



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 3	Date: 11/3/2025 Time In: 10:00 AM Time Out: 11:10 AM
Establishment: NILE VALLEY MARKET	No. Of Repeat Factor/Intervention Violations 0	
License/Permit#: 223472 - Retail Food Establishment License	Permit Holder: NILE VALLEY LLC	Inspection Reason: Physical Recheck
Address: 2301 2ND ST	City/State: Coralville, IA	Zip: 52241
Telephone: 3194008207		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	N/O	
2. Certified Food Protection Manager	OUT	
Employee Health		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	
4. Proper use of exclusions and restrictions	N/O	
5. Procedures for responding to vomiting and diarrheal events	IN	
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	N/O	
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	OUT	
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)	N/O	
16. Food contact surfaces: cleaned and sanitized	N/O	
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	N/O	
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	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		
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	IN	
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	OUT	
48. Warewashing facilities: installed, maintained, and used; test strips	IN	
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	IN	

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.	4/20/2026
11.	3-201.11(F)(G)	C	Observation: Packages of raw meats packaged onsite lack safe handling instructions on the packaging.	11/13/2025
29.	3-502.12(A)	P	Observation: Raw meat packaged onsite using reduced oxygen packaging using Iowa Food Code amendment to FDA Food Code 3-502.12 are held beyond 30 day limit from the time the package was packaged. Person in charge began removal of foods held beyond 30 day limit for reduced oxygen packaged raw foods.	11/6/2025

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
47.	4-101.11(B-E)	C	Observation: Bread baked onsite is packaged in grocery bag with ink lettering that is not food safe. Have foods packaged onsite placed into food safe containers.	11/13/2025

Inspection Published Comment:

Physical recheck inspection conducted. A second physical recheck will occur on or after 11/13/25 to verify corrections have been made.

The following items have been corrected:

#3. Employees have read and signed health reporting agreements. Agreements maintained onsite for review.

#5. Site specific written plan for the cleanup of vomit and diarrheal events is maintained onsite.

#10. Restrooms are stocked with hand drying provisions.

#36. Meat counter cooler is stocked with a working ambient air thermometer.

#48. Test strips available for both quaternary ammonia and chlorine based sanitizers.

#57. Valid Food Establishment license is posted.

Person in charge agrees to meet CFPM requirements no later than 4/20/26 and send the inspector a CFPM certificate of completion upon course and exam completion.

Follow-up will be completed on or after 11/6/2025 by Physical Recheck.

The following guidance documents have been issued:

Moe Mgarelnabi
Person In Charge

Jesse Bockelman
Inspector