



Food Establishment Inspection Report

Johnson County Public Health	No. Of Risk Factor/Intervention Violations	5	Date: 8/20/2024 Time In: 1:30 PM Time Out: 2:56 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	1		
Establishment: THOMA'S MEAT MARKET	Address: 1331 MUSCATINE AVE	City/State: Iowa City, IA	Zip: 52240	Telephone: 3193380780
License/Permit#: 191892 - Retail Food Establishment License, 209525 - Food Service Establishment License	Permit Holder: AARON THOMA	Inspection Reason: Routine	Est. Type: Retail Stores, Restaurants	Risk Category: Risk Level 2 (Low), Risk Level 3 (Medium)

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 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>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 OUT, (*), R</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>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 OUT</p> <p>24. Time as a public health control: procedures and records N/A</p> <p>Consumer Advisory</p> <p>25. Consumer advisory provided for raw or undercooked foods N/A</p> <p>Highly Susceptible Populations</p> <p>26. Pasteurized foods used; prohibited foods not offered N/A</p> <p>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 OUT, (*)</p> <p>Conformance with Approved Procedures</p> <p>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan OUT, (*)</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 OUT, (*)</p> <p>36. Thermometers provided and accurate IN</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 OUT</p> <p>41. Wiping cloths: properly used and stored OUT, (*)</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>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>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 OUT</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
2.	2-102.12(A)	C	Observation: The facility does not employ a certified food protection manager.	8/30/2024
10.	5-205.11	PF	Observation: Food debris was present in the basin of the hand sink. Corrected by: The person in charge cleaned and sanitized the hand sink.	COS
23.	3-501.17	PF	Observation: Several Open commercial containers lacked the open date marking. Several containers of prepared foods and sauces lacked date marking.	8/30/2024
28.	7-204.11	P	Observation: The 3-bay sink sanitizer tested too strong. Corrected by: The person in charge remade the sanitizer and tested it within the parameters.	COS
29.	3-502.11	PF	Observation: The establishment observed reduced oxygen packaging packages of pre-cooked beef onsite without an approved variance and HACCP plan in place. Corrected by: The person in charge agreed to voluntarily discard the items.	COS

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Vacuumed sealed pre-cooked beef thawing on the prep table. Corrected by: The person in charge voluntarily discarded the item.	COS
40.	2-402.11	C	Observation: A food employee was observed with no form of effective hair restraints.	8/30/2024
41.	3-304.14	C	Observation: Wiping cloths used to sanitize surfaces were stored on tables between use. Corrected by: The person in charge discarded the rag.	COS
53.	5-501.17, 6-202.14, 6-501.18, 6-501.19,	C	Observation: Stains and debris build up on the toilet floor, wall, and toilet seat.	8/30/2024
57.	Iowa Code Section 137F	C	Observation: Only the first page of the inspection report is available for viewing.	8/30/2024

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 8/30/2024 to verify corrections have been made.

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 02/20/24.
- ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 8/30/2024.
- 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.

Long-Term Corrective Actions:

The following items are repeat Risk Factor Violations. The owner stated they will implement the following long-term corrective actions:

#10. The person in charge agreed to discuss the hand-washing sink requirements with staff.

Per the Johnson County Public Health Policy on Repeat Risk Factor violations, a Warning letter has been issued for violation no: #29. See the official letter for compliance details.

Follow-up will be completed on or after 8/30/2024 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_29ComplianceVarianceandSpecialProcesses	29 Compliance with Variance and Special Processes
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager



Mike Yegge
Person In Charge



Ahmed Mohammed
Inspector