



## 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 <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">3</div>	Date: 9/22/2025 Time In: 1:30 PM Time Out: 3:50 PM		
	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div>			
Establishment: BREAD GARDEN MARKET & BAKERY	Address: 225 S LINN ST	City/State: IOWA CITY, IA	Zip: 52240	Telephone: 3193544246
License/Permit#: 42672 - Retail Food Establishment License, 44600 - Food Service Establishment License	Permit Holder: BREAD GARDEN OF IOWA CITY L.C.	Inspection Reason: Routine	Est. Type: Restaurants, Other, Retail Stores	Risk Category: Risk Level 4 (High), 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	IN	
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	OUT, (*)	
<b>Approved Source</b>		
11. Foods obtained from an approved source	IN	
12. Foods received at proper temperatures	IN	
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	OUT, (*)	
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	OUT, (*)	
20. Proper cooling time and temperatures	N/O	
21. Proper hot holding temperatures	IN	
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		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/A	
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	IN		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	OUT, (*)		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	OUT, (*)		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
10.	6-301.11	PF	Observation: Rear prep area hand sink near the grills did not have soap. Corrected by: Person in charge added more hand soap to this hand sink.	COS
16.	4-501.116	PF	Observation: Sanitizer in the made to order sandwich area was measured at 0PPM. Corrected by: Person in charge remade this sanitizer and it tested at 200PPM.	COS
19.	3-403.11(C )	P	Observation: Commercial chicken noodle soup was reheated and put on the hot buffet line at 115 degrees. Corrected by: Person in charge heated this soup to 140 and put it back on the hot line.	COS

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple house made sauces in the made to order sandwich area do not have common name identification. Corrected by: Person in charge added the names of the products to these sauces.	COS
41.	3-304.14	C	Observation: Wet wiping cloths were improperly stored throughout the facility. On prep tables wet or food soiled. Corrected by: Person in charge removed these cloths for cleaning. New cloths were stored in sanitizer buckets.	COS

**Inspection Published Comment:**  
This is a Routine inspection.

**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_19ProperReheatingForHotHolding	19 Proper Reheating For Hot Holding



Ryan Hall  
Person In Charge



Tim James  
Inspector