



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	No. Of Repeat Factor/Intervention Violations 0	Date: 9/8/2025 Time In: 11:26 AM Time Out: 12:34 PM
Establishment: THOMA'S MEAT MARKET	Address: 1331 MUSCATINE AVE	City/State: Iowa City, IA	Zip: 52240
License/Permit#: 191892 - Retail Food Establishment License, 209525 - Food Service Establishment License	Permit Holder: AARON THOMA	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			
1. Person in charge present, demonstrates knowledge, and performs duties		N/O	
2. Certified Food Protection Manager		N/O	
Employee Health			
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		N/O	
4. Proper use of exclusions and restrictions		N/O	
5. Procedures for responding to vomiting and diarrheal events		N/O	
Good Hygienic Practices			
6. Proper eating, tasting, drinking, or tobacco use		N/O	
7. No discharge from eyes, nose, and mouth		N/O	
Control of Hands as a Vehicle of Contamination			
8. Hands clean and properly washed		IN	
9. No bare hand contact with ready to eat foods		N/O	
10. Hand washing sinks properly supplied and accessible		IN	
Approved Source			
11. Foods obtained from an approved source		N/O	
12. Foods received at proper temperatures		N/O	
13. Food in good condition, safe, and unadulterated		N/O	
14. Required records available; shellstock tags, parasite destruction		N/O	
Protection from Contamination			
			15. Food separated and protected (Cross Contamination and Environmental) N/O
			16. Food contact surfaces: cleaned and sanitized N/O
			17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O
			Potentially Hazardous Food Time/Temperature Control for Safety
			18. Proper cooking time and temperatures N/O
			19. Proper reheating procedures of hot holding N/O
			20. Proper cooling time and temperatures N/O
			21. Proper hot holding temperatures N/O
			22. Proper cold holding temperatures N/O
			23. Proper date marking and disposition N/O
			24. Time as a public health control: procedures and records N/O
			Consumer Advisory
			25. Consumer advisory provided for raw or undercooked foods N/O
			Highly Susceptible Populations
			26. Pasteurized foods used; prohibited foods not offered N/O
			Food/Color Additives and Toxic Substances
			27. Food additives: approved, properly stored, and used N/O
			28. Toxic substances properly identified, stored and used IN
			Conformance with Approved Procedures
			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		N/O		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
-------------	-------------------	----------------	---------	-----------------

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
-------------	-------------------	----------------	---------	-----------------

Inspection Published Comment:

A physical Recheck inspection was conducted. No further action is needed.

Corrections observed during this inspection included:

Item #8 Employees were observed practicing good handwashing and donning gloves.

Item #10 All kitchen hand-washing sinks of the facility are accessible and supplied with soap and paper towels.

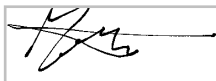
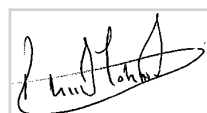
Item #28 Medicine bottles are stored properly.

Item #48 Quaternary and chlorine test strips were available in the kitchen during inspection.

Item #53 The employee restroom is clean.

Item #55 The floor beneath the shelves of the new basement walk-in cooler is clean.

The following guidance documents have been issued:


Mike Yegge
Person In Charge

Ahmed Mohammed
Inspector