



## Food Establishment Inspection Report

|  |  |                            |   |
|--|--|----------------------------|---|
| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations<br><br>No. Of Repeat Factor/Intervention Violations | 2<br><br>1                 | Date: 3/27/2025<br>Time In: 12:37 PM<br>Time Out: 3:10 PM |
| Establishment: MARCO'S GRILLED CHEESE-COMMISSARY   | Address: 116 STEVENS DR  | City/State: IOWA CITY, IA  | Zip: 52240  |
| License/Permit#: 45063 - Food Service Establishment License                              | Permit Holder: JP VENTURES LLC   | Inspection Reason: Routine | Est. Type: Other<br>Risk Category: Risk Level 4 (High)    |

### 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>  |     | 15. Food separated and protected (Cross Contamination and Environmental)                             | IN          |
| 1. Person in charge present, demonstrates knowledge, and performs duties                        | IN  | 16. Food contact surfaces: cleaned and sanitized   | IN          |
| 2. Certified Food Protection Manager  | IN  | 17. Proper disposition of returned, previously served, reconditioned, and unsafe food                | IN          |
| <b>Employee Health</b>  |     | <b>Potentially Hazardous Food Time/Temperature Control for Safety</b>                                |             |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | IN  | 18. Proper cooking time and temperatures   | N/O         |
| 4. Proper use of exclusions and restrictions  | IN  | 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         |
| <b>Good Hygienic Practices</b>  |     | 21. Proper hot holding temperatures  | N/O         |
| 6. Proper eating, tasting, drinking, or tobacco use   | N/O | 22. Proper cold holding temperatures   | IN          |
| 7. No discharge from eyes, nose, and mouth  | IN  | 23. Proper date marking and disposition  | OUT, (*), R |
| <b>Control of Hands as a Vehicle of Contamination</b>   |     | 24. Time as a public health control: procedures and records  | N/A         |
| 8. Hands clean and properly washed  | N/O | <b>Consumer Advisory</b>   |             |
| 9. No bare hand contact with ready to eat foods   | N/O | 25. Consumer advisory provided for raw or undercooked foods  | N/A         |
| 10. Hand washing sinks properly supplied and accessible   | IN  | <b>Highly Susceptible Populations</b>  |             |
| <b>Approved Source</b>  |     | 26. Pasteurized foods used; prohibited foods not offered   | N/A         |
| 11. Foods obtained from an approved source  | IN  | <b>Food/Color Additives and Toxic Substances</b>   |             |
| 12. Foods received at proper temperatures   | N/O | 27. Food additives: approved, properly stored, and used  | N/A         |
| 13. Food in good condition, safe, and unadulterated   | IN  | 28. Toxic substances properly identified, stored and used  | OUT, (*)    |
| 14. Required records available; shellstock tags, parasite destruction                           | N/A | <b>Conformance with Approved Procedures</b>  |             |
| <b>Protection from Contamination</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                                    | N/A | 43. In use utensils: properly stored   | IN  |
| 31. Water and ice from approved source                                      | IN  | 44. Utensils, equipment, and linens: properly stored dried and handled                         | IN  |
| 32. Variance obtained for specialized processing methods                    | N/A | 45. Single-use/single service articles: properly stored and used                               | IN  |
| <b>Food Temperature Control</b>   |     | 46. Slash-resistant and cloth glove use  | N/O |
| 33. Proper cooling methods used; adequate equipment for temperature control | IN  | <b>Utensils, Equipment, and Vending</b>  |     |
| 34. Plant food properly cooked for hot holding                              | N/O | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | IN  |
| 35. Approved thawing methods  | IN  | 48. Warewashing facilities: installed, maintained, and used; test strips                       | IN  |
| 36. Thermometers provided and accurate                                      | IN  | 49. Non-food contact surfaces clean  | IN  |
| <b>Food Identification</b>  |     | <b>Physical Facilities</b>   |     |
| 37. Food properly labeled; original container                               | IN  | 50. Hot and Cold water available; adequate pressure  | IN  |
| <b>Prevention of Food Contamination</b>                                     |     | 51. Plumbing installed; proper backflow devices  | IN  |
| 38. Insects, rodents, and animals not present/outer openings protected      | IN  | 52. Sewage and waste water properly disposed   | IN  |
| 39. Contamination prevented during food preparation, storage and display    | IN  | 53. Toilet facilities; properly constructed, supplied, and cleaned                             | IN  |
| 40. Personal cleanliness  | IN  | 54. Garbage and refuse properly disposed; facilities maintained                                | IN  |
| 41. Wiping cloths: properly used and stored                                 | IN  | 55. Physical facilities installed, maintained, and clean                                       | IN  |
| 42. Washing fruits and vegetables   | 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 |
|-------------|-------------------|----------------|--|-----------------|
| 23.         | 3-501.17          | PF             | Observation: Several open commercial containers lacked the open date marking.<br>Several containers of prepared foods and sauces lacked date marking.<br><br>Corrected by: The person in charge had foods labeled with preparation and open dates. | COS             |
| 28.         | 7-102.11          | PF             | Observation: Multi-use spray bottles of sanitizer lacked labels with the common name of contents.<br><br>Corrected by: The person in charge labeled the spray bottle with contents.  | COS             |

**GOOD RETAIL PRACTICES**

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|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

**Inspection Published Comment:**

This on-site visit was a routine inspection, and no further action is required.

The commissary serves four of Marco's mobile units.

At the time of inspection, no food preparation was taking place. Only pre-cooked foods are used, with reheating occurring on the food trucks. Cooling, if necessary, is conducted at the commissary at the end of service.


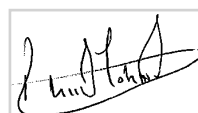
**Long-Term Corrective Actions:**

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

#23. The person in charge agrees to retrain employees on the date marking and shelf life of prepared and opened foods on-site.

The following guidance documents have been issued:

| Document Name                                | Description                                    |
|--|--|
| DIA_23ProperDatemarkingAndDisposition        | 23 Proper Datemarking and Disposition          |
| DIA_23TemperatureControlForSafetyDefinition  | 23 Temperature Control For Safety Definition   |
| DIA_28ToxicSubstancesIdentifiedStoredAndUsed | 28 Toxic substances identified stored and used |


Bobby Maning  
Person In Charge

Ahmed Mohammed  
Inspector