



## Food Establishment Inspection Report

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| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083 | <b>No. Of Risk Factor/Intervention Violations</b><br><br><b>No. Of Repeat Factor/Intervention Violations</b> | 1<br><br>0                                 | Date: 9/30/2024<br>Time In: 3:00 PM<br>Time Out: 3:25 PM          |
| <b>Establishment: SUBWAY</b>   | <b>Address: 2801 COMMERCE DR</b>   | <b>City/State: Coralville, IA</b>          | <b>Zip: 52241</b>   |
| <b>License/Permit#: 240473 - Food Service Establishment License</b>                      | <b>Permit Holder: JEDLICKA INC.</b>  | <b>Inspection Reason: Physical Recheck</b> | <b>Est. Type:</b><br><br><b>Risk Category: Risk Level 2 (Low)</b> |

### 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**

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

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| <b>Safe Food and Water</b><br>30. Pasteurized eggs used where required N/O<br>31. Water and ice from approved source N/O<br>32. Variance obtained for specialized processing methods N/O<br><b>Food Temperature Control</b><br>33. Proper cooling methods used; adequate equipment for temperature control N/O<br>34. Plant food properly cooked for hot holding N/O<br>35. Approved thawing methods N/O<br>36. Thermometers provided and accurate N/O<br><b>Food Identification</b><br>37. Food properly labeled; original container N/O<br><b>Prevention of Food Contamination</b><br>38. Insects, rodents, and animals not present/outer openings protected N/O<br>39. Contamination prevented during food preparation, storage and display N/O<br>40. Personal cleanliness N/O<br>41. Wiping cloths: properly used and stored N/O<br>42. Washing fruits and vegetables N/O | <b>Proper Use of Utensils</b><br>43. In use utensils: properly stored N/O<br>44. Utensils, equipment, and linens: properly stored dried and handled N/O<br>45. Single-use/single service articles: properly stored and used N/O<br>46. Slash-resistant and cloth glove use N/O<br><b>Utensils, Equipment, and Vending</b><br>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used N/O<br>48. Warewashing facilities: installed, maintained, and used; test strips N/O<br>49. Non-food contact surfaces clean N/O<br><b>Physical Facilities</b><br>50. Hot and Cold water available; adequate pressure N/O<br>51. Plumbing installed; proper backflow devices N/O<br>52. Sewage and waste water properly disposed N/O<br>53. Toilet facilities; properly constructed, supplied, and cleaned N/O<br>54. Garbage and refuse properly disposed; facilities maintained N/O<br>55. Physical facilities installed, maintained, and clean N/O<br>56. Adequate ventilation and lighting; designated areas used N/O<br>57. Licensing; posting licenses and reports; smoking N/O |
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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: No CFPM employed by establishment. | 10/10/2024      |

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**Inspection Published Comment:**

Physical recheck inspection conducted. Person in Charge agreed to meet CFPM requirements no later than 9/29/24 and send the inspector a CFPM certificate of completion upon course and exam completion.

Per Johnson County Public Health policy a warning letter has been issued for item #2. A Physical Recheck will occur on or after 10/10/24 to verify corrections have been made.

Follow-up will be completed on or after 10/10/2024 by Physical Recheck.

The following guidance documents have been issued:



Anthony Kapayou  
Person In Charge



Jesse Bockelman  
Inspector