



Food Establishment Inspection Report

Johnson County Public Health	No. Of Risk Factor/Intervention Violations	6	Date: 3/11/2025
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	2	Time In: 2:55 PM Time Out: 4:00 PM
Establishment: MAGGIE'S FARM WOOD-FIRED PIZZA	Address: 1308 MELROSE AVE	City/State: Iowa City, IA	Zip: 52246
Telephone: 3193514588	Permit Holder: MAGGIE'S FARM WOOD-FIRED PIZZA	Inspection Reason: Routine	Est. Type: Restaurants
License/Permit#: 155340 - Food Service Establishment License			Risk Category: 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

<p>Supervision</p> <p>1. Person in charge present, demonstrates knowledge, and performs duties IN</p> <p>2. Certified Food Protection Manager IN</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 N/O</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/O</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 OUT, (*), R</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 OUT</p> <p>19. Proper reheating procedures of hot holding N/O</p> <p>20. Proper cooling time and temperatures IN</p> <p>21. Proper hot holding temperatures N/O</p> <p>22. Proper cold holding temperatures IN</p> <p>23. Proper date marking and disposition OUT, (*)</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 OUT, (*)</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/O</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 IN</p> <p>41. Wiping cloths: properly used and stored IN</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/O</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 IN</p> <p>56. Adequate ventilation and lighting; designated areas used OUT, (*)</p> <p>57. Licensing; posting licenses and reports; smoking OUT</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
5.	2-501.11	PF	Observation: On-hand procedures do not contain all the required Food Code steps nor is it specific to the establishment.	3/21/2025
10.	5-205.11	PF	Observation: Sanitizer bottles were stored on the rim of the handwashing sink. Corrected by: The person in charge removed the items.	COS
16.	4-601.11(A)	PF	Observation: The interior of the ice machine contained debris buildup. Corrected by: The person in charge had the interior of the ice machine cleaned and sanitized.	COS
18.	3-401.14 (A-E)	P	Observation: The establishment uses a non-continuous cooking method for eggs. The procedure has not been approved by JCPH.	3/14/2025
23.	3-501.18	P	Observation: Housemade veggie lasagna and roasted garlic are held beyond the 7-day limit for house-made foods. Corrected by: The person in charge voluntarily discarded items.	COS
28.	7-102.11	PF	Observation: Multi-use spray bottles of sanitizer lacked labels with the common name of contents. Corrected by: The person in charge labeled the spray bottle with contents.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
56.	6-305.11	C	Observation: An employee's hoodie was observed above the dish shelf in the kitchen. Corrected by: The hoodie was removed.	COS
57.	Iowa Code Section 137F	C	Observation: Only the first page of the inspection report is available for viewing.	3/21/2025

Inspection Published Comment:

**This on-site visit is routine. A letter of correction has been issued for violations #5 and #18. See the letter for compliance details. The inspector will send an official Letter of Correction request to the person in charge.
The person in charge agreed to have all the violations corrected by the assigned date.**

Follow-up will be completed on or after 3/21/2025 by Follow Up-Letter of Correction.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_18ProperCookingTimeAndTemperature	18 Proper Cooking Time and Temperature
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used

DIA_5ProceduresFor
RespondingToVomitA
ndDiarrhea

5 Procedures for responding to vomit and diarrheal events



Tom Roc Kemmerer
Person In Charge



Ahmed Mohammed
Inspector