



## 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 <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">1</div>	1	Date: 12/15/2025 Time In: 8:45 AM Time Out: 9:35 AM
Establishment: HY-VEE FOOD STORE	Address: 1914 8TH ST	City/State: CORALVILLE, IA	Zip: 52241
License/Permit#: 43345 - Food Service Establishment License, 44981 - Retail Food Establishment License	Permit Holder: HY-VEE, INC	Inspection Reason: Routine	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

<b>Supervision</b>			
1. Person in charge present, demonstrates knowledge, and performs duties	IN	15. Food separated and protected (Cross Contamination and Environmental)	IN
2. Certified Food Protection Manager	IN	16. Food contact surfaces: cleaned and sanitized	IN
<b>Employee Health</b>		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>	
4. Proper use of exclusions and restrictions	IN	18. Proper cooking time and temperatures	IN
5. Procedures for responding to vomiting and diarrheal events	IN	19. Proper reheating procedures of hot holding	N/O
<b>Good Hygienic Practices</b>		20. Proper cooling time and temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	IN	21. Proper hot holding temperatures	N/O
7. No discharge from eyes, nose, and mouth	IN	22. Proper cold holding temperatures	IN
<b>Control of Hands as a Vehicle of Contamination</b>		23. Proper date marking and disposition	IN
8. Hands clean and properly washed	IN	24. Time as a public health control: procedures and records	N/A
9. No bare hand contact with ready to eat foods	IN	<b>Consumer Advisory</b>	
10. Hand washing sinks properly supplied and accessible	IN	25. Consumer advisory provided for raw or undercooked foods	IN
<b>Approved Source</b>		<b>Highly Susceptible Populations</b>	
11. Foods obtained from an approved source	IN	26. Pasteurized foods used; prohibited foods not offered	N/A
12. Foods received at proper temperatures	N/O	<b>Food/Color Additives and Toxic Substances</b>	
13. Food in good condition, safe, and unadulterated	IN	27. Food additives: approved, properly stored, and used	N/A
14. Required records available; shellstock tags, parasite destruction	IN	28. Toxic substances properly identified, stored and used	OUT, (*), R
<b>Protection from Contamination</b>		<b>Conformance with Approved Procedures</b>	
		29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	IN

### GOOD RETAIL PRACTICES

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

<b>Safe Food and Water</b>		<b>Proper Use of Utensils</b>	
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
<b>Food Temperature Control</b>		46. Slash-resistant and cloth glove use	N/A
33. Proper cooling methods used; adequate equipment for temperature control	IN	<b>Utensils, Equipment, and Vending</b>	
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	IN
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	IN
<b>Food Identification</b>		<b>Physical Facilities</b>	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	IN
<b>Prevention of Food Contamination</b>		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	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
28.	7-204.11	P	Observation: Bucket of quaternary sanitizer solution tested above 500ppm at sushi prep area. Corrected by: Employee remade sanitizer solution and tested at the correct ppm.	COS

**GOOD RETAIL PRACTICES**

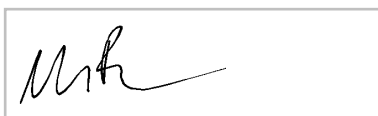
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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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**Inspection Published Comment:**

Routine inspection for sushi kitchen. All violations corrected onsite at time of inspection. No further onsite action is necessary.

The following guidance documents have been issued:


Megan BeenBlossom  
Person In Charge

Laura Sneller  
Inspector