

**Food Establishment Inspection Report**

Johnson County Public Health	No. Of Risk Factor/Intervention Violations	7	Date: 10/6/2025	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	5	Time In: 1:49 PM Time Out: 3:01 PM	
Establishment: HY-VEE FOOD & DRUGSTORE #1	Address: 1720 WATERFRONT DR	City/State: IOWA CITY, IA	Zip: 52240	Telephone: 319-354-7601
License/Permit#: 42825 - Food Service Establishment License, 44464 - Retail Food Establishment License	Permit Holder: HY-VEE, INC	Inspection Reason: Routine	Est. Type: Retail Stores, Restaurants	Risk Category: Risk Level 3 (Medium), Risk Level 5 (Very High)

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)	OUT, (*), R
1. Person in charge present, demonstrates knowledge, and performs duties	IN	16. Food contact surfaces: cleaned and sanitized	OUT, (*), R
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	IN	18. Proper cooking time and temperatures	OUT
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	OUT, (*), R
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	OUT, (*), R
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT, (*), R
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
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	IN
14. Required records available; shellstock tags, parasite destruction	IN	Conformance with Approved Procedures	
Protection from Contamination		29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	IN

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	IN	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	OUT
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	IN
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	OUT	53. Toilet facilities; properly constructed, supplied, and cleaned	OUT
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.	5-202.12(A)	PF	Observation: The handwashing sinks in the meat department were found to be without hot water at the time of inspection. Corrected by: The person in charge restored hot water to the sinks.	COS
15.	3-302.11(A)(2)	P	Observation: Raw ground beef was stored above raw pork steaks in the self-service meat cooler near the meat department. Corrected by: The person in charge rearranged the storage so that the ground beef is now stored below the pork steaks.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The bucket of quaternary sanitizer solution near the hot holding table in the Chinese food department tested low at 100 ppm. Corrected by: The person in charge remade the sanitizer solution, which then tested within the proper concentration range.	COS
18.	3-401.14 (A-E)	P	Observation: The establishment uses a non-continuous cooking method for chicken. The procedure has not been approved by JCPH.	10/9/2025
21.	3-501.16(A)(1)	P	Observation: Smoked chicken stored on the hot holding unit in the Market Grill department was measured at 129°F. Corrected by: The person in charge voluntarily discarded the chicken. Observation: Partially cooked chicken stored on the prep table in the Chinese food area near the fryers was measured at an internal temperature of 90°F. Corrected by: The person in charge voluntarily discarded the chicken.	COS
22.	3-501.16(A)(2)	P	Observation: Diced tomatoes in the pizza refrigeration unit were stored at 47°F. Corrected by: The person in charge removed the item from the unit and placed it in the walk-in cooler to be rapidly re-cooled. Observation: Cooked items, including pork ribs and smoked pulled pork, stored in the reach-in cooler in front of the Market Grill department, were measured at 47°F and 44.5°F. Corrected by: The person in charge voluntarily discarded the items. Observation: Margaritaville salsa, black bean and corn salsa, and guacamole salsa that require refrigeration were stored in the produce dip cooler at temperatures above 41°F. Corrected by: The person in charge voluntarily discarded the items.	COS
23.	3-501.17	PF	Observation: Several open commercial containers stored in the lowboy cooler of the Chinese food area lacked open date labeling. Corrected by: The person in charge labeled the containers with the appropriate open dates	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-303.12	C	Observation: Several boxes of food were stored on the floor in the main meat walk-in cooler and the dairy cooler.	10/16/2025
47.	4-401.11(A)(B), 4-402.11, 4-402.12, 4-501.11	C	Observation: The bottom shelf of the produce dip cooler was unable to maintain a temperature below 41°F. The employee agreed not to use the noncompliant portion of the unit until proper temperatures are maintained.	10/16/2025
53.	5-501.17, 6-202.14, 6-501.18, 6-501.19,	C	Observation: The establishment did not have a lidded waste receptacle in the employee women's restroom.	10/16/2025

Inspection Published Comment:

This on-site visit was a routine inspection of the entire store. A physical recheck will occur on or after October 16, 2025, to verify that corrections have been made.

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:

#15. The person in charge agrees to ensure employees are retrained on the storage of raw and ready-to-eat foods.

#16. The person in charge agreed to provide training to all kitchen staff on the proper concentration and usage requirements of sanitizers.


#21. The person in charge agreed to train all kitchen staff on the proper hot holding of house-made food items.

#23. The person in charge agrees to retrain employees on the date marking and shelf life of prepared and opened foods on-site.


Follow-up will be completed on or after 10/9/2025 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccess ible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparated AndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactS urfacesCleanedAndS anitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_18ProperCookin gTimeAndTemperature	18 Proper Cooking Time and Temperature
DIA_21ProperHotHol dingTemperatures	21 Proper Hot Holding Temperatures
DIA_22ProperColdHol dingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatema rkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureC ontrolForSafetyDefinit ion	23 Temperature Control For Safety Definition



Pamela Loveless
Person In Charge



Ahmed Mohammed
Inspector