



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 No. Of Repeat Factor/Intervention Violations	9 2	Date: 10/3/2024 Time In: 12:15 PM Time Out: 3:00 PM
Establishment: HY-VEE FOOD & DRUGSTORE #1	Address: 1720 WATERFRONT DR	City/State: IOWA CITY, IA	Zip: 52240
License/Permit#: 42825 - Food Service Establishment License, 44464 - Retail Food Establishment License	Permit Holder: HY-VEE, INC	Inspection Reason: Routine	Est. Type: Retail Stores, Restaurants
Telephone: 319-354-7601 Risk Category: Risk Level 3 (Medium), Risk Level 5 (Very High)			

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 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 IN</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 IN</p> <p>Protection from Contamination</p>	<p>15. Food separated and protected (Cross Contamination and Environmental) OUT, (*)</p> <p>16. Food contact surfaces: cleaned and sanitized OUT</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 N/O</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 OUT, (*)</p> <p>22. Proper cold holding temperatures OUT, (*)</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 style="text-align: center;">Consumer Advisory</p> <p>25. Consumer advisory provided for raw or undercooked foods IN</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 OUT, (*)</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 OUT, R</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 IN</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 IN</p> <p>35. Approved thawing methods IN</p> <p>36. Thermometers provided and accurate IN</p> <p>Food Identification</p> <p>37. Food properly labeled; original container OUT</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 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 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 OUT</p> <p>49. Non-food contact surfaces clean OUT</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 IN</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: Multipliable hand sinks in the facility lack the proper hand-washing signage. Corrected by: The Inspector provided temporary signage to be posted on the hand sinks.	COS
10.	5-205.11	PF	Observation: The main kitchen hand washing sink next to the 3-bay sink was blocked by dishware and is not accessible. Corrected by: The person in charge removed the dishware from the sink.	COS
15.	3-302.11(A)(2)	P	Observation: Raw ground sausage is stored above raw pork steaks in the meat department walk-in cooler. Corrected by: The person in charge arranged storage so ground sausage is stored below pork steak. Observation: Raw eggs are stored above ready-to-eat food in the Hi-Chi low-boy cooler. Corrected by: The person in charge arranged storage so eggs are stored below ready-to-eat food.	COS
16.	4-501.112	PF	Observation: the bakery's high-temperature dishwashing machine is not reaching 160 degrees. The secondary dish machine will be used until the bakery dishwashing machine is serviced.	10/13/2024
21.	3-501.16(A)(1)	P	Observation: Fried and baked chicken on the hot holding unit of the main kitchen was at 129F, and 111F respectively. Corrected by: Employee reheated the chicken rapidly to above 165F before returning to hot holding. Observation: Easy Roast Chickens were stored below 135F degrees in the Hot Express case by the main kitchen. Corrected by: The person in charge stated the chicken cases were in the hot holding unit for more than 2 hours. The person in charge voluntarily discarded the chicken cases.	COS
22.	3-501.16(A)(2)	P	Observation: Marinara sauce and cheese in the pizza refrigeration unit were stored at 55F degrees and 43F degrees respectively. Two containers of cooked beef steak in the Hi-Chi section refrigeration unit were stored at 47 degrees. Corrected by: Per the person in charge all the items were there for less than two hours. The person in charge removed the items from the units and sent them to the walk-in cooler to be rapidly re-cooled.	COS
23.	3-501.17	PF	Observation: Several Open commercial containers lacked the open date marking. Several containers of prepared foods and sauces were stored in the sushi and the Hi-Chi section's cold holding units lacked date marking.	10/13/2024
28.	7-204.11	P	Observation: The main kitchen 3-bay sink sanitizer tested too strong. Corrected by: The person in charge remade the sanitizer and tested it within the parameters.	COS
29.	8-103.12(A)	P	Observation: Per the approved HACCP plan day of the week is to be circled on each daily log along with a written date. Random observed dates lack circled day of the week. The buffer solutions used to calibrate the pH meter were expired.	10/6/2024

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple bottles of sauces in the sushi and the Hi-Chi sections lacked labels with the common food names.	10/13/2024
41.	3-304.14	C	Observation: Wiping cloths used to sanitize surfaces were stored on tables between use all over the food and meat prep areas.	10/13/2024
48.	4-303.11		No sanitizer is available in the Sushi and Hi-Chi sections during active food preparation. Corrected by: Sanitizer provided at the correct concentration for use.	11/2/2024
48.	4-204.115, 4-204.116, 4-204.117	PF	Observation: No test strips were available at the time of inspection for the main kitchen high-heat machine.	10/13/2024
49.	4-601.11(B)(C), 4-602.13	C	Observation: The top surface of the main kitchen dishwasher has an excessive buildup of dust and debris.	10/13/2024

Inspection Published Comment:
 This on-site visit is routine. A physical recheck will occur on or after 10/13/2024 to verify corrections have been made.


Long-Term Corrective Actions:
 The following items are repeat Risk Factor Violations. The owner stated they will implement the following long-term corrective actions:
 #29. The person in charge agrees to retrain employees on the HACCP Plan and Standard Operating Procedures.

Per the Johnson County Public Health Policy on Repeat Risk Factor violations, a Warning letter has been issued for violation no: #10. See the official letter for compliance details.


Follow-up will be completed on or after 10/13/2024 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_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
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_48TestStrips	48 Test Strips



Josh Huisman
 Person In Charge



Ahmed Mohammed
 Inspector