



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 6	No. Of Repeat Factor/Intervention Violations 0	Date: 10/20/2025 Time In: 2:10 PM Time Out: 3:30 PM
Establishment: NILE VALLEY MARKET	Address: 2301 2ND ST	City/State: Coralville, IA	Zip: 52241
License/Permit#: 223472 - Retail Food Establishment License	Permit Holder: NILE VALLEY LLC	Inspection Reason: Routine	Est. Type: 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		
1. Person in charge present, demonstrates knowledge, and performs duties	IN	
2. Certified Food Protection Manager	OUT	
Employee Health		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT	
4. Proper use of exclusions and restrictions	IN	
5. Procedures for responding to vomiting and diarrheal events	OUT	
Good Hygienic Practices		
6. Proper eating, tasting, drinking, or tobacco use	IN	
7. No discharge from eyes, nose, and mouth	IN	
Control of Hands as a Vehicle of Contamination		
8. Hands clean and properly washed	N/O	
9. No bare hand contact with ready to eat foods	N/O	
10. Hand washing sinks properly supplied and accessible	OUT	
Approved Source		
11. Foods obtained from an approved source	OUT	
12. Foods received at proper temperatures	N/O	
13. Food in good condition, safe, and unadulterated	IN	
14. Required records available; shellstock tags, parasite destruction	N/A	
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	IN	
Potentially Hazardous Food Time/Temperature Control for Safety		
18. Proper cooking time and temperatures	N/A	
19. Proper reheating procedures of hot holding	N/A	
20. Proper cooling time and temperatures	N/A	
21. Proper hot holding temperatures	N/A	
22. Proper cold holding temperatures	IN	
23. Proper date marking and disposition	IN	
24. Time as a public health control: procedures and records	N/A	
Consumer Advisory		
25. Consumer advisory provided for raw or undercooked foods	N/A	
Highly Susceptible Populations		
26. Pasteurized foods used; prohibited foods not offered	N/A	
Food/Color Additives and Toxic Substances		
27. Food additives: approved, properly stored, and used	N/A	
28. Toxic substances properly identified, stored and used	IN	
Conformance with Approved Procedures		
29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	OUT	

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/A		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN	
35. Approved thawing methods	N/O		48. Warewashing facilities: installed, maintained, and used; test strips	OUT	
36. Thermometers provided and accurate	OUT		49. Non-food contact surfaces clean	IN	
Food Identification			Physical Facilities		
37. Food properly labeled; original container	OUT		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	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
2.	2-102.12(A)	C	Observation: No CFPM employed onsite.	10/30/2025
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements available onsite.	10/30/2025
5.	2-501.11	PF	Observation: Site specific written procedures were not available for the cleanup of vomit and diarrheal events.	10/30/2025
10.	6-301.12	PF	Observation: Restroom lacked hand drying provisions.	10/30/2025
11.	3-201.11(F)(G)	C	Observation: Packages of raw meats packaged onsite lack safe handling instructions on the packaging.	10/30/2025
29.	3-502.12(A)	P	Observation: Raw meat packaged onsite using reduced oxygen packaging are not labeled with a 30 day sell by date from the date of packaging per Iowa Food Code amendment to FDA Food Code 3-502.12.	10/23/2025

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-204.112(A)-(D)	C	Observation: Meat counter display case is not equipped with a functioning ambient air thermometer.	10/30/2025
37.	3-602.11(A), (B)(1-4 & 6-7), (C)	C	Observation: Repackaged portions of frozen foods in ziploc bags as well as dry goods on shelves are not labeled containing all required elements.	10/30/2025
48.	4-302.14, 4-501.116	PF	Observation: No test kit available for chlorine bleach on site.	10/30/2025
57.	Iowa Code Section 137F	C	Observation: Most recent inspection is not posted for public viewing.	10/30/2025
57.	IAC 481-30 (8-304.11)	C	Observation: License is not posted for public viewing.	10/30/2025

Inspection Published Comment:

Routine inspection conducted. A physical recheck will occur on or after 10/30/25 to verify corrections have been made.

The person in charge agrees to the following:

- i. A minimum of one employee will be a Certified Food Protection Manager no later than 4/20/26.
- ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 10/30/25.
- iii. Provide the inspector with proof of registration such as a receipt or a forwarded email confirmation from the course provider upon registration. A certificate of course completion may also be provided.

Follow-up will be completed on or after 10/30/2025 by Physical Recheck.

The following guidance documents have been issued:



Ahmed
Person In Charge



Jesse Bockelman
Inspector

