



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 No. Of Repeat Factor/Intervention Violations	5 4	Date: 12/16/2025 Time In: 2:03 PM Time Out: 2:54 PM
Establishment: J & S EXPRESS	Address: 2221 ROCHESTER AVE	City/State: Iowa City, IA	Zip: 52245 Telephone: 3193372365
License/Permit#: 122717 - Food Service Establishment License, 122718 - Retail Food Establishment License	Permit Holder: THOMAS STREB, RICK STREB, TODD STREB, DAVID JENSEN	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			
1. Person in charge present, demonstrates knowledge, and performs duties	OUT, R	15. Food separated and protected (Cross Contamination and Environmental)	IN
2. Certified Food Protection Manager	OUT, R	16. Food contact surfaces: cleaned and sanitized	IN
Employee Health		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		Potentially Hazardous Food Time/Temperature Control for Safety	
4. Proper use of exclusions and restrictions	IN	18. Proper cooking time and temperatures	N/A
5. Procedures for responding to vomiting and diarrheal events	OUT, R	19. Proper reheating procedures of hot holding	IN
Good Hygienic Practices		20. Proper cooling time and temperatures	N/A
6. Proper eating, tasting, drinking, or tobacco use	N/O	21. Proper hot holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN	22. Proper cold holding temperatures	IN
Control of Hands as a Vehicle of Contamination		23. Proper date marking and disposition	IN
8. Hands clean and properly washed	N/O	24. Time as a public health control: procedures and records	N/A
9. No bare hand contact with ready to eat foods	N/O	Consumer Advisory	
10. Hand washing sinks properly supplied and accessible	OUT	25. Consumer advisory provided for raw or undercooked foods	N/A
Approved Source		Highly Susceptible Populations	
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	Food/Color Additives and Toxic Substances	
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	N/A	28. Toxic substances properly identified, stored and used	IN
Protection from Contamination		Conformance with Approved Procedures	
		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	N/A	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	OUT
36. Thermometers provided and accurate	OUT	49. Non-food contact surfaces clean	OUT
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	N/A	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
1.	2-101.11(A)(B)	PF	Observation: No employee at the time of inspection was identified as the person in charge.	12/26/2025
2.	2-102.12(A)	C	Observation: The facility does not employ a certified food protection manager.	12/26/2025
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	12/26/2025
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	12/26/2025
10.	6-301.12	PF	Observation: The hand sink was missing hand-drying provisions.	12/26/2025
10.	6-301.11	PF	Observation: The hand sink was missing soap.	12/26/2025

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
36.	4-204.112(A)-(D)	C	Observation: The one-door cooler next to the hot dog roller did not have an ambient air thermometer.	12/26/2025
48.	4-303.11		Observation: No sanitizer was available during active food preparation.	1/26/2025
48.	4-302.14, 4-501.116	PF	Observation: Sanitizer test strips were not available during the inspection.	12/26/2025
49.	4-601.11(B)(C), 4-602.13	C	Observation: The exterior surfaces of the Blend Sip Chill machine had an accumulation of debris.	12/26/2025
57.	IAC 481-30 (8-304.11)	C	Observation: The current food license is not posted.	12/26/2025
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	12/26/2025

Inspection Published Comment:

This onsite visit is a routine inspection. A physical recheck will be completed on or around 12/26/2025.

During the inspection, no employee was identified as the person in charge (PIC). This is a repeat risk factor violation. In accordance with the Iowa Food Code, a long-term corrective action has been issued to address this ongoing concern. The requirement to have a designated and knowledgeable person in charge during all hours of operation will be discussed with the person in charge at the next inspection. The PIC is responsible for ensuring active managerial control and compliance with food safety requirements.

Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violations #2, #3, and #5. See the official letter for compliance details.

Follow-up will be completed on or after 12/26/2025 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English

DIA_10HandWashing SinksSuppliedAndAcc essible	10 Hand washing sinks properly supplied and accessible
DIA_1PersonInCharg eDemonstrationOfKn owledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_2CertifiedFoodPr otectionManager	2 Certified Food Protection Manager
DIA_36Thermometers ProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_3ReportTheseFB ISymptomsPosterW_ Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresFor RespondingToVomitA ndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Glen Taylor
Person In Charge



Ahmed Mohammed
Inspector