



## 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: 1/12/2026 Time In: 11:01 AM Time Out: 11:54 AM
	No. Of Repeat Factor/Intervention Violations			
Establishment: PREP & NOURISH LLC	Address: 580 HIGHWAY 1 W	City/State: Iowa City, IA	Zip: 52246	Telephone: 3195738988
License/Permit#: 210198 - Food Service Establishment License	Permit Holder: PREP & NOURISH LLC	Inspection Reason: Routine	Est. Type: Restaurants	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	IN		
<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	N/O		
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	IN		
9. No bare hand contact with ready to eat foods	IN		
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)		OUT, (*)	
16. Food contact surfaces: cleaned and sanitized		OUT, (*)	
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		IN	
19. Proper reheating procedures of hot holding		N/O	
20. Proper cooling time and temperatures		IN	
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	IN		
35. Approved thawing methods	IN		
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	IN		
<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		IN	
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		IN	
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		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
15.	3-302.11(A)(1)	P	Observation: Raw eggs were stored in contact with ready-to-eat vegetables on the same refrigerator shelf.  Corrected by: The person in charge rearranged storage so eggs were stored below ready-to-eat foods.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The quaternary ammonium (quat) sanitizer solution in the bucket tested at 0 ppm.  Corrected by: The person in charge remade the sanitizer solution, which was then tested within acceptable parameters.	COS

## 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
-------------	-------------------	----------------	---------	-----------------

## Inspection Published Comment:

This on-site visit is routine. No further action is needed.

## The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparate dAndProtectedEnglis h	15 Food Separated and Protected English
DIA_16FoodContactS urfacesCleanedAndS anitized	16 Food Contact Surfaces Cleaned and Sanitized


Liz Cubula  
Person In Charge

Ahmed Mohammed  
Inspector