



| Food Establishment Inspection Report | | | | |
|--|--|----------------------------|--|--|
| Johnson County Public Health | No. Of Risk Factor/Intervention Violations | 0 | Date: 2/28/2025 Time In: 8:10 AM Time Out: 9:10 AM | |
| 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083 | No. Of Repeat Factor/Intervention Violations | 0 | | |
| Establishment: JOHN'S GROCERY | Address: 401 E MARKET ST | City/State: IOWA CITY, IA | Zip: 52245 | Telephone: 3193372183 |
| License/Permit#: 44961 - Retail Food Establishment License | Permit Holder: JOHN'S GROCERY, INC. | Inspection Reason: Routine | Est. Type: Retail Stores | Risk Category: Risk Level 2 (Low), Risk Level 3 (Medium) |

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 | IN |
| 2. Certified Food Protection Manager | N/A |
| Employee Health | |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | IN |
| 4. Proper use of exclusions and restrictions | IN |
| 5. Procedures for responding to vomiting and diarrheal events | IN |
| Good Hygienic Practices | |
| 6. Proper eating, tasting, drinking, or tobacco use | N/O |
| 7. No discharge from eyes, nose, and mouth | N/O |
| Control of Hands as a Vehicle of Contamination | |
| 8. Hands clean and properly washed | IN |
| 9. No bare hand contact with ready to eat foods | IN |
| 10. Hand washing sinks properly supplied and accessible | IN |
| Approved Source | |
| 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 |
| Protection from Contamination | |
| | 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 |
| | Potentially Hazardous Food Time/Temperature Control for Safety |
| | 18. Proper cooking time and temperatures N/A |
| | 19. Proper reheating procedures of hot holding N/A |
| | 20. Proper cooling time and temperatures N/A |
| | 21. Proper hot holding temperatures N/A |
| | 22. Proper cold holding temperatures IN |
| | 23. Proper date marking and disposition IN |
| | 24. Time as a public health control: procedures and records N/A |
| | Consumer Advisory |
| | 25. Consumer advisory provided for raw or undercooked foods N/A |
| | Highly Susceptible Populations |
| | 26. Pasteurized foods used; prohibited foods not offered N/A |
| | Food/Color Additives and Toxic Substances |
| | 27. Food additives: approved, properly stored, and used N/A |
| | 28. Toxic substances properly identified, stored and used IN |
| | Conformance with Approved Procedures |
| | 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.

| | |
|---|---|
| Safe Food and Water | Proper Use of Utensils |
| 30. Pasteurized eggs used where required | N/A |
| 31. Water and ice from approved source | IN |
| 32. Variance obtained for specialized processing methods | N/A |
| Food Temperature Control | |
| 33. Proper cooling methods used; adequate equipment for temperature control | IN |
| 34. Plant food properly cooked for hot holding | N/A |
| 35. Approved thawing methods | N/A |
| 36. Thermometers provided and accurate | IN |
| Food Identification | |
| 37. Food properly labeled; original container | IN |
| Prevention of Food Contamination | |
| 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 N/A |
| | Utensils, Equipment, and Vending |
| | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN |
| | 48. Warewashing facilities: installed, maintained, and used; test strips IN |
| | 49. Non-food contact surfaces clean IN |
| | Physical Facilities |
| | 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 IN |
| | 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 |
|-------------|-------------------|----------------|---------|-----------------|
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|-------------|-------------------|----------------|---------|-----------------|

Inspection Published Comment:
This is a Routine inspection.

The following guidance documents have been issued:



Chris Moore
Person In Charge



Tim James
Inspector