



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 4	No. Of Repeat Factor/Intervention Violations 2	Date: 10/29/2025 Time In: 11:22 AM Time Out: 3:14 PM
Establishment: HY-VEE FOOD & DRUGSTORE #2	Address: 812 S 1ST AVE	City/State: IOWA CITY, IA	Zip: 52245
License/Permit#: 42840 - Food Service Establishment License, 77212 - 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, (*)
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	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	N/O
Good Hygienic Practices		21. Proper hot holding temperatures	IN
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	IN
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	IN	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, (*)
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/A
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	IN	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	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	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
15.	3-302.11(A)(2)	P	Observation: Raw beef steaks were stored below raw ground beef in the meat department's walk-in cooler and in the open-air multi-deck cooler located near the meat department.	11/1/2025
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The quat sanitizer in both the sanitizer bucket and the three-compartment sink of the sushi 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
22.	3-501.16(A)(2)	P	Observation: Multiple ready-to-eat containers, including diced and sliced tomatoes, hamburger patties, bacon strips, and eggs, were stored in the two-door lowboy cooler of the grill market with internal temperatures above 41°F due to the cooler's inability to maintain proper temperature. Corrected by: The person in charge voluntarily discarded the items. Observation: Multiple raw and ready-to-eat meat containers were stored in the Asian food section lowboy cooler across from the fryers, with internal temperatures above 41°F due to improper cooler function. Corrected by: The person in charge voluntarily discarded the items. Observation: A cheese container was stored on the pizza section prep table with an internal temperature of 58°F. Corrected by: The person in charge stated the cheese had been out for less than one hour and returned it to the cooler for rapid cooling. Observation: Multiple ready-to-eat deli meat packages, including ham salad, chicken salad, tuna salad, and egg salad, were stored in the deli sandwich cooler with internal temperatures above 41°F due to the cooler being unable to maintain proper temperature. Corrected by: The person in charge voluntarily discarded the items.	COS
28.	7-201.11	P	Observation: A bucket of sanitizer was stored on the prep table in the sushi department next to a food sample container. Correction: The sanitizer bucket was removed from the table and relocated to an appropriate location.	COS
28.	7-204.11	P	Observation: The Market Grill three-compartment sink sanitizer tested too strong. Corrected by: The person in charge remade the sanitizer solution, which then tested within the proper concentration range.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
47.	4-401.11(A)(B), 4.402.11, 4-402.12, 4-501.11	C	Observation: The Asian lowboy cooler across from the fryers, the Market Grill lowboy cooler, and half of the deli sandwich cooler located near the chicken hot case were unable to maintain temperatures below 41°F. No temperature-controlled for safety (TCS) foods should be stored in these coolers until they are repaired or replaced.	11/8/2025
48.	4-303.11		Observation: No sanitizer was available in the bakery and meat department during active food preparation. Corrected by: Sanitizer was provided at the correct concentration for use in both locations.	COS

Inspection Published Comment:

This on-site visit was a routine inspection of the entire store. A physical recheck will be conducted on or after 11/8/2025 to verify that corrections have been made.

Follow-up will be completed on or after 11/1/2025 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English

DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_48TestStrips	48 Test Strips



Robyn Hoppman
Person In Charge



Ahmed Mohammed
Inspector