



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: 70%;">No. Of Risk Factor/Intervention Violations</td> <td style="width: 30%; text-align: center;">0</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	0	No. Of Repeat Factor/Intervention Violations	0	Date: 11/19/2025 Time In: 10:35 AM Time Out: 11:10 AM
No. Of Risk Factor/Intervention Violations	0					
No. Of Repeat Factor/Intervention Violations	0					
Establishment: MAVERIK #5185	Address: 610 N KANSAS AVE	City/State: NORTH LIBERTY, IA	Zip: 52317	Telephone: 515-274-7793		
License/Permit#: 42778 - Food Service Establishment License, 43067 - Retail Food Establishment License	Permit Holder: KUM & GO, L.C.	Inspection Reason: Routine	Est. Type: Restaurants, Retail Stores	Risk Category: Risk Level 2 (Low), 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			15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	IN		16. Food contact surfaces: cleaned and sanitized	IN
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	N/O
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	N/O
Good Hygienic Practices			21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN		22. Proper cold holding temperatures	IN
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	IN		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	IN		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	N/A		Conformance with Approved Procedures	
Protection from Contamination			29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A

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	N/A		45. Single-use/single service articles: properly stored and used	IN
Food Temperature Control			46. Slash-resistant and cloth glove use	N/A
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	N/O		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	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
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GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
57.	Iowa Code Section 137F	C	Observation: Most recent inspection report is not posted for public viewing.	11/29/2025

Inspection Published Comment:
Routine inspection conducted.

The following guidance documents have been issued:



Jolene Spooner
Person In Charge



Laura Sneller
Inspector