



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;">No. Of Risk Factor/Intervention Violations</td> <td style="width: 40%; text-align: center;">5</td> </tr> <tr> <td>No. Of Repeat Factor/Intervention Violations</td> <td style="text-align: center;">4</td> </tr> </table>	No. Of Risk Factor/Intervention Violations	5	No. Of Repeat Factor/Intervention Violations	4	Date: 1/14/2026 Time In: 1:02 PM Time Out: 2:05 PM
No. Of Risk Factor/Intervention Violations	5					
No. Of Repeat Factor/Intervention Violations	4					
Establishment: SUBWAY	Address: 2302 1/2 MUSCATINE AVE	City/State: Iowa City, IA				
	Zip: 52240	Telephone: 319-338-5146				
License/Permit#: 165993 - Food Service Establishment License	Permit Holder: JEDLICKA INC.	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	OUT	
2. Certified Food Protection Manager	OUT, R	
<b>Employee Health</b>		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT, R	
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	OUT, (*)	R
<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		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		N/A
19. Proper reheating procedures of hot holding		IN
20. Proper cooling time and temperatures		N/A
21. Proper hot holding temperatures		IN
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>			<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/A
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/A		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		IN
35. Approved thawing methods	N/O		48. Warewashing facilities: installed, maintained, and used; test strips		IN
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	IN		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		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
1.	2-102.11(A)(B)(C)(1) & (C)(4-16)	PF	Observation: The person in charge failed to respond correctly to the inspector's questions as they relate to the specific food operation.	1/24/2026
2.	2-102.12(A)	C	Observation: The facility does not employ a certified food protection manager.	1/24/2026
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	1/24/2026
10.	6-301.14	C	Observation: The hand sink by the kitchen door lacks handwashing signage. Corrected by: The Inspector provided temporary signage to be posted on the hand sink.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The bucket's quaternary ammonium (quat) sanitizer solution tested at 0 ppm. Corrected by: The person in charge remade the sanitizer solution, and it subsequently 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
57.	Iowa Code Section 137F	C	Observation: Only the first page of the inspection report is available for viewing.	1/24/2026

**Inspection Published Comment:**

This on-site visit is routine. A physical recheck will occur on or after 1/24/2026 to verify corrections have been made.

**Discussions with management:**

#2 The person in charge agrees to the following:

- i. A minimum of one employee will be a Certified Food Protection Manager no later than 7/12/26.
- ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 1/24/2026.
- iii. Provide the inspector with proof of registration, such as a receipt or a forwarded email confirmation from the course provider upon registration. A certificate of course completion may also be provided.

**Long-Term Corrective Actions:**

The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:

#10. The person in charge agreed to discuss handwashing sink requirements with the staff.

Follow-up will be completed on or after 1/24/2026 by Physical Recheck.

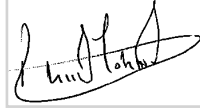
**The following guidance documents have been issued:**

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager

DIA_3ReportTheseFBI ISymptomsPosterW_ Spanish	3 Report these FBI Symptoms Poster w_Spanish
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Mike Zieglowsky  
Person In Charge



Ahmed Mohammed  
Inspector