



## Food Establishment Inspection Report

Johnson County Public Health  <b>855 S Dubuque ST STE 113</b> <b>Iowa City, IA 52240-0083</b>	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">No. Of Risk Factor/Intervention Violations</td> <td style="width: 50%; text-align: center;">2</td> </tr> <tr> <td>No. Of Repeat Factor/Intervention Violations</td> <td style="text-align: center;">1</td> </tr> </table>	No. Of Risk Factor/Intervention Violations	2	No. Of Repeat Factor/Intervention Violations	1	Date: 9/15/2025 Time In: 1:45 PM Time Out: 2:50 PM
No. Of Risk Factor/Intervention Violations	2					
No. Of Repeat Factor/Intervention Violations	1					
<b>Establishment: WORLD FOOD MARKET</b>	<b>Address: 1705 S 1ST AVE</b>	<b>City/State: Iowa City, IA</b>	<b>Zip: 52240</b>	<b>Telephone: 3192485311</b>		
<b>License/Permit#:</b> <b>162133 - Retail Food Establishment License</b>	<b>Permit Holder: ALBERT KOSSI</b> <b>EGLOH &amp; NADOU M. LAWSON</b> <b>HELLU</b>	<b>Inspection Reason: Routine</b>	<b>Est. Type: Retail Stores</b>	<b>Risk Category: Risk Level 2 (Low)</b>		

### 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 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 N/O 9. No bare hand contact with ready to eat foods N/O 10. Hand washing sinks properly supplied and accessible OUT, (*), R <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 OUT, (*) <b>Conformance with Approved Procedures</b> 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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### 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> 30. Pasteurized eggs used where required N/A 31. Water and ice from approved source IN 32. Variance obtained for specialized processing methods N/A <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding N/A 35. Approved thawing methods IN 36. Thermometers provided and accurate IN <b>Food Identification</b> 37. Food properly labeled; original container OUT <b>Prevention of Food Contamination</b> 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display IN 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored IN 44. Utensils, equipment, and linens: properly stored dried and handled IN 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/O <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips IN 49. Non-food contact surfaces clean IN <b>Physical Facilities</b> 50. Hot and Cold water available; adequate pressure IN 51. Plumbing installed; proper backflow devices IN 52. Sewage and waste water properly disposed IN 53. Toilet facilities; properly constructed, supplied, and cleaned IN 54. Garbage and refuse properly disposed; facilities maintained IN 55. Physical facilities installed, maintained, and clean IN 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking IN
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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.	6-301.12	PF	Observation: The store hand sink was missing hand-drying provisions.  Corrected by: Employee refilled towels.	COS
28.	7-202.12(A)(B)	P	Observation: Dish soap and bleach stored on the handwashing sink table, creating a risk of splash/cross-contamination.  Corrected by: The person in charge stored chemicals away from the handwashing sink.	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
37.	3-602.11(A), (B)(1-4 & 6-7), (C)	C	Observation: Foods repackaged from bulk meat, seafood, and other containers for retail sale were offered without required labels.  Observation: Meat cut and packaged in the store for retail sale was offered without the required safe handling instruction label.	9/25/2025

**Inspection Published Comment:**

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

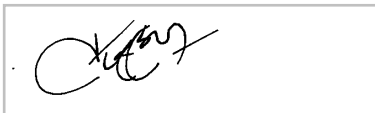
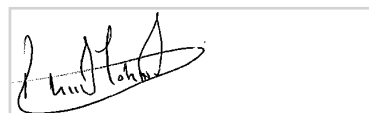
**Long-Term Corrective Actions:**

The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:

#10. The person in charge agreed to discuss handwashing sink requirements with the staff.

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

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used


Elbert Egloh  
Person In Charge

Ahmed Mohammed  
Inspector