



## 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		5	Date: 1/14/2026 Time In: 1:02 PM Time Out: 2:05 PM
	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>		15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	OUT	16. Food contact surfaces: cleaned and sanitized	OUT, (*), R
2. Certified Food Protection Manager	OUT, R	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
<b>Employee Health</b>			<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT, R	18. Proper cooking time and temperatures	N/A
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	IN
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	N/A
<b>Good Hygienic Practices</b>			21. Proper hot holding temperatures
6. Proper eating, tasting, drinking, or tobacco use	N/O	22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	IN
<b>Control of Hands as a Vehicle of Contamination</b>			24. Time as a public health control: procedures and records
8. Hands clean and properly washed	IN	<b>Consumer Advisory</b>	
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	OUT, (*), R	<b>Highly Susceptible Populations</b>	
<b>Approved Source</b>			26. Pasteurized foods used; prohibited foods not offered
11. Foods obtained from an approved source	IN	<b>Food/Color Additives and Toxic Substances</b>	
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	<b>Conformance with Approved Procedures</b>	
<b>Protection from Contamination</b>			29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan

### 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	
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	
<b>Food Temperature Control</b>		46. Slash-resistant and cloth glove use	
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	
35. Approved thawing methods	N/O	48. Warewashing facilities: installed, maintained, and used; test strips	
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	
<b>Food Identification</b>		<b>Physical Facilities</b>	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>		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	
		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

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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_10HandWashingSinksSuppliedAndAccessible	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\_3ReportTheseFB | 3 Report these FBI Symptoms Poster w\_Spanish  
ISymptomsPosterW\_  
Spanish



Mike Ziegowsky  
Person In Charge



Ahmed Mohammed  
Inspector