



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 0	Date: 9/2/2025 Time In: 9:40 AM Time Out: 10:00 AM
	No. Of Repeat Factor/Intervention Violations 0	
Establishment: L. D. EXPRESS	Address: 900 W PENN ST	City/State: NORTH LIBERTY, IA Zip: 52317 Telephone: 3196262621
License/Permit#: 42833 - Food Service Establishment License, 44957 - Retail Food Establishment License	Permit Holder: TOM STREB, RICK STREB & TODD STREB	Inspection Reason: Physical Recheck 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

Supervision			15. Food separated and protected (Cross Contamination and Environmental)	N/O
1. Person in charge present, demonstrates knowledge, and performs duties	N/O		16. Food contact surfaces: cleaned and sanitized	N/O
2. Certified Food Protection Manager	IN		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
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	N/O		19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	N/O		20. Proper cooling time and temperatures	N/O
Good Hygienic Practices			21. Proper hot holding temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	N/O		22. Proper cold holding temperatures	N/O
7. No discharge from eyes, nose, and mouth	N/O		23. Proper date marking and disposition	N/O
Control of Hands as a Vehicle of Contamination			24. Time as a public health control: procedures and records	N/O
8. Hands clean and properly washed	N/O		Consumer Advisory	
9. No bare hand contact with ready to eat foods	N/O		25. Consumer advisory provided for raw or undercooked foods	N/O
10. Hand washing sinks properly supplied and accessible	IN		Highly Susceptible Populations	
Approved Source			26. Pasteurized foods used; prohibited foods not offered	N/O
11. Foods obtained from an approved source	N/O		Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/O		27. Food additives: approved, properly stored, and used	N/O
13. Food in good condition, safe, and unadulterated	N/O		28. Toxic substances properly identified, stored and used	N/O
14. Required records available; shellstock tags, parasite destruction	N/O		Conformance with Approved Procedures	
Protection from Contamination			29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O

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/O		43. In use utensils: properly stored	N/O
31. Water and ice from approved source	N/O		44. Utensils, equipment, and linens: properly stored dried and handled	N/O
32. Variance obtained for specialized processing methods	N/O		45. Single-use/single service articles: properly stored and used	N/O
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	N/O
35. Approved thawing methods	N/O		48. Warewashing facilities: installed, maintained, and used; test strips	N/O
36. Thermometers provided and accurate	N/O		49. Non-food contact surfaces clean	N/O
Food Identification			Physical Facilities	
37. Food properly labeled; original container	N/O		50. Hot and Cold water available; adequate pressure	N/O
Prevention of Food Contamination			51. Plumbing installed; proper backflow devices	N/O
38. Insects, rodents, and animals not present/outer openings protected	N/O		52. Sewage and waste water properly disposed	N/O
39. Contamination prevented during food preparation, storage and display	N/O		53. Toilet facilities; properly constructed, supplied, and cleaned	N/O
40. Personal cleanliness	N/O		54. Garbage and refuse properly disposed; facilities maintained	N/O
41. Wiping cloths: properly used and stored	N/O		55. Physical facilities installed, maintained, and clean	N/O
42. Washing fruits and vegetables	N/O		56. Adequate ventilation and lighting; designated areas used	N/O
			57. Licensing; posting licenses and reports; smoking	N/O

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
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Inspection Published Comment:

This onsite visit is a recheck in reference to a warning letter sent on 8/21/2025.

The following items have been corrected:

#2: Certified Food Protection Manager requirement has been met. Documentation is attached to this report.

#3: Employees are now informed in a verifiable manner of their reporting procedures using forms 1a and 1b

#10: Handwashing reminder signage is located at handwashing sink in men's restroom.

#10: No items are stored within the basin of handwashing sinks within kitchen.

#33: Flip top prep cooler on prep line within kitchen is able to hold foods at an internal temperature of 41 degrees or below.

The following guidance documents have been issued:


Jeni Streb
Person In Charge

Laura Sneller
Inspector