



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: 3/20/2025 Time In: 11:01 AM Time Out: 11:08 AM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: MAGGIE'S FARM WOOD-FIRED PIZZA	Address: 1308 MELROSE AVE	City/State: Iowa City, IA	Zip: 52246	Telephone: 3193514588
License/Permit#: 155340 - Food Service Establishment License	Permit Holder: MAGGIE'S FARM WOOD-FIRED PIZZA	Inspection Reason: Follow Up-Letter of Correction	Est. Type: Restaurants	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

Supervision	15. Food separated and protected (Cross Contamination and Environmental) N/O
1. Person in charge present, demonstrates knowledge, and performs duties N/O	16. Food contact surfaces: cleaned and sanitized N/O
2. Certified Food Protection Manager N/O	17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O
Employee Health	Potentially Hazardous Food Time/Temperature Control for Safety
3. Management, food employee and conditional employee knowledge, responsibilities and reporting N/O	18. Proper cooking time and temperatures IN
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 IN	20. Proper cooling time and temperatures N/O
Good Hygienic Practices	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 N/O
Control of Hands as a Vehicle of Contamination	24. Time as a public health control: procedures and records N/O
8. Hands clean and properly washed N/O	Consumer Advisory
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 N/O	Highly Susceptible Populations
Approved Source	26. Pasteurized foods used; prohibited foods not offered N/O
11. Foods obtained from an approved source N/O	Food/Color Additives and Toxic Substances
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	Conformance with Approved Procedures
Protection from Contamination	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 N/O
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 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 N/O	55. Physical facilities installed, maintained, and clean N/O
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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Inspection Published Comment:

A response to the Letter of Correction has been received and is attached to this report.

Item #5: Establishment has provided the inspector with a completed site-specific written procedure for bodily fluid cleanup.

Item #18: No specific procedure is required for cooking eggs. The person in charge has agreed to use the sous vide method at 150°F for 50 minutes, ensuring the eggs reach an internal temperature of 145°F or above. After cooking, the eggs will be rapidly cooled—from 135°F to below 70°F within 2 hours and to below 41°F within a total of 6 hours. They will then be stored under refrigeration at 41°F or below or kept frozen and reheated as needed for immediate service.

The following guidance documents have been issued:



Roc Kemmerer
Person In Charge



Ahmed Mohammed
Inspector