



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 <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">5</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">1</div>	Date: 1/28/2026 Time In: 12:44 PM Time Out: 2:49 PM
Establishment: MAVERIK #5395	Address: 1310 S GILBERT ST	City/State: Iowa City, IA	Zip: 52240
License/Permit#: 196660 - Food Service Establishment License, 196661 - Retail Food Establishment License	Permit Holder: KUM & GO L.C.	Inspection Reason: Routine	Est. Type: Retail Stores, Retail Stores Risk Category: Risk Level 2 (Low), 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		
1. Person in charge present, demonstrates knowledge, and performs duties	OUT	
2. Certified Food Protection Manager	IN	
Employee Health		
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	OUT	
Good Hygienic Practices		
6. Proper eating, tasting, drinking, or tobacco use	IN	
7. No discharge from eyes, nose, and mouth	IN	
Control of Hands as a Vehicle of Contamination		
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	
Approved Source		
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	
Protection from Contamination		
15. Food separated and protected (Cross Contamination and Environmental)	IN	
16. Food contact surfaces: cleaned and sanitized	IN	
17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN	
Potentially Hazardous Food Time/Temperature Control for Safety		
18. Proper cooking time and temperatures	N/O	
19. Proper reheating procedures of hot holding	N/O	
20. Proper cooling time and temperatures	N/O	
21. Proper hot holding temperatures	IN	
22. Proper cold holding temperatures	OUT, (*)	
23. Proper date marking and disposition	IN	
24. Time as a public health control: procedures and records	N/A	
Consumer Advisory		
25. Consumer advisory provided for raw or undercooked foods	N/A	
Highly Susceptible Populations		
26. Pasteurized foods used; prohibited foods not offered	N/A	
Food/Color Additives and Toxic Substances		
27. Food additives: approved, properly stored, and used	N/A	
28. Toxic substances properly identified, stored and used	IN	
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	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	
Food Temperature Control			46. Slash-resistant and cloth glove use	N/A	
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	IN	
35. Approved thawing methods	N/O		48. Warewashing facilities: installed, maintained, and used; test strips	OUT	
36. Thermometers provided and accurate	IN		49. Non-food contact surfaces clean	OUT	
Food Identification			Physical Facilities		
37. Food properly labeled; original container	IN		50. Hot and Cold water available; adequate pressure	IN	
Prevention of Food Contamination			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	IN	

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.	2-101.11(A)(B)	PF	Observation: No employee at the time of inspection was identified as the person in charge.	2/7/2026
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	2/7/2026
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup were available for review at the time of inspection.	2/7/2026
10.	6-301.12	PF	Observation: The kitchen's hand sink was missing hand-drying provisions.	2/7/2026
22.	3-501.16(A)(2)	P	<p>Observation: Lettuce and tomato containers were stored in the condiment cooling unit adjacent to the slushy machines at temperatures of 45.9°F and 47.0°F.</p> <p>Observation: Ham and cheese sliders (44.8°F), chicken bacon salad (42.6°F), and chicken bacon Caesar wrap (47.8°F) were stored in the sandwich reach-in cooler.</p> <p>Corrected by: Upon a phone call with the person in charge, they stated that a store employee would discard all TCS foods found at temperatures above 41°F.</p>	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-303.11		Observation: No sanitizer is available in the kitchen during active food preparation	2/7/2026
49.	4-601.11(B)(C), 4-602.13	C	Observation: The exterior surfaces of both the cappuccino and creamer machines had excessive food debris buildup around the nozzles.	2/7/2026

Inspection Published Comment:**This on-site visit was a routine inspection. A physical recheck inspection will occur on or after 02/7/2026 to verify that the corrections have been made.**

Follow-up will be completed on or after 2/7/2026 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_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
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

A handwritten signature in black ink, appearing to read 'Shay Hodges', enclosed within a rectangular box.

Shay Hodges
Person In Charge

A handwritten signature in black ink, appearing to read 'Ahmed Mohammed', enclosed within a rectangular box.

Ahmed Mohammed
Inspector