

**Food Establishment Inspection Report**

|  |  |                            |   |  |
|--|--|----------------------------|---|--|
| Johnson County Public Health<br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083                     | No. Of Risk Factor/Intervention Violations   | 5                          | Date: 12/29/2025<br>Time In: 2:22 PM<br>Time Out: 3:35 PM |  |
|  | No. Of Repeat Factor/Intervention Violations | 0                          |   |  |
| Establishment: MEGA RETAIL 2 LLC DBA URBAN FUEL EXPRESS  | Address: 2580 Moss Ridge RD                  | City/State: Iowa City, IA  | Zip: 52245  | Telephone: 3192957595                                    |
| License/Permit#: 266377 - Food Service Establishment License, 266378 - Retail Food Establishment License | Permit Holder: SHANKAR CHETRY                | Inspection Reason: Routine | Est. Type:  | Risk Category: Risk Level 3 (Medium), 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                        | IN  | 16. Food contact surfaces: cleaned and sanitized   | OUT, (*) |
| 2. Certified Food Protection Manager  | OUT | 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 | 18. Proper cooking time and temperatures   | N/O      |
| 4. Proper use of exclusions and restrictions  | IN  | 19. Proper reheating procedures of hot holding   | N/O      |
| 5. Procedures for responding to vomiting and diarrheal events                                   | OUT | 20. Proper cooling time and temperatures   | N/O      |
| <b>Good Hygienic Practices</b>  |     | 21. Proper hot holding temperatures  | IN       |
| 6. Proper eating, tasting, drinking, or tobacco use   | IN  | 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  | N/A      |
| 8. Hands clean and properly washed  | N/O | <b>Consumer Advisory</b>   |          |
| 9. No bare hand contact with ready to eat foods   | N/O | 25. Consumer advisory provided for raw or undercooked foods  | N/A      |
| 10. Hand washing sinks properly supplied and accessible   | OUT | <b>Highly Susceptible Populations</b>  |          |
| <b>Approved Source</b>  |     | 26. Pasteurized foods used; prohibited foods not offered   | N/A      |
| 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 | 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/O | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | IN  |
| 35. Approved thawing methods  | IN  | 48. Warewashing facilities: installed, maintained, and used; test strips                       | OUT |
| 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                               | OUT | 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 |
|-------------|---------------------------|----------------|---|-----------------|
| 2.          | 2-102.12(A)               | C              | Observation: The facility does not employ a certified food protection manager.  | 1/8/2026        |
| 3.          | 2-103.11(O)               | PF             | Observation: No verifiable health reporting agreements are available for audit at the time of inspection.   | 1/8/2026        |
| 5.          | 2-501.11                  | PF             | Observation: No site-specific written procedures for bodily fluid cleanup.  | 1/8/2026        |
| 10.         | 5-202.12(A)               | PF             | Observation: The handwashing sink located by the kitchen door did not have hot water available at the time of inspection.   | 1/8/2026        |
| 16.         | 4-501.114 (A-E)(F)(1)&(2) | P              | Observation: The low-temperature chemical dishwashing machine tested at 0 ppm for sanitizer.<br>Corrected by: The person switched to the three-compartment sink for manual dishwashing until repairs are completed.               | COS             |
| 16.         | 4-501.114 (A-E)(F)(1)&(2) | P              | Observation: The quaternary ammonium (quat) sanitizer solution in the spray bottle tested at 0 ppm.<br>Corrected by: The person in charge remade the sanitizer solution, and it subsequently tested within acceptable parameters. | COS             |

**GOOD RETAIL PRACTICES**

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| Item Number | Violation of Code                | Priority Level | Comment  | Correct By Date |
|-------------|----------------------------------|----------------|--|-----------------|
| 37.         | 3-602.11(A), (B)(1-4 & 6-7), (C) | C              | Observation: Cookies and donuts offered for retail sale did not have proper labeling.                      | 1/8/2026        |
| 48.         | 4-302.14, 4-501.116              | PF             | Observation: No test strips available at the time of inspection for quaternary and the chlorine sanitizer. | 1/8/2026        |
| 57.         | IAC 481-30 (8-304.11)            | C              | Observation: The current food license is not posted.   | 1/8/2026        |

**Inspection Published Comment:**

This on-site visit was conducted as a routine inspection due to a recent change of ownership, which took effect today per the person in charge. A physical recheck inspection will occur on or after 01/08/2026 to verify that all required corrections have been completed.

**Discussion 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 6/27/2026.
- ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 1/8/2026.
- 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.


Item #37—Labeling requirements for foods packaged on-site were reviewed. Management was advised that food labels should include the following information:

- # The common name of the food, or, if no common name exists, a sufficiently descriptive identity statement.
- # A complete list of ingredients and sub-ingredients, in descending order of predominance by weight, including the declaration of any artificial colors, artificial flavors, or chemical preservatives, if present.
- # An accurate declaration of the net quantity of contents.
- # The name and place of business of the manufacturer, packer, or distributor.
- # The food source of each major food allergen contained in the product, unless the allergen source is already included in the common or usual name of the ingredient.


Follow-up will be completed on or after 1/8/2026 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_2CertifiedFoodProtectionManager             | 2 Certified Food Protection Manager                       |
| DIA_3ReportTheseFBI SymptomsPosterW_Spanish     | 3 Report these FBI Symptoms Poster w_Spanish              |
| DIA_48TestStrips                                | 48 Test Strips  |
| DIA_5ProceduresFor RespondingToVomitAndDiarrhea | 5 Procedures for responding to vomit and diarrheal events |



Aban Baral  
Person In Charge



Ahmed Mohammed  
Inspector