



### 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	0	Date: 10/30/2024 Time In: 3:20 PM Time Out: 3:50 PM
	No. Of Repeat Factor/Intervention Violations	0	
Establishment: TABOOLEH GROCERY	Address: 210 2ND ST	City/State: Coralville, IA	Zip: 52241 Telephone: 3193389999
License/Permit#: 166387 - Food Service Establishment License, 194520 - Retail Food Establishment License	Permit Holder: TABOOLEH LLC	Inspection Reason: Physical Recheck	Est. Type: Retail Stores, Restaurants Risk Category: Risk Level 1 (Very Low), Risk Level 4 (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

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

#### GOOD RETAIL PRACTICES

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

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

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
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**GOOD RETAIL PRACTICES**


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**Inspection Published Comment:**  
 This onsite visit is a recheck in reference to a warning letter sent on 10/18/2024.

- The following items have been corrected.
- #10: Hand sinks are equipped with handwashing reminder signage.
  - #15: All raw items properly stored in coolers throughout establishment.
  - #16: Blade of tabletop can opener clean to sight.
  - #23: House made sauces and potentially hazardous foods are date marked.
  - #36: Coolers are equipped with ambient air thermometers.
  - #41: Sanitizer was set up at time of inspection.
  - #47: Foods containers are no longer lined with foil & parchment paper.
  - #51: Pipe underneath hand sink no longer leaking.
  - #55: Mop is stored correctly to allow for adequate drying.

The following guidance documents have been issued:



Yasser Gaber  
 Person In Charge



Laura Sneller  
 Inspector