2-501.11 requires written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. This facility currently has procedures in place that are not written. Guidance documents have been provided to help the facility write procedures specific to this location. The manager agrees to implement a written procedure by 7/22/2024.

**The following guidance documents have been issued:**

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English



Jeff Thing  
Person In Charge



Ahmed Mohammed  
Inspector