



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	3	Date: 9/25/2024 Time In: 2:10 PM Time Out: 3:10 PM	
	No. Of Repeat Factor/Intervention Violations	2		
Establishment: SUBWAY	Address: 101 WINDFLOWER LN	City/State: Solon, IA	Zip: 52333	Telephone: 319-624-2324
License/Permit#: 87727 - Food Service Establishment License	Permit Holder: JEDLICKA INC	Inspection Reason: Routine	Est. Type: Restaurants	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>Supervision</p> <p>1. Person in charge present, demonstrates knowledge, and performs duties IN</p> <p>2. Certified Food Protection Manager OUT, R</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 OUT</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/A</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/A</p> <p>19. Proper reheating procedures of hot holding N/A</p> <p>20. Proper cooling time and temperatures IN</p> <p>21. Proper hot holding temperatures IN</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>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 IN</p> <p>Conformance with Approved Procedures</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>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/A</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 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/A</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 IN</p> <p>54. Garbage and refuse properly disposed; facilities maintained IN</p> <p>55. Physical facilities installed, maintained, and clean OUT, (*)</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
2.	2-102.12(A)	C	Observation: No Certified food protection manager employed at this facility.	10/5/2024
5.	2-501.11	PF	Observation: No site specific vomit and diarrheal clean up procedure on site at time of inspection.	10/5/2024
10.	6-301.14	C	Observation: Hand sink in kitchen prep line lacked handwashing reminder signage. Corrected by: Inspector provided person in charge with a temporary handwashing sign until a permanent sign can be placed. Observation: Restrooms lacked handwashing reminder signage. Corrected by: Inspector provided person in charge with a temporary handwashing sign until a permanent sign can be placed.	COS
10.	5-205.11	PF	Observation: To go boxes stored on top of handwashing sink within kitchen prep area. Corrected by: Person in charge moved boxes to different area to allow easy access to hand sink.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
40.	2-303.11	C	Observation: Employee was observed wearing a wrist bracelet in active food prep.	10/5/2024
40.	2-402.11	C	Observation: Employees were observed wearing visors. Visors are an ineffective hair restraint.	10/5/2024
41.	3-304.14	C	Observation: No sanitizer set up at time of inspection. Corrected by: Person in charge made up sanitizer solution and tested at the correct PPM.	COS
55.	6-501.16	C	Observation: Drying mop stored in basin of mop sink. Corrected by: Person in charge hung up mop to dry.	COS

Inspection Published Comment:

Routine inspection conducted. A letter of correction has been issued for violation (#2 & #5). See letter for compliance details.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#10: The person in charge agrees to maintain handwashing to allow for easy access.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

The person in charge agrees to the following:

- 1) A minimum of one employee will be a Certified Food Protection Manager no later than (3/25/2024).
- 2) Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by (10/5/2024).
- 3) 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

Follow-up will be completed on or after 10/5/2024 by Follow Up-Letter of Correction.

The following guidance documents have been issued:



Keeli Claussen
Person In Charge



Laura Sneller
Inspector