



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		3	Date: 2/5/2026 Time In: 2:23 PM Time Out: 2:55 PM
	No. Of Repeat Factor/Intervention Violations			
Establishment: FURAHA AFRICAN MARKET	Address: 1901 BROADWAY ST	City/State: Iowa City, IA	Zip: 52240	Telephone: 3193250809
License/Permit#: 215912 - Retail Food Establishment License	Permit Holder: RASHIDI NIYONZIMA	Inspection Reason: Routine	Est. Type: Retail Stores	Risk Category: Risk Level 1 (Very 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	16. Food contact surfaces: cleaned and sanitized		IN
2. Certified Food Protection Manager	17. Proper disposition of returned, previously served, reconditioned, and unsafe food		IN
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	18. Proper cooking time and temperatures		N/A
4. Proper use of exclusions and restrictions	19. Proper reheating procedures of hot holding		N/A
5. Procedures for responding to vomiting and diarrheal events	20. Proper cooling time and temperatures		N/A
Good Hygienic Practices		21. Proper hot holding temperatures	
6. Proper eating, tasting, drinking, or tobacco use	22. Proper cold holding temperatures		IN
7. No discharge from eyes, nose, and mouth	23. Proper date marking and disposition		IN
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	
8. Hands clean and properly washed	15. Food separated and protected (Cross Contamination and Environmental)		IN
9. No bare hand contact with ready to eat foods	16. Food contact surfaces: cleaned and sanitized		IN
10. Hand washing sinks properly supplied and accessible	OUT, (*), R	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	
Approved Source		Potentially Hazardous Food Time/Temperature Control for Safety	
11. Foods obtained from an approved source	18. Proper cooking time and temperatures		N/A
12. Foods received at proper temperatures	19. Proper reheating procedures of hot holding		N/A
13. Food in good condition, safe, and unadulterated	20. Proper cooling time and temperatures		N/A
14. Required records available; shellstock tags, parasite destruction	21. Proper hot holding temperatures		N/A
Protection from Contamination		22. Proper cold holding temperatures	
15. Food properly labeled; original container	23. Proper date marking and disposition		IN
Consumer Advisory		24. Time as a public health control: procedures and records	
16. Pasteurized eggs used where required	15. Food separated and protected (Cross Contamination and Environmental)		IN
17. Water and ice from approved source	16. Food contact surfaces: cleaned and sanitized		IN
18. Variance obtained for specialized processing methods	17. Proper disposition of returned, previously served, reconditioned, and unsafe food		N/A
Food Temperature Control		Potentially Hazardous Food Time/Temperature Control for Safety	
19. Utensils, equipment, and linens: properly stored dried and handled	18. Proper cooking time and temperatures		IN
20. Single-use/single service articles: properly stored and used	19. Proper reheating procedures of hot holding		IN
21. Slash-resistant and cloth glove use	20. Proper cooling time and temperatures		N/O
Food Identification		Potentially Hazardous Food Time/Temperature Control for Safety	
22. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	21. Proper hot holding temperatures		IN
23. Warewashing facilities: installed, maintained, and used; test strips	22. Proper cold holding temperatures		IN
24. Non-food contact surfaces clean	23. Proper date marking and disposition		IN
Physical Facilities		Potentially Hazardous Food Time/Temperature Control for Safety	
25. Adequate ventilation and lighting; designated areas used	24. Time as a public health control: procedures and records		IN
26. Licensing; posting licenses and reports; smoking	15. Food separated and protected (Cross Contamination and Environmental)		IN
27. Plumbing installed; proper backflow devices	16. Food contact surfaces: cleaned and sanitized		IN
28. Sewage and waste water properly disposed	17. Proper disposition of returned, previously served, reconditioned, and unsafe food		IN
29. Toilet facilities: properly constructed, supplied, and cleaned	18. Proper cooking time and temperatures		IN
30. Garbage and refuse properly disposed; facilities maintained	19. Proper reheating procedures of hot holding		IN
31. Physical facilities installed, maintained, and clean	20. Proper cooling time and temperatures		IN
32. Adequate ventilation and lighting; designated areas used	21. Proper hot holding temperatures		IN
33. Licensing; posting licenses and reports; smoking	22. Proper cold holding temperatures		IN

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	15. Food separated and protected (Cross Contamination and Environmental)
34. Plant food properly cooked for hot holding	N/A	16. Food contact surfaces: cleaned and sanitized
35. Approved thawing methods	N/A	17. Proper disposition of returned, previously served, reconditioned, and unsafe food
36. Thermometers provided and accurate	IN	18. Proper cooking time and temperatures
Food Identification		19. Proper reheating procedures of hot holding
37. Food properly labeled; original container	OUT, (*)	20. Proper cooling time and temperatures
Prevention of Food Contamination		21. Proper hot holding temperatures
38. Insects, rodents, and animals not present/outer openings protected	IN	22. Proper cold holding temperatures
39. Contamination prevented during food preparation, storage and display	IN	23. Proper date marking and disposition
40. Personal cleanliness	IN	24. Time as a public health control: procedures and records
41. Wiping cloths: properly used and stored	IN	15. Food separated and protected (Cross Contamination and Environmental)
42. Washing fruits and vegetables	N/A	16. Food contact surfaces: cleaned and sanitized
43. Utensils, equipment, and vending	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	
44. Warewashing facilities: installed, maintained, and used; test strips	18. Proper cooking time and temperatures	
45. Non-food contact surfaces clean	19. Proper reheating procedures of hot holding	
Physical Facilities		20. Proper cooling time and temperatures
46. Hot and Cold water available; adequate pressure	21. Proper hot holding temperatures	
47. Plumbing installed; proper backflow devices	22. Proper cold holding temperatures	
48. Sewage and waste water properly disposed	23. Proper date marking and disposition	
49. Toilet facilities: properly constructed, supplied, and cleaned	24. Time as a public health control: procedures and records	
50. Garbage and refuse properly disposed; facilities maintained	15. Food separated and protected (Cross Contamination and Environmental)	
51. Adequate ventilation and lighting; designated areas used	16. Food contact surfaces: cleaned and sanitized	
52. Licensing; posting licenses and reports; smoking	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	
53. Physical facilities installed, maintained, and clean	18. Proper cooking time and temperatures	
54. Adequate ventilation and lighting; designated areas used	19. Proper reheating procedures of hot holding	
55. Licensing; posting licenses and reports; smoking	20. Proper cooling time and temperatures	
56. Physical facilities installed, maintained, and clean	21. Proper hot holding temperatures	
57. Adequate ventilation and lighting; designated areas used	22. Proper cold holding temperatures	
58. Licensing; posting licenses and reports; smoking	23. Proper date marking and disposition	
59. Adequate ventilation and lighting; designated areas used	24. Time as a public health control: procedures and records	

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
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	2/15/2026
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	2/15/2026
10.	6-301.12	PF	Observation: The store hand sink was missing hand-drying provisions. Corrected by: The employee refilled towels.	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
37.	3-602.11(A), (B)(1-4 & 6-7), (C)	C	Observation: Bulk dry fish repackaged for retail sale was offered without the required labeling.	COS

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 2/15/2026 to verify corrections have been made.

Long-Term Corrective Actions:

The following item is a repeated risk factor violation. The person in charge stated they will implement the following long-term corrective actions:
#10. The person in charge agreed to review handwashing sink requirements with staff.

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_3ReportTheseFBISymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_5ProceduresForRespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events


Rashedi Miyonzima
Person In Charge

Ahmed Mohammed
Inspector