



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	0	Date: 1/2/2026 Time In: 10:00 AM Time Out: 11:00 AM
	No. Of Repeat Factor/Intervention Violations	0	
Establishment: FUEL GOOD IOWA CITY	Address: 15 N Van Buren ST	City/State: Iowa City, IA	Zip: 52245 Telephone: 3193234888
License/Permit#: 267576 - Food Service Establishment License	Permit Holder: LORI HOSKYN	Inspection Reason: Pre-Opening	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		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/A
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	N/A
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	N/A
Good Hygienic Practices		21. Proper hot holding temperatures	N/A
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
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used
Food Temperature Control		46. Slash-resistant and cloth glove use
33. Proper cooling methods used; adequate equipment for temperature control	N/A	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
35. Approved thawing methods	N/A	48. Warewashing facilities: installed, maintained, and used; test strips
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean
Food Identification		Physical Facilities
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure
Prevention of Food Contamination		51. Plumbing installed; proper backflow devices
38. Insects, rodents, and animals not present/outer openings protected	IN	52. Sewage and waste water properly disposed
39. Contamination prevented during food preparation, storage and display	IN	53. Toilet facilities: properly constructed, supplied, and cleaned
40. Personal cleanliness	IN	54. Garbage and refuse properly disposed; facilities maintained
41. Wiping cloths: properly used and stored	IN	55. Physical facilities installed, maintained, and clean
42. Washing fruits and vegetables	IN	56. Adequate ventilation and lighting; designated areas used
		57. Licensing: posting licenses and reports; smoking

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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Inspection Published Comment:
Food Service Establishment Pre-opening inspection.

LICENSE IS APPROVED

Scope of Business: Establishment serves health centered powered mix drinks.

Limitations: Establishment has limited cold holding/ wear washing capacity. Current menu is suitable for the facility layout.

Certified Food Protection Manager(CFPM): Establishment does not require a CFPM.

Firm has been made aware of the basic food code requirements applicable to their establishment and current operation. Person in charge understands the responsibility of the permit holder to comply with those requirements. If subsequent on-site inspection reveals non-compliance with regulations, the permit holder agrees to bring violations into full compliance within the time frame specified in the Iowa Food Code.

The following guidance documents have been issued:



Lori Hoskyn
Person In Charge



Tim James
Inspector