



| 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 | 11 | Date: 10/1/2024 Time In: 11:40 AM Time Out: 1:40 PM | |
| | No. Of Repeat Factor/Intervention Violations | 5 | | |
| Establishment: HY-VEE NORTH DODGE | Address: 1125 N DODGE ST | City/State: Iowa City, IA | Zip: 52245 | Telephone: 5152672892 |
| License/Permit#: 80892 - Food Service Establishment License, 80893 - Retail Food Establishment License | Permit Holder: HY-VEE, INC | Inspection Reason: Routine | Est. Type: Restaurants, Retail Stores | Risk Category: Risk Level 5 (Very High), 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

| | | | | |
|---|--------|--|--|-------------|
| Supervision | | 15. Food separated and protected (Cross Contamination and Environmental) | | OUT, (*) |
| 1. Person in charge present, demonstrates knowledge, and performs duties | IN | 16. Food contact surfaces: cleaned and sanitized | | OUT, (*), R |
| 2. Certified Food Protection Manager | IN | 17. Proper disposition of returned, previously served, reconditioned, and unsafe food | | IN |
| Employee Health | | Potentially Hazardous Food Time/Temperature Control for Safety | | |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | IN | 18. Proper cooking time and temperatures | | IN |
| 4. Proper use of exclusions and restrictions | IN | 19. Proper reheating procedures of hot holding | | N/O |
| 5. Procedures for responding to vomiting and diarrheal events | IN | 20. Proper cooling time and temperatures | | N/O |
| Good Hygienic Practices | | 21. Proper hot holding temperatures | | OUT, (*), R |
| 6. Proper eating, tasting, drinking, or tobacco use | IN | 22. Proper cold holding temperatures | | OUT, (*), R |
| 7. No discharge from eyes, nose, and mouth | IN | 23. Proper date marking and disposition | | OUT, (*) |
| Control of Hands as a Vehicle of Contamination | | 24. Time as a public health control: procedures and records | | N/A |
| 8. Hands clean and properly washed | IN | Consumer Advisory | | |
| 9. No bare hand contact with ready to eat foods | IN | 25. Consumer advisory provided for raw or undercooked foods | | N/A |
| 10. Hand washing sinks properly supplied and accessible | OUT, R | Highly Susceptible Populations | | |
| Approved Source | | 26. Pasteurized foods used; prohibited foods not offered | | IN |
| 11. Foods obtained from an approved source | IN | Food/Color Additives and Toxic Substances | | |
| 12. Foods received at proper temperatures | N/O | 27. Food additives: approved, properly stored, and used | | IN |
| 13. Food in good condition, safe, and unadulterated | IN | 28. Toxic substances properly identified, stored and used | | IN |
| 14. Required records available; shellstock tags, parasite destruction | IN | Conformance with Approved Procedures | | |
| Protection from Contamination | | 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan | | OUT, (*), R |

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

| | | | | |
|---|----------|--|--|----------|
| Safe Food and Water | | Proper Use of Utensils | | |
| 30. Pasteurized eggs used where required | IN | 43. In use utensils: properly stored | | OUT, (*) |
| 31. Water and ice from approved source | IN | 44. Utensils, equipment, and linens: properly stored dried and handled | | IN |
| 32. Variance obtained for specialized processing methods | IN | 45. Single-use/single service articles: properly stored and used | | IN |
| Food Temperature Control | | 46. Slash-resistant and cloth glove use | | N/O |
| 33. Proper cooling methods used; adequate equipment for temperature control | IN | Utensils, Equipment, and Vending | | |
| 34. Plant food properly cooked for hot holding | IN | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | | IN |
| 35. Approved thawing methods | IN | 48. Warewashing facilities: installed, maintained, and used; test strips | | IN |
| 36. Thermometers provided and accurate | IN | 49. Non-food contact surfaces clean | | IN |
| Food Identification | | Physical Facilities | | |
| 37. Food properly labeled; original container | IN | 50. Hot and Cold water available; adequate pressure | | IN |
| Prevention of Food Contamination | | 51. Plumbing installed; proper backflow devices | | IN |
| 38. Insects, rodents, and animals not present/outer openings protected | IN | 52. Sewage and waste water properly disposed | | IN |
| 39. Contamination prevented during food preparation, storage and display | IN | 53. Toilet facilities; properly constructed, supplied, and cleaned | | IN |
| 40. Personal cleanliness | IN | 54. Garbage and refuse properly disposed; facilities maintained | | IN |
| 41. Wiping cloths: properly used and stored | OUT, (*) | 55. Physical facilities installed, maintained, and clean | | IN |
| 42. Washing fruits and vegetables | IN | 56. Adequate ventilation and lighting; designated areas used | | IN |
| | | 57. Licensing; posting licenses and reports; smoking | | IN |

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: The bar hand sink lacks the proper hand washing signage. Corrected by: The Inspector provided temporary signage to be posted on the hand sink. | COS |
| 10. | 5-205.11 | PF | Observation: The sushi department hand sink was used as a dump sink. A sanitizer spray bottle is stored on the rim of the hand-washing sink. Corrected by: An employee removed debris and sanitized the sink. The person in charge removed the food container. | COS |
| 10. | 6-301.11 | PF | Observation: The bar hand sink was missing soap. | 10/11/2024 |
| 15. | 3-302.11(A)(2) | P | Observation: Raw mechanically tenderized beef stored above beef steaks in the reach-in cooler across from ally #4. Corrected by: The person in charge arranged storage to the correct order. | COS |
| 16. | 4-501.114 (A-E)(F)(1)&(2) | P | Observation: Sanitizer in ware washing buckets tested at 0. Corrected by: The person in charge remade sanitizer for all buckets. Sanitizer tested within parameters. | COS |
| 21. | 3-501.16(A)(1) | P | Observation: The chicken on the hot holding unit of the market grill section was at 115F. Corrected by: Employee reheated the chicken rapidly to above 165F before returning to hot holding. | COS |
| 22. | 3-501.16(A)(2) | P | Observation: Cooked Pork ribs and chicken containers in low boy refrigeration unit across from the market grill section were stored at 47F and 46.2F degrees respectively. Corrected by: The person in charge voluntarily discarded the items. | COS |
| 23. | 3-501.18 | P | Observation: House-made citrus sauce held beyond the 7-day limit for house-made foods in the market grill section. Corrected by: The person in charge voluntarily discarded items. | COS |
| 29. | 8-103.12(A) | P | Observation: The person in charge at the Hy-Chi was not able to correctly perform a required step of the HACPP rice acidification process: The food worker used her hand and not a teaspoon for rice sampling. 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. Corrected by: The inspector provided the the person in charge at the Hy-Chi with the correct steps to follow and the person in charge did. | COS |

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| 41. | 3-304.14 | C | Observation: Wiping cloths used to sanitize the surfaces of the sushi department were stored on tables between use. Corrected by: The person in charge had cloth stored in sanitizer between uses. | COS |
| 43. | 3-304.12 | C | Observation: The cooked sushi rice container scoop handle is in contact with the rice. Corrected by: The person in charge sent the scoop to be cleaned and sanitized. The scoop is to be stored with the handle outside of contact with the food. | COS |

Inspection Published Comment:
 This on-site visit is routine. A physical recheck will occur on or after 10/11/2024 to verify corrections have been made.

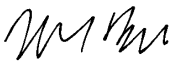
Long-Term Corrective Actions:
 The following items are repeat Risk Factor Violations. The owner stated they will implement the following long-term corrective actions:
 #16. The person in charge agreed to train all kitchen staff on the sanitizer requirements for each food operation section of the store.
 #22. The person in charge agreed to train all kitchen staff on the proper hot holding of house-made food items.
 #22. The person in charge agreed to train all kitchen staff on the proper cold holding of house-made food items.

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


Follow-up will be completed on or after 10/11/2024 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_29ComplianceVarianceandSpecialProcesses | 29 Compliance with Variance and Special Processes |



Nick Bevier
 Person In Charge



Ahmed Mohammed
 Inspector