



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: 12/29/2025 Time In: 2:22 PM 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

Supervision		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, (*)
Employee Health		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT	Potentially Hazardous Food Time/Temperature Control for Safety	
4. Proper use of exclusions and restrictions	IN	18. Proper cooking time and temperatures	N/O
5. Procedures for responding to vomiting and diarrheal events	OUT	19. Proper reheating procedures of hot holding	N/O
Good Hygienic Practices		20. Proper cooling time and temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	IN	21. Proper hot holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN	22. Proper cold holding temperatures	IN
Control of Hands as a Vehicle of Contamination		23. Proper date marking and disposition	IN
8. Hands clean and properly washed	N/O	24. Time as a public health control: procedures and records	N/A
9. No bare hand contact with ready to eat foods	N/O	Consumer Advisory	
10. Hand washing sinks properly supplied and accessible	OUT	25. Consumer advisory provided for raw or undercooked foods	N/A
Approved Source		Highly Susceptible Populations	
11. Foods obtained from an approved source	IN	26. Pasteurized foods used; prohibited foods not offered	N/A
12. Foods received at proper temperatures	N/O	Food/Color Additives and Toxic Substances	
13. Food in good condition, safe, and unadulterated	IN	27. Food additives: approved, properly stored, and used	N/A
14. Required records available; shellstock tags, parasite destruction	N/A	28. Toxic substances properly identified, stored and used	IN
Protection from Contamination		Conformance with Approved Procedures	
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	IN	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	
Food Identification		Physical Facilities	
37. Food properly labeled; original container	OUT	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	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	

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. 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. 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_10HandWashingSinksSuppliedAndAccessible	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_3ReportTheseFBSymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresForRespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Aban Baral
Person In Charge



Ahmed Mohammed
Inspector