



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 <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">5</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">5</div>	Date: 9/30/2025 Time In: 3:28 PM Time Out: 6:42 PM
Establishment: HY-VEE NORTH DODGE	Address: 1125 N DODGE ST	City/State: Iowa City, IA	Zip: 52245
License/Permit#: 80892 - Food Service Establishment License, 80893 - Retail Food Establishment License	Permit Holder: HY-VEE, INC	Inspection Reason: Routine	Est. Type: Restaurants, Retail Stores Risk Category: Risk Level 5 (Very High), 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			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	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	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	OUT, (*), R		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, (*), R		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	IN	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	IN	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	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	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	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
8.	2-301.14	P	Observation: Food employees in the meat department and deli sandwich section did not wash their hands before putting on gloves and handling food. Corrected by: The inspector discussed proper handwashing procedures with the person in charge, and the employee complied by following the procedure.	COS
10.	5-205.11	PF	Observation: The handwashing sink in the meat department, located next to the seafood cooler, was obstructed by a trash can and inaccessible at the time of inspection. Corrected by: The person in charge removed the trash can, restoring access to the sink.	COS
10.	6-301.12	PF	Observation: The handwashing sink in the meat department near the chef grill area lacked hand-drying provisions. Corrected by: An employee replenished the paper towels.	COS
10.	6-301.14	C	Observation: The bakery hand sink lacks the proper handwashing signage. Corrected by: The inspector provided temporary signage to be posted on the hand sink.	COS
15.	3-302.11(A)(2)	P	Observation: Raw eggs were stored above raw smoked bacon in the reach-in cooler across from the candy shelves. Corrected by: The person in charge directed a food worker to rearrange the items.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The veggie wash concentration in the grill market department tested at 0 ppm, below the required level per the manufacturer's instructions.	10/3/2025
16.	4-601.11(A)	PF	Observation: The interior of the ice machine in the market grill department had a buildup of debris.	10/10/2025
22.	3-501.16(A)(2)	P	Observation: Diced and sliced tomatoes stored in the pizza cooler and the cooler across from the stove measured 47°F and 49°F. Cheese stored at room temperature by the pizza prep table measured 52°F. Multiple deli sandwiches and wraps stored on the deli table had internal temperatures above 41°F. Various ready-to-eat packaged foods in the reach-in cooler by the deli sandwich area, including salami, diced pancetta, and Columbus pepperoni panino, were held above 41°F. Corrected by: The person in charge voluntarily discarded the affected food items.	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 market grill walk-in coolers, the ice cream freezer, and the bakery freezer.	10/10/2025
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	10/10/2025
57.	IAC 481-30 (8-304.11)	C	Observation: The license posted is not accessible to the public for viewing.	10/10/2025

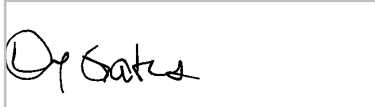
Inspection Published Comment:

This on-site visit was a routine inspection of the full store. A follow-up inspection will occur on or after 10/10/2025 to verify that corrective actions have been implemented.


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

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAcc essible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparate dAndProtectedEnglis h	15 Food Separated and Protected English
DIA_16FoodContactS urfacesCleanedAndS anitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHol dingTemperatures	22 Proper Cold Holding Temperatures
DIA_8HandsCleanAn dProperlyWashed	8 Hands Clean and Properly Washed



Danny Gates
Person In Charge



Ahmed Mohammed
Inspector