

**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	0	Date: 11/20/2025 Time In: 1:13 PM Time Out: 2:01 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)	N/O
1. Person in charge present, demonstrates knowledge, and performs duties	N/O	16. Food contact surfaces: cleaned and sanitized	N/O
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	IN
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	N/O
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	IN
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
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Inspection Published Comment:

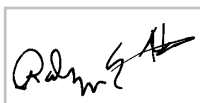
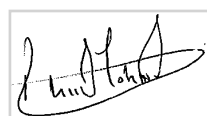
A second physical recheck inspection was conducted. No further action is needed.

Corrections observed during this inspection included:

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

Item #47 The deli sandwich cooler located near the chicken hot case maintained a temperature below 41°F.

The following guidance documents have been issued:


Robyn Hoppman
Person In Charge

Ahmed Mohammed
Inspector