



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 No. Of Repeat Factor/Intervention Violations	2 1	Date: 9/24/2025 Time In: 3:00 PM Time Out: 3:50 PM
Establishment: CASEY'S GENERAL STORE #3322	Address: 1904 BROADWAY ST	City/State: Iowa City, IA	Zip: 52240
License/Permit#: 78911 - Food Service Establishment License, 78912 - Retail Food Establishment License	Permit Holder: CASEY'S MARKETING COMPANY	Inspection Reason: Routine	Est. Type: Retail Stores, Restaurants Risk Category: Risk Level 1 (Very Low), 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

Supervision				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
Employee Health				Potentially Hazardous Food Time/Temperature Control for Safety	
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
Good Hygienic Practices				21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use		N/O		22. Proper cold holding temperatures	OUT, (*)
7. No discharge from eyes, nose, and mouth		IN		23. Proper date marking and disposition	IN
Control of Hands as a Vehicle of Contamination				24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed		IN		Consumer Advisory	
9. No bare hand contact with ready to eat foods		IN		25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible		OUT, (*), R		Highly Susceptible Populations	
Approved Source				26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source		IN		Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures		IN		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	IN
14. Required records available; shellstock tags, parasite destruction		N/A		Conformance with Approved Procedures	
Protection from Contamination				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.

Safe Food and Water				Proper Use of Utensils	
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
Food Temperature Control				46. Slash-resistant and cloth glove use	N/O
33. Proper cooling methods used; adequate equipment for temperature control		IN		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	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
Food Identification				Physical Facilities	
37. Food properly labeled; original container		IN		50. Hot and Cold water available; adequate pressure	OUT
Prevention of Food Contamination				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	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
10.	5-205.11	PF	Observation: Food debris was observed in the basin of the hand sink located next to the cookie shelves. Corrected by: The person in charge cleaned and sanitized the hand sink.	COS
22.	3-501.16(A)(2)	P	Observation: A diced tomatoes container stored in the lowboy cooler by the kitchen door measured an internal temperature of 44.6°F. Corrected by: The container was voluntarily discarded by the person in charge.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
50.	5-103.11, 5-103.12	PF	Observation: Low hot water pressure at the handwashing sink next to the cookie shelves in the kitchen. Corrected by: The person in charge fixed the hot water pressure.	10/4/2025
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	10/4/2025

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 10/4/2025 to verify corrections have been made.

Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violation #10. See the official letter for compliance details.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures


Dustin Schneider
Person In Charge

Ahmed Mohammed
Inspector