



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		2	Date: 12/19/2025 Time In: 2:24 PM Time Out: 3:33 PM
	No. Of Repeat Factor/Intervention Violations			
Establishment: IOWA CITY BICKFORD COTTAGE	Address: 3500 LOWER WEST BRANCH RD	City/State: IOWA CITY, IA	Zip: 52240	Telephone: 3193513200
License/Permit#: 44337 - Food Service Establishment License	Permit Holder: NHI BICKFORD RE, LLC	Inspection Reason: Routine	Est. Type: Institutions	Risk Category: Risk Level 4 (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

Supervision		15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties		16. Food contact surfaces: cleaned and sanitized	IN
2. Certified Food Protection Manager		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		18. Proper cooking time and temperatures	N/O
4. Proper use of exclusions and restrictions		19. Proper reheating procedures of hot holding	IN
5. Procedures for responding to vomiting and diarrheal events		20. Proper cooling time and temperatures	N/O
Good Hygienic Practices		21. Proper hot holding temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use		22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth		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		Consumer Advisory	
9. No bare hand contact with ready to eat foods		25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible		Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source		Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures		27. Food additives: approved, properly stored, and used	N/A
13. Food in good condition, safe, and unadulterated		28. Toxic substances properly identified, stored and used	OUT, (*)
14. Required records available; shellstock tags, parasite destruction		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		Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	
35. Approved thawing methods		48. Warewashing facilities: installed, maintained, and used; test strips	
36. Thermometers provided and accurate		49. Non-food contact surfaces clean	
Food Identification		Physical Facilities	
37. Food properly labeled; original container		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		52. Sewage and waste water properly disposed	
39. Contamination prevented during food preparation, storage and display		53. Toilet facilities: properly constructed, supplied, and cleaned	
40. Personal cleanliness		54. Garbage and refuse properly disposed; facilities maintained	
41. Wiping cloths: properly used and stored		55. Physical facilities installed, maintained, and clean	
42. Washing fruits and vegetables		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
2.	2-102.12(A)	C	Observation: The facility does not employ a certified food protection manager.	6/18/2026
28.	7-201.11	P	Observation: A chemical spray bottle is stored on a shelf with single-use items. Corrected by: Employee stored chemical in a location away from single-use items.	COS

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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
48.	4-204.115, 4-204.116, 4-204.117	PF	Observation: No test strips were available at the time of inspection for the high-heat machine.	12/29/2025
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	12/29/2025

Inspection Published Comment:
This on-site visit is routine.

Discussions with management:

#2 The person in charge provided the inspector with proof of CFPM course registration from the course provider.
#2 The person in charge agrees to meet CFPM requirements no later than 6/18/2026 and send the inspector a CFPM certificate of completion upon course and exam completion and have the rest of the violations corrected by the assigned date.

A letter of correction has been issued for violation #2. See the letter for compliance details. The inspector will send an official letter of correction request to the person in charge.

Follow-up will be completed on or after 6/18/2026 by Follow Up-Letter of Correction.

The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparate dAndProtectedEnglis h	15 Food Separated and Protected English
DIA_28ToxicSubstan cesIdentifiedStoredAn dUsed	28 Toxic substances identified stored and used
DIA_2CertifiedFoodPr otectionManager	2 Certified Food Protection Manager
DIA_48TestStrips	48 Test Strips



Marivel Pearson
Person In Charge



Ahmed Mohammed
Inspector