



## Food Establishment Inspection Report

|                                                                                          |                                                                                                                                              |                                                                                                                                                |                                                               |
|------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------|
| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations<br><div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">1</div> | No. Of Repeat Factor/Intervention Violations<br><div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">0</div> | Date: 9/16/2025<br>Time In: 10:00 AM<br>Time Out: 11:30 AM    |
| Establishment: STRINGTOWN GROCERY                                                        | Address: 2254 540TH ST SW                                                                                                                    | City/State: Kalona, IA                                                                                                                         | Zip: 52247                                                    |
| License/Permit#: 188262 - Retail Food Establishment License                              | Permit Holder: NELSON MULLETT                                                                                                                | Inspection Reason: Routine                                                                                                                     | Est. Type: Retail Stores<br>Risk Category: 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                                                                 | N/A      |  |
| <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                                              | OUT, (*) |  |
| <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                                                             | N/A      |  |
| 19. Proper reheating procedures of hot holding                                                       | N/A      |  |
| 20. Proper cooling time and temperatures                                                             | N/A      |  |
| 21. Proper hot holding temperatures                                                                  | N/A      |  |
| 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/O      |  |
| 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                              | N/A |  | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | OUT, (*) |  |
| 35. Approved thawing methods                                                | N/A |  | 48. Warewashing facilities: installed, maintained, and used; test strips                       | OUT      |  |
| 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                               | IN  |  | 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                                 | 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                                           | 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.         | 5-205.11          | PF             | <p>Observation: During the inspection, the handwashing sink in the deli meat department was obstructed by a bulk of meat and was also being used as a dump sink, making it inaccessible for proper handwashing.</p> <p>Corrected by: An employee removed the meat and debris and sanitized the sink. The person in charge reminded staff about proper handwashing sink use.</p> | COS             |

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

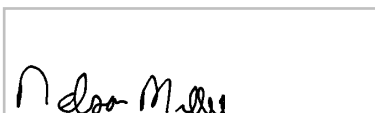
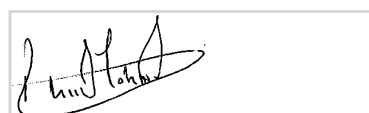
| Item Number | Violation of Code   | Priority Level | Comment                                                                                                                                                    | Correct By Date |
|-------------|---------------------|----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| 47.         | 4-201.11            | C              | <p>Observation: Absorbent cardboard was used as a food-contact liner in the deli meat reach-in cooler.</p> <p>Corrected by: The cardboard was removed.</p> | COS             |
| 48.         | 4-302.14, 4-501.116 | PF             | Observation: No test strips available at the time of inspection for chlorine sanitizer.                                                                    | 9/26/2025       |

**Inspection Published Comment:**

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

**The following guidance documents have been issued:**

| Document Name                                | Description                                            |
|----------------------------------------------|--------------------------------------------------------|
| DIA_10HandWashing SinksSuppliedAndAccessible | 10 Hand washing sinks properly supplied and accessible |
| DIA_48TestStrips                             | 48 Test Strips                                         |


Nelson Mullett  
Person In Charge

Ahmed Mohammed  
Inspector