



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	1	Date: 11/10/2025 Time In: 12:26 PM Time Out: 1:21 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: HY-VEE FOOD & DRUGSTORE #2	Address: 812 S 1ST AVE	City/State: IOWA CITY, IA	Zip: 52245	Telephone: 3193389758
License/Permit#: 42840 - Food Service Establishment License, 77212 - Retail Food Establishment License	Permit Holder: HY-VEE, INC	Inspection Reason: Physical Recheck	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) IN
1. Person in charge present, demonstrates knowledge, and performs duties N/O	16. Food contact surfaces: cleaned and sanitized IN
2. Certified Food Protection Manager N/O	17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O
Employee Health	Potentially Hazardous Food Time/Temperature Control for Safety
3. Management, food employee and conditional employee knowledge, responsibilities and reporting N/O	18. Proper cooking time and temperatures N/O
4. Proper use of exclusions and restrictions N/O	19. Proper reheating procedures of hot holding N/O
5. Procedures for responding to vomiting and diarrheal events N/O	20. Proper cooling time and temperatures N/O
Good Hygienic Practices	21. Proper hot holding temperatures N/O
6. Proper eating, tasting, drinking, or tobacco use N/O	22. Proper cold holding temperatures OUT, (*)
7. No discharge from eyes, nose, and mouth N/O	23. Proper date marking and disposition N/O
Control of Hands as a Vehicle of Contamination	24. Time as a public health control: procedures and records N/O
8. Hands clean and properly washed N/O	Consumer Advisory
9. No bare hand contact with ready to eat foods N/O	25. Consumer advisory provided for raw or undercooked foods N/O
10. Hand washing sinks properly supplied and accessible N/O	Highly Susceptible Populations
Approved Source	26. Pasteurized foods used; prohibited foods not offered N/O
11. Foods obtained from an approved source N/O	Food/Color Additives and Toxic Substances
12. Foods received at proper temperatures N/O	27. Food additives: approved, properly stored, and used N/O
13. Food in good condition, safe, and unadulterated N/O	28. Toxic substances properly identified, stored and used IN
14. Required records available; shellstock tags, parasite destruction N/O	Conformance with Approved Procedures
Protection from Contamination	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	Proper Use of Utensils
30. Pasteurized eggs used where required N/O	43. In use utensils: properly stored N/O
31. Water and ice from approved source N/O	44. Utensils, equipment, and linens: properly stored dried and handled N/O
32. Variance obtained for specialized processing methods N/O	45. Single-use/single service articles: properly stored and used N/O
Food Temperature Control	46. Slash-resistant and cloth glove use N/O
33. Proper cooling methods used; adequate equipment for temperature control N/O	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 N/O	48. Warewashing facilities: installed, maintained, and used; test strips N/O
36. Thermometers provided and accurate N/O	49. Non-food contact surfaces clean N/O
Food Identification	Physical Facilities
37. Food properly labeled; original container N/O	50. Hot and Cold water available; adequate pressure N/O
Prevention of Food Contamination	51. Plumbing installed; proper backflow devices N/O
38. Insects, rodents, and animals not present/outer openings protected N/O	52. Sewage and waste water properly disposed N/O
39. Contamination prevented during food preparation, storage and display N/O	53. Toilet facilities; properly constructed, supplied, and cleaned N/O
40. Personal cleanliness N/O	54. Garbage and refuse properly disposed; facilities maintained N/O
41. Wiping cloths: properly used and stored N/O	55. Physical facilities installed, maintained, and clean N/O
42. Washing fruits and vegetables 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
22.	3-501.16(A)(2)	P	<p>Observation: Ready-to-eat deli items (ham, chicken, tuna, and egg salads) were in the sandwich cooler above 41°F due to improper cooling.</p> <p>Corrected by PIC: The stated items were in the unit for less than two hours, and they moved them to the main refrigerator for proper cooling.</p>	COS

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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	<p>Observation: The deli sandwich cooler located near the chicken hot case was unable to maintain temperatures below 41°F. No temperature-controlled for safety (TCS) foods should be stored in this cooler until it is repaired or replaced.</p>	11/20/2025

Inspection Published Comment:

A physical recheck inspection was conducted. A second physical recheck will be conducted on or after 11/20/2025.

Corrections observed during this inspection included:

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

Item #16: Sanitizer in warewashing buckets tested within the proper concentration range.

Item #22: The establishment maintains proper cold-holding temperatures (below 41°F) for both house-made and commercially prepared foods stored in the pizza section and the Asian food section.

Item #28: The sanitizer in the Market Grill three-compartment sink was tested and found within the proper concentration range. All sanitizer buckets were also properly stored.

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:

Item #22: All kitchen staff will be trained on proper cold-holding practices for house-made food items.


The person in charge stated that the two-door lowboy cooler in the Market Grill is out of service until it is repaired or replaced. They also confirmed that no temperature-controlled for safety (TCS) foods will be stored in the deli sandwich cooler located near the chicken hot case until the units are repaired or replaced.

The following guidance documents have been issued:

Document Name	Description
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures



Robyn Hoppman
Person In Charge



Ahmed Mohammed
Inspector