



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 <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">3</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">0</div>	Date: 3/19/2025 Time In: 12:49 PM Time Out: 1:06 PM
Establishment: IOWA CITY AFRICAN AND ORIENTAL MARKET	Address: 959 HIGHWAY 6 E	City/State: Iowa City, IA	Zip: 52240
License/Permit#: 124777 - Retail Food Establishment License	Permit Holder: WATERLOO GENERAL MARKET, INC.	Inspection Reason: Physical Recheck	Est. Type: Retail Stores 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

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

Safe Food and Water		Proper Use of Utensils	
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
Food Temperature Control		46. Slash-resistant and cloth glove use	N/O
33. Proper cooling methods used; adequate equipment for temperature control	N/O	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	OUT
35. Approved thawing methods	N/O	48. Warewashing facilities: installed, maintained, and used; test strips	N/O
36. Thermometers provided and accurate	N/O	49. Non-food contact surfaces clean	N/O
Food Identification		Physical Facilities	
37. Food properly labeled; original container	N/O	50. Hot and Cold water available; adequate pressure	N/O
Prevention of Food Contamination		51. Plumbing installed; proper backflow devices	N/O
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	IN	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	N/O	54. Garbage and refuse properly disposed; facilities maintained	N/O
41. Wiping cloths: properly used and stored	N/O	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
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	3/29/2025
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup	3/29/2025
16.	4-601.11(A)	PF	Observation: The interior of the ice machine contained debris buildup.	3/29/2025

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
47.	4-202.11	P	Observation: Excessive debris has accumulated on the interior surfaces of the bottom shelves on the two three-door display retail freezers.	3/22/2025

Inspection Published Comment:

A physical Recheck inspection was conducted. A second physical recheck will occur on or after 3/22/2025 to verify corrections have been made.

Long-Term Corrective Actions:

The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:

#5. The inspector discussed Food Code changes to procedures of bodily fluid cleanup. The inspector provided guidance on creating site-specific written procedures, and the person in charge agreed to send the inspector a copy of the establishment bodily fluid cleanup procedure on or before 3/29/2025.

#16. The person in charge agreed to discuss proper cleaning of the ice machine.

Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violation #3. See the official letter for compliance details.

Corrections observed during this inspection included:

Item #10 All of the facility's hand-washing sinks are accessible and supplied with soap and paper towels.

Item #39 All the food containers are stored 6" or more above the ground.

Item #39 All the food containers have a lid to protect them from environmental contamination.



Item #53 The employee bathroom toilet was found clean.

Item #55 The ceiling tile above the coolers and freezer line was replaced.

Follow-up will be completed on or after 3/29/2025 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_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events

Afi Bodjona
Person In Charge

Ahmed Mohammed
Inspector