



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	1	Date: 3/21/2025 Time In: 11:33 AM Time Out: 1:00 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
Establishment: SODEXO @ P & G IOWA CITY	Address: 2200 LOWER MUSCATINE RD	City/State: Iowa City, IA	Zip: 52240	Telephone: 3193992287
License/Permit#: 95020 - Food Service Establishment License, 95021 - Retail Food Establishment License	Permit Holder: SODEXO OPERATIONS, LLC	Inspection Reason: Routine	Est. Type: Restaurants, Retail Stores	Risk Category: Risk Level 3 (Medium), 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

<b>Supervision</b>	
1. Person in charge present, demonstrates knowledge, and performs duties	IN
2. Certified Food Protection Manager	IN
<b>Employee Health</b>	
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
<b>Good Hygienic Practices</b>	
6. Proper eating, tasting, drinking, or tobacco use	N/O
7. No discharge from eyes, nose, and mouth	IN
<b>Control of Hands as a Vehicle of Contamination</b>	
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
<b>Approved Source</b>	
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
<b>Protection from Contamination</b>	
	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
	<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>
	18. Proper cooking time and temperatures IN
	19. Proper reheating procedures of hot holding IN
	20. Proper cooling time and temperatures N/O
	21. Proper hot holding temperatures OUT, (*)
	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
	<b>Consumer Advisory</b>
	25. Consumer advisory provided for raw or undercooked foods N/A
	<b>Highly Susceptible Populations</b>
	26. Pasteurized foods used; prohibited foods not offered N/A
	<b>Food/Color Additives and Toxic Substances</b>
	27. Food additives: approved, properly stored, and used N/A
	28. Toxic substances properly identified, stored and used IN
	<b>Conformance with Approved Procedures</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
31. Water and ice from approved source	IN
32. Variance obtained for specialized processing methods	N/A
<b>Food Temperature Control</b>	
33. Proper cooling methods used; adequate equipment for temperature control	IN
34. Plant food properly cooked for hot holding	IN
35. Approved thawing methods	IN
36. Thermometers provided and accurate	IN
<b>Food Identification</b>	
37. Food properly labeled; original container	IN
<b>Prevention of Food Contamination</b>	
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/O
	<b>Utensils, Equipment, and Vending</b>
	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN
	48. Warewashing facilities: installed, maintained, and used; test strips OUT
	49. Non-food contact surfaces clean IN
	<b>Physical Facilities</b>
	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 OUT

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
21.	3-501.16(A)(1)	P	Observation: Chicken tenders and fried sweet potatoes on the hot holding unit were at 119F and 129F. Corrected by: The employee reheated the items rapidly to above 165F before returning to hot holding.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-204.115, 4-204.116, 4-204.117	PF	Observation: No test strips were available at the time of inspection for the high heat machine.	3/31/2025
57.	Iowa Code Section 137F	C	Observation: Only the first page of the inspection report is available for viewing.	3/31/2025

**Inspection Published Comment:**

This on-site visit is routine. The person in charge agreed to have all the violations corrected by the assigned date.

**Discussions with management:**

#19. Discussion with management about the reheating procedures with person in charge. The person in charge will monitor reheating foods to ensure that foods are reheated above 165F within 2 hours.

#20. Discuss with management about the methods to cool in-house-made food that was being batch-made quickly. Cooling guidance documents were issued.

The following guidance documents have been issued:

Document Name	Description
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_48TestStrips	48 Test Strips



Ashley Plower  
Person In Charge



Ahmed Mohammed  
Inspector