



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		0	Date: 2/11/2026 Time In: 10:02 AM Time Out: 10:27 AM
	No. Of Repeat Factor/Intervention Violations		0	
Establishment: MAVERIK #5395	Address: 1310 S GILBERT ST	City/State: Iowa City, IA	Zip: 52240	Telephone: 515-274-7793
License/Permit#: 196660 - Food Service Establishment License, 196661 - Retail Food Establishment License	Permit Holder: KUM & GO L.C.	Inspection Reason: Physical Recheck	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		15. Food separated and protected (Cross Contamination and Environmental)	N/O
1. Person in charge present, demonstrates knowledge, and performs duties		16. Food contact surfaces: cleaned and sanitized	N/O
2. Certified Food Protection Manager		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
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/O
4. Proper use of exclusions and restrictions		19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events		20. Proper cooling time and temperatures	N/O
Good Hygienic Practices		21. Proper hot holding temperatures	N/O
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	N/O
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/O
8. Hands clean and properly washed		Consumer Advisory	
9. No bare hand contact with ready to eat foods		25. Consumer advisory provided for raw or undercooked foods	N/O
10. Hand washing sinks properly supplied and accessible		Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/O
11. Foods obtained from an approved source		Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures		27. Food additives: approved, properly stored, and used	N/O
13. Food in good condition, safe, and unadulterated		28. Toxic substances properly identified, stored and used	N/O
14. Required records available; shellstock tags, parasite destruction		Conformance with Approved Procedures	
Protection from Contamination		29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O

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/O	43. In use utensils: properly stored	
31. Water and ice from approved source	N/O	44. Utensils, equipment, and linens: properly stored dried and handled	
32. Variance obtained for specialized processing methods	N/O	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	N/O	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	N/O	49. Non-food contact surfaces clean	
Food Identification		Physical Facilities	
37. Food properly labeled; original container	N/O	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	N/O	52. Sewage and waste water properly disposed	
39. Contamination prevented during food preparation, storage and display	N/O	53. Toilet facilities: properly constructed, supplied, and cleaned	
40. Personal cleanliness	N/O	54. Garbage and refuse properly disposed; facilities maintained	
41. Wiping cloths: properly used and stored	N/O	55. Physical facilities installed, maintained, and clean	
42. Washing fruits and vegetables	N/O	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
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Inspection Published Comment:

A physical recheck inspection was conducted. No further action is needed.
Corrections observed during this inspection included:

Item #1: An employee was identified as the person in charge during inspection.

The employee is effectively monitoring the hot holding temperature using appropriate temperature measuring devices properly scaled and calibrated.

Item #3 Verifiable health reporting agreements are available for audit during inspection.

Item #5: A site-specific written procedure for bodily fluid cleanup is available for audit during inspection.

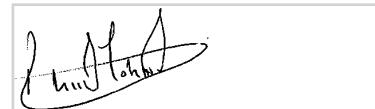
Item #10 All kitchen hand-washing sinks of the facility are accessible and supplied with soap and paper towels.

Item # 22 The establishment uses proper cold holding temp of house and commercially made food (below 41 F).

The following guidance documents have been issued:



Ian Lee
Person In Charge



Ahmed Mohammed
Inspector