



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	6	Date: 2/3/2025 Time In: 1:00 PM Time Out: 2:27 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	1		
Establishment: R J'Z EXPRESS	Address: 2 ESCORT LN	City/State: Iowa City, IA	Zip: 52240	Telephone: 3195603357
License/Permit#: 42643 - Retail Food Establishment License, 44439 - Food Service Establishment License	Permit Holder: HWZ, LLC	Inspection Reason: Routine	Est. Type: Restaurants, Retail Stores	Risk Category: Risk Level 3 (Medium), 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

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

**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	IN
31. Water and ice from approved source	IN
32. Variance obtained for specialized processing methods	N/A
<b>Food Temperature Control</b>	
33. Proper cooling methods used; adequate equipment for temperature control	IN
34. Plant food properly cooked for hot holding	IN
35. Approved thawing methods	IN
36. Thermometers provided and accurate	IN
<b>Food Identification</b>	
37. Food properly labeled; original container	IN
<b>Prevention of Food Contamination</b>	
38. Insects, rodents, and animals not present/outer openings protected	IN
39. Contamination prevented during food preparation, storage and display	IN
40. Personal cleanliness	IN
41. Wiping cloths: properly used and stored	IN
42. Washing fruits and vegetables	IN
	43. In use utensils: properly stored IN
	44. Utensils, equipment, and linens: properly stored dried and handled IN
	45. Single-use/single service articles: properly stored and used IN
	46. Slash-resistant and cloth glove use IN
	<b>Utensils, Equipment, and Vending</b>
	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT
	48. Warewashing facilities: installed, maintained, and used; test strips IN
	49. Non-food contact surfaces clean IN
	<b>Physical Facilities</b>
	50. Hot and Cold water available; adequate pressure IN
	51. Plumbing installed; proper backflow devices IN
	52. Sewage and waste water properly disposed IN
	53. Toilet facilities; properly constructed, supplied, and cleaned IN
	54. Garbage and refuse properly disposed; facilities maintained IN
	55. Physical facilities installed, maintained, and clean IN
	56. Adequate ventilation and lighting; designated areas used OUT
	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
1.	2-102.11(A)(B)(C)(1) & (C)(4-16)	PF	Observation: The person in charge failed to respond to the inspector's questions as they relate to the specific food operation.	2/13/2025
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	2/13/2025
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	2/13/2025
10.	5-205.11	PF	Observation: The kitchen handwashing sink was clogged during the inspection.	2/13/2025
20.	3-501.14(A)	P	Observation: A pan of in-house cooked meat, stored in the lowboy cooler near the kitchen's back door, was found at 79°F. The meat did not reach the required cooling temperature of 70°F within two hours, as it had been placed for cooling at 10:00 AM and inspected at 1:30 PM, according to the person in charge.	2/6/2025
22.	3-501.16(A)(2)	P	Observation: The lowboy refrigeration unit contained cheese, raw sliced meat, and hot dog containers stored at 45°F, 49°F, and 57°F, respectively. The store manager was notified by phone regarding the temperature issue. Following the inspector's departure, the manager reported that the items had been voluntarily discarded.	2/6/2025

### GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
47.	4-401.11(A)(B), 4.402.11, 4-402.12, 4-501.11	C	Observation: The lowboy cooler near the kitchen's back door is unable to maintain a temperature below 41°F. No temperature-controlled for safety (TCS) foods should be stored in the cooler until it is repaired or replaced.	2/13/2025
56.	6-305.11	C	Observation: An employee's cell phone was observed above the prep table of the lowboy cooler next to the kitchen's back door.	2/13/2025

#### Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 2/13/2025 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:

#3. The person in charge agrees to ensure employees are reviewed and sign the employee health reporting agreement.

Follow-up will be completed on or after 2/13/2025 by Physical Recheck.

#### The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_20ProperCooling TimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures

DIA_3ReportTheseFBI ISymptomsPosterW_ Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_5ProceduresFor RespondingToVomitA ndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Steven Moss  
Person In Charge



Ahmed Mohammed  
Inspector