



Food Establishment Inspection Report

Johnson County Public Health 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;">No. Of Risk Factor/Intervention Violations</td> <td style="width: 40%; text-align: center;">16</td> </tr> <tr> <td>No. Of Repeat Factor/Intervention Violations</td> <td style="text-align: center;">0</td> </tr> </table>	No. Of Risk Factor/Intervention Violations	16	No. Of Repeat Factor/Intervention Violations	0	Date: 10/10/2025 Time In: 12:07 PM Time Out: 1:12 PM
No. Of Risk Factor/Intervention Violations	16					
No. Of Repeat Factor/Intervention Violations	0					
Establishment: HY-VEE NORTH DODGE	Address: 1125 N DODGE ST	City/State: Iowa City, IA				
License/Permit#: 80892 - Food Service Establishment License, 80893 - Retail Food Establishment License		Zip: 52245				
Permit Holder: HY-VEE, INC		Est. Type: Restaurants, Retail Stores				
Inspection Reason: Physical Recheck		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		
1. Person in charge present, demonstrates knowledge, and performs duties	N/O	
2. Certified Food Protection Manager	N/O	
Employee Health		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O	
4. Proper use of exclusions and restrictions	N/O	
5. Procedures for responding to vomiting and diarrheal events	N/O	
Good Hygienic Practices		
6. Proper eating, tasting, drinking, or tobacco use	N/O	
7. No discharge from eyes, nose, and mouth	N/O	
Control of Hands as a Vehicle of Contamination		
8. Hands clean and properly washed	IN	
9. No bare hand contact with ready to eat foods	N/O	
10. Hand washing sinks properly supplied and accessible	IN	
Approved Source		
11. Foods obtained from an approved source	N/O	
12. Foods received at proper temperatures	N/O	
13. Food in good condition, safe, and unadulterated	N/O	
14. Required records available; shellstock tags, parasite destruction	N/O	
Protection from Contamination		
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		N/O
Potentially Hazardous Food Time/Temperature Control for Safety		
18. Proper cooking time and temperatures		N/O
19. Proper reheating procedures of hot holding		N/O
20. Proper cooling time and temperatures		N/O
21. Proper hot holding temperatures		N/O
22. Proper cold holding temperatures		IN
23. Proper date marking and disposition		N/O
24. Time as a public health control: procedures and records		N/O
Consumer Advisory		
25. Consumer advisory provided for raw or undercooked foods		N/O
Highly Susceptible Populations		
26. Pasteurized foods used; prohibited foods not offered		N/O
Food/Color Additives and Toxic Substances		
27. Food additives: approved, properly stored, and used		N/O
28. Toxic substances properly identified, stored and used		N/O
Conformance with Approved Procedures		
29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		N/O

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		
30. Pasteurized eggs used where required	N/O	
31. Water and ice from approved source	N/O	
32. Variance obtained for specialized processing methods	N/O	
Food Temperature Control		
33. Proper cooling methods used; adequate equipment for temperature control	N/O	
34. Plant food properly cooked for hot holding	N/O	
35. Approved thawing methods	N/O	
36. Thermometers provided and accurate	N/O	
Food Identification		
37. Food properly labeled; original container	N/O	
Prevention of Food Contamination		
38. Insects, rodents, and animals not present/outer openings protected	N/O	
39. Contamination prevented during food preparation, storage and display	N/O	
40. Personal cleanliness	N/O	
41. Wiping cloths: properly used and stored	N/O	
42. Washing fruits and vegetables	N/O	
Proper Use of Utensils		
43. In use utensils: properly stored		N/O
44. Utensils, equipment, and linens: properly stored dried and handled		N/O
45. Single-use/single service articles: properly stored and used		N/O
46. Slash-resistant and cloth glove use		N/O
Utensils, Equipment, and Vending		
47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		N/O
48. Warewashing facilities: installed, maintained, and used; test strips		N/O
49. Non-food contact surfaces clean		N/O
Physical Facilities		
50. Hot and Cold water available; adequate pressure		N/O
51. Plumbing installed; proper backflow devices		N/O
52. Sewage and waste water properly disposed		N/O
53. Toilet facilities; properly constructed, supplied, and cleaned		N/O
54. Garbage and refuse properly disposed; facilities maintained		N/O
55. Physical facilities installed, maintained, and clean		N/O
56. Adequate ventilation and lighting; designated areas used		N/O
57. Licensing; posting licenses and reports; smoking		N/O

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
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Inspection Published Comment:

A physical recheck inspection was conducted. No further action is needed.

Corrections observed during this inspection included:

Item #8 Employees were observed practicing good handwashing and donning gloves.

Item #10 All kitchen hand-washing sinks of the facility are accessible and supplied with soap and paper towels.

Item #10 All kitchen hand-washing sinks in the facility had the proper signage.

Item #15 Food was stored properly in the correct order.

Item #16 The veggie wash concentration in the grill market department tested within the parameters.

Item # 22 The establishment uses proper cold holding temps for house- and commercially made food (below 41°F).

The following guidance documents have been issued:



Danny Gates
Person In Charge



Ahmed Mohammed
Inspector