

**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	4	Date: 12/30/2025 Time In: 1:00 PM Time Out: 2:48 PM	
	No. Of Repeat Factor/Intervention Violations	1		
Establishment: AL-SALAM INTERNATIONAL FOODS LLC	Address: 787 MORMON TREK BLVD	City/State: Iowa City, IA	Zip: 52246	Telephone: 610-202-2024
License/Permit#: 166134 - Retail Food Establishment License	Permit Holder: AL-SALAM INTERNATIONAL FOODS LLC	Inspection Reason: Routine	Est. Type: Retail Stores	Risk Category: Risk Level 3 (Medium)

**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>		15. Food separated and protected (Cross Contamination and Environmental)	OUT, (*)
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
<b>Employee Health</b>		<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18. Proper cooking time and temperatures	IN
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	IN
<b>Good Hygienic Practices</b>		21. Proper hot holding temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	N/O	22. Proper cold holding temperatures	OUT
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT
<b>Control of Hands as a Vehicle of Contamination</b>		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	N/O	<b>Consumer Advisory</b>	
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	OUT, (*), R	<b>Highly Susceptible Populations</b>	
<b>Approved Source</b>		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	<b>Food/Color Additives and Toxic Substances</b>	
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	<b>Conformance with Approved Procedures</b>	
<b>Protection from Contamination</b>		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.

<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	N/A	45. Single-use/single service articles: properly stored and used	IN
<b>Food Temperature Control</b>		46. Slash-resistant and cloth glove use	N/O
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/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	OUT
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	OUT, (*)
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	OUT	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
10.	5-205.11	PF	Observation: The kitchen's hand-washing sink is blocked with items in the basin.  Corrected by: Staff removed all items.	COS
10.	6-301.12	PF	Observation: The kitchen's hand sink was missing hand-drying provisions.  Corrected by: Employee refilled towels.	COS
15.	3-302.11(A)(1)	P	Observation: Raw eggs are stored above ready-to-eat food in the kitchen's 2-door refrigeration unit.  Corrected by: The person in charge arranged storage so eggs are stored below ready-to-eat food.	COS
22.	3-501.16(A)(2)	P	Observation: Containers of cooked beans and chicken were stored on the cashier countertop with internal temperatures of 76°F and 65°F.  Corrected by: The person in charge stated the items had been cooked and out for less than two hours. The inspector discussed proper cooling procedures and hot and cold holding requirements. The person in charge transferred the food containers to the kitchen to begin proper cooling.	COS
22.	3-501.16(A)(2)	P	Observation: Prepackaged refrigerated milk products (yogurt, labneh, and cheese), eggs, and other house-made food containers were stored in the kitchen's two-door refrigeration unit with internal temperatures above 41°F.  Corrected by: The person in charge voluntarily discarded the affected items.	1/2/2026
22.	3-501.16(A)(2)	P	Observation: Containers of house-made food were stored in the store's cooked food retail two-door display cooler with internal temperatures between 70°F and 77°F.  Corrected by: The person in charge stated the items had been in the unit for approximately one hour. The inspector discussed proper cooling procedures and cold-holding requirements. The person in charge transferred the food containers to the kitchen to begin proper cooling.	COS
23.	3-501.17	PF	Observation: Several containers of prepared foods and sauces stored in the walk-in cooler were observed without the required date marking.	1/9/2026

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-602.11(A), (B)(1-4 & 6-7), (C)	C	Observation: Meat cut and packaged in the store for retail sale was offered without the required safe handling instruction label.	1/9/2026
37.	3-602.11(A), (B)(1-4 & 6-7), (C)	C	Observation: Foods repackaged from bulk meat and other containers for retail sale were offered without required labeling.	1/9/2026
47.	4-401.11(A) (B), 4.402.11, 4-402.12, 4-501.11	C	Observation: The kitchen's two-door refrigeration unit is unable to maintain a temperature below 41°F. No temperature-controlled for safety (TCS) foods should be stored in the cooler until it is repaired or replaced.	1/9/2026
48.	4-303.11		Observation: No sanitizer is available in the kitchen during active food preparation.  Corrected by: Sanitizer was provided at the correct concentration in the kitchen for use.	COS

**Inspection Published Comment:**

This on-site visit is routine. A physical recheck will occur on or after 1/2/2026 to verify corrections have been made.

**Discussions with management:**

#20. Discuss with management about the methods to cool in-house-made food that was being batch-made quickly. Cooling guidance documents were issued.

#37. Discussed labeling requirements of foods packaged onsite. Labels to include:

(1) The common name of the food, or absent a common name, an adequately descriptive identity statement.

(2) If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors, and chemical preservatives, if contained in the food.

(3) An accurate declaration of the net quantity of contents.


(4) The name and place of business of the manufacturer, packer, or distributor.

(5) The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.

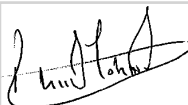
Follow-up will be completed on or after 1/9/2026 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAcc essible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparate dAndProtectedEnglis h	15 Food Separated and Protected English
DIA_22ProperColdHol dingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatema rkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureC ontrolForSafetyDefinit ion	23 Temperature Control For Safety Definition
DIA_48TestStrips	48 Test Strips



Zoelfigar Seed Ahmed  
Person In Charge



Ahmed Mohammed  
Inspector