



### Food Establishment Inspection Report

Johnson County Public Health	No. Of Risk Factor/Intervention Violations	2	Date: 8/14/2025
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	2	Time In: 1:11 PM Time Out: 2:55 PM
Establishment: WALMART #1721	Address: 919 HIGHWAY 1 W	City/State: IOWA CITY, IA	Zip: 52246 Telephone: 3193373116
License/Permit#: 43668 - Food Service Establishment License, 77300 - Retail Food Establishment License	Permit Holder: WALMART INC.	Inspection Reason: Routine	Est. Type: Retail Stores, Restaurants 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

<p><b>Supervision</b></p> <p>1. Person in charge present, demonstrates knowledge, and performs duties IN</p> <p>2. Certified Food Protection Manager IN</p> <p><b>Employee Health</b></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 IN</p> <p><b>Good Hygienic Practices</b></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><b>Control of Hands as a Vehicle of Contamination</b></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><b>Approved Source</b></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><b>Protection from Contamination</b></p>	<p>15. Food separated and protected (Cross Contamination and Environmental) IN</p> <p>16. Food contact surfaces: cleaned and sanitized IN</p> <p>17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN</p> <p><b>Potentially Hazardous Food Time/Temperature Control for Safety</b></p> <p>18. Proper cooking time and temperatures N/O</p> <p>19. Proper reheating procedures of hot holding N/O</p> <p>20. Proper cooling time and temperatures N/O</p> <p>21. Proper hot holding temperatures IN</p> <p>22. Proper cold holding temperatures IN</p> <p>23. Proper date marking and disposition IN</p> <p>24. Time as a public health control: procedures and records N/A</p> <p><b>Consumer Advisory</b></p> <p>25. Consumer advisory provided for raw or undercooked foods N/A</p> <p><b>Highly Susceptible Populations</b></p> <p>26. Pasteurized foods used; prohibited foods not offered N/A</p> <p><b>Food/Color Additives and Toxic Substances</b></p> <p>27. Food additives: approved, properly stored, and used N/A</p> <p>28. Toxic substances properly identified, stored and used OUT, (*), R</p> <p><b>Conformance with Approved Procedures</b></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><b>Safe Food and Water</b></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><b>Food Temperature Control</b></p> <p>33. Proper cooling methods used; adequate equipment for temperature control IN</p> <p>34. Plant food properly cooked for hot holding IN</p> <p>35. Approved thawing methods IN</p> <p>36. Thermometers provided and accurate OUT</p> <p><b>Food Identification</b></p> <p>37. Food properly labeled; original container IN</p> <p><b>Prevention of Food Contamination</b></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 N/A</p>	<p><b>Proper Use of Utensils</b></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><b>Utensils, Equipment, and Vending</b></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><b>Physical Facilities</b></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 IN</p> <p>57. Licensing; posting licenses and reports; smoking IN</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
10.	6-301.14	C	Observation: The main kitchen hand sink near the chicken oven and the hand sink across from the fryers lack the required handwashing signage. Correction: The inspector provided temporary handwashing signs for immediate posting at the sinks.	COS
10.	6-301.12	PF	Observation: The main kitchen hand sink near the chicken oven, the hand sink across from the fryers, the hand sink by the service sink, and the bakery hand sink near the door were missing hand-drying provisions. Correction: The employee replenished paper towels at the affected sinks.	COS
10.	6-301.11	PF	Observation: The bakery hand sink near the door was missing soap. Correction: Soap was provided.	COS
28.	7-201.11	P	Observation: Chemical spray bottles were stored on a shelf across from the fryers in the main kitchen alongside single-use items. Correction: The employee relocated the single-use items to a storage area away from chemicals.	COS

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-204.112(A)-(D)	C	Observation: Two cheese and meat line coolers in the deli department were missing working ambient air thermometers.	8/24/2025

**Inspection Published Comment:**

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

**Long-Term Corrective Actions:**

The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:  
#10. The person in charge agreed to discuss handwashing sink requirements with the staff.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_36Thermometers ProvidedAndAccurate	36 Thermometers Provided and Accurate



Jason Vine  
Person In Charge



Ahmed Mohammed  
Inspector