



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 5	Date: 10/21/2025 Time In: 1:22 PM Time Out: 3:16 PM
	No. Of Repeat Factor/Intervention Violations 2	
Establishment: DELUXE BAKERY	Address: 812 S SUMMIT ST	City/State: IOWA CITY, IA
	Zip: 52240	Telephone: 3193385000
License/Permit#: 43332 - Food Service Establishment License	Permit Holder: JAMIE POWERS	Inspection Reason: Routine
	Est. Type: Retail Stores	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

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	OUT, R	18. Proper cooking time and temperatures	IN
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	IN
Good Hygienic Practices		21. Proper hot holding temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	OUT, (*)
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, (*)	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	N/O	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	OUT, (*), R
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	OUT
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	IN
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	N/A	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
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	10/31/2025
10.	5-203.11(A), 5-204.11	PF	Observation: No handwashing sink was available in the men's employee restroom located in the basement. Corrected by: The Person in Charge (PIC) placed the restroom out of service and directed employees to use the guest restroom.	COS
10.	6-301.14	C	Observation: The kitchen hand sink across from the oven lacks the proper handwashing signage. Corrected by: The inspector provided temporary signage to be posted on the hand sink.	COS
23.	3-501.17	PF	Observation: Several containers of prepared foods and sauces stored in the walk-in cooler were observed without the required date marking.	10/31/2025
24.	3-501.19(B)(2)&(C)(2-3)	PF	Observation: Food items held under time as a public health control were missing labels indicating discard times. Corrected by: The Person in Charge (PIC) applied the required stickers to identify discard times.	COS
28.	7-204.11	P	Observation: The kitchen bucket quaternary sanitizer concentration exceeded 400 PPM, making it too strong for safe use. Corrected by: The person in charge remade the sanitizer and verified that it was within the proper concentration parameters.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-204.115, 4-204.116, 4-204.117	PF	Observation: No test strips were available at the time of inspection for the high-heat machine.	10/31/2025
48.	4-302.14, 4-501.116	PF	Observation: No test strips available at the time of inspection for quaternary sanitizer.	10/31/2025
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	10/31/2025

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 10/31/2025 to verify corrections have been made.

Discussions with management:

#5 Discussion with management about adding detail to bodily fluid cleanup procedures.

#20. Discuss with management about the methods to cool in-house-made food that was being batch-made quickly. Cooling guidance documents were issued.

Follow-up will be completed on or after 10/31/2025 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_20ProperCooling TimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition

DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_24TimeAsAPublicHealthControl	24 Time as a Public Health Control
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips



Jamie Powers
Person In Charge



Ahmed Mohammed
Inspector