



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: 1/28/2026
	No. Of Repeat Factor/Intervention Violations	1	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

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	OUT	16. Food contact surfaces: cleaned and sanitized	IN
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, R	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	OUT, (*)
Control of Hands as a Vehicle of Contamination		23. Proper date marking and disposition	IN
8. Hands clean and properly washed	IN	24. Time as a public health control: procedures and records	N/A
9. No bare hand contact with ready to eat foods	IN	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	N/O	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	IN	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
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	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. 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. 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.	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_10HandWashingSinksSuppliedAndAccessible	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_3ReportTheseFBISymptomsPosterw_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



Shay Hodges
Person In Charge



Ahmed Mohammed
Inspector