



## 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: 12/29/2025 Time In: 1:00 PM Time Out: 2:13 PM
	No. Of Repeat Factor/Intervention Violations		0	
Establishment: HY-VEE FOOD & DRUGSTORE	Address: 310 N 1ST AVE	City/State: IOWA CITY, IA	Zip: 52245	Telephone: 3193376424
License/Permit#:	Permit Holder: HY-VEE, INC	Inspection Reason: Routine	Est. Type: Retail Stores	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

<b>Supervision</b>				
1. Person in charge present, demonstrates knowledge, and performs duties	IN			
2. Certified Food Protection Manager	N/A			
<b>Employee Health</b>				
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN			
4. Proper use of exclusions and restrictions	IN			
5. Procedures for responding to vomiting and diarrheal events	IN			
<b>Good Hygienic Practices</b>				
6. Proper eating, tasting, drinking, or tobacco use	IN			
7. No discharge from eyes, nose, and mouth	IN			
<b>Control of Hands as a Vehicle of Contamination</b>				
8. Hands clean and properly washed	N/O			
9. No bare hand contact with ready to eat foods	N/A			
10. Hand washing sinks properly supplied and accessible	IN			
<b>Approved Source</b>				
11. Foods obtained from an approved source	IN			
12. Foods received at proper temperatures	N/O			
13. Food in good condition, safe, and unadulterated	IN			
14. Required records available; shellstock tags, parasite destruction	N/A			
<b>Protection from Contamination</b>				
15. Food separated and protected (Cross Contamination and Environmental)				IN
16. Food contact surfaces: cleaned and sanitized				IN
17. Proper disposition of returned, previously served, reconditioned, and unsafe food				IN
<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>				
18. Proper cooking time and temperatures				N/A
19. Proper reheating procedures of hot holding				N/A
20. Proper cooling time and temperatures				N/A
21. Proper hot holding temperatures				N/A
22. Proper cold holding temperatures				IN
23. Proper date marking and disposition				IN
24. Time as a public health control: procedures and records				N/A
<b>Consumer Advisory</b>				
25. Consumer advisory provided for raw or undercooked foods				N/A
<b>Highly Susceptible Populations</b>				
26. Pasteurized foods used; prohibited foods not offered				N/A
<b>Food/Color Additives and Toxic Substances</b>				
27. Food additives: approved, properly stored, and used				N/A
28. Toxic substances properly identified, stored and used				IN
<b>Conformance with Approved Procedures</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>				
30. Pasteurized eggs used where required	N/A			
31. Water and ice from approved source	IN			
32. Variance obtained for specialized processing methods	N/A			
<b>Food Temperature Control</b>				
33. Proper cooling methods used; adequate equipment for temperature control	IN			
34. Plant food properly cooked for hot holding	N/A			
35. Approved thawing methods	N/A			
36. Thermometers provided and accurate	IN			
<b>Food Identification</b>				
37. Food properly labeled; original container	IN			
<b>Prevention of Food Contamination</b>				
38. Insects, rodents, and animals not present/outer openings protected	IN			
39. Contamination prevented during food preparation, storage and display	IN			
40. Personal cleanliness	IN			
41. Wiping cloths: properly used and stored	IN			
42. Washing fruits and vegetables	N/A			
<b>Proper Use of Utensils</b>				
43. In use utensils: properly stored				IN
44. Utensils, equipment, and linens: properly stored dried and handled				IN
45. Single-use/single service articles: properly stored and used				IN
46. Slash-resistant and cloth glove use				N/A
<b>Utensils, Equipment, and Vending</b>				
47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used				IN
48. Warewashing facilities: installed, maintained, and used; test strips				N/A
49. Non-food contact surfaces clean				IN
<b>Physical Facilities</b>				
50. Hot and Cold water available; adequate pressure				IN
51. Plumbing installed; proper backflow devices				IN
52. Sewage and waste water properly disposed				IN
53. Toilet facilities: properly constructed, supplied, and cleaned				OUT
54. Garbage and refuse properly disposed; facilities maintained				IN
55. Physical facilities installed, maintained, and clean				IN
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
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## GOOD RETAIL PRACTICES

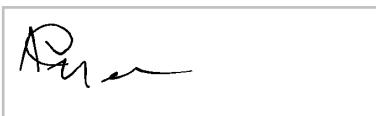
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
53.	5-501.17, 6-202.14, 6-501.18, 6-501.19,	C	Observation: The female restroom did not have a lidded waste receptacle available.	1/8/2026
57.	Iowa Code Section 137F	C	Observation: Report posted is not accessible to the public for viewing.	1/8/2026
57.	IAC 481-30 (8-304.11)	C	Observation: The license posted is not accessible to the public for viewing.	1/8/2026

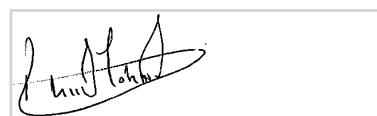
## Inspection Published Comment:

This on-site visit is routine. The person in charge agreed to have all the violations corrected by the assigned date.

The following guidance documents have been issued:



Austin Price  
Person In Charge



Ahmed Mohammed  
Inspector