



### Food Establishment Inspection Report

Johnson County Public Health	No. Of Risk Factor/Intervention Violations	3	Date: 3/24/2026
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0	Time In: 1:38 PM Time Out: 2:49 PM
Establishment: FAREWAY STORE #034	Address: 2765 COMMERCE DR	City/State: IOWA CITY, IA	Zip: 52240 Telephone: 319-248-1995
License/Permit#: 44528 - Retail Food Establishment License, 78662 - Food Service Establishment License	Permit Holder: FAREWAY STORES INC	Inspection Reason: Routine	Est. Type: Retail Stores, Restaurants 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

<p><b>Supervision</b></p> <p>1. Person in charge present, demonstrates knowledge, and performs duties IN</p> <p>2. Certified Food Protection Manager IN</p> <p><b>Employee Health</b></p> <p>3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN</p> <p>4. Proper use of exclusions and restrictions IN</p> <p>5. Procedures for responding to vomiting and diarrheal events IN</p> <p><b>Good Hygienic Practices</b></p> <p>6. Proper eating, tasting, drinking, or tobacco use N/O</p> <p>7. No discharge from eyes, nose, and mouth IN</p> <p><b>Control of Hands as a Vehicle of Contamination</b></p> <p>8. Hands clean and properly washed IN</p> <p>9. No bare hand contact with ready to eat foods IN</p> <p>10. Hand washing sinks properly supplied and accessible OUT, (*)</p> <p><b>Approved Source</b></p> <p>11. Foods obtained from an approved source IN</p> <p>12. Foods received at proper temperatures N/O</p> <p>13. Food in good condition, safe, and unadulterated IN</p> <p>14. Required records available; shellstock tags, parasite destruction N/A</p> <p><b>Protection from Contamination</b></p>	<p>15. Food separated and protected (Cross Contamination and Environmental) OUT, (*)</p> <p>16. Food contact surfaces: cleaned and sanitized IN</p> <p>17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN</p> <p><b>Potentially Hazardous Food Time/Temperature Control for Safety</b></p> <p>18. Proper cooking time and temperatures N/O</p> <p>19. Proper reheating procedures of hot holding N/A</p> <p>20. Proper cooling time and temperatures N/O</p> <p>21. Proper hot holding temperatures IN</p> <p>22. Proper cold holding temperatures OUT, (*)</p> <p>23. Proper date marking and disposition IN</p> <p>24. Time as a public health control: procedures and records IN</p> <p><b>Consumer Advisory</b></p> <p>25. Consumer advisory provided for raw or undercooked foods IN</p> <p><b>Highly Susceptible Populations</b></p> <p>26. Pasteurized foods used; prohibited foods not offered N/A</p> <p><b>Food/Color Additives and Toxic Substances</b></p> <p>27. Food additives: approved, properly stored, and used N/A</p> <p>28. Toxic substances properly identified, stored and used IN</p> <p><b>Conformance with Approved Procedures</b></p> <p>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A</p>
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#### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

<p><b>Safe Food and Water</b></p> <p>30. Pasteurized eggs used where required N/A</p> <p>31. Water and ice from approved source IN</p> <p>32. Variance obtained for specialized processing methods N/A</p> <p><b>Food Temperature Control</b></p> <p>33. Proper cooling methods used; adequate equipment for temperature control IN</p> <p>34. Plant food properly cooked for hot holding N/A</p> <p>35. Approved thawing methods N/O</p> <p>36. Thermometers provided and accurate IN</p> <p><b>Food Identification</b></p> <p>37. Food properly labeled; original container IN</p> <p><b>Prevention of Food Contamination</b></p> <p>38. Insects, rodents, and animals not present/outer openings protected IN</p> <p>39. Contamination prevented during food preparation, storage and display IN</p> <p>40. Personal cleanliness IN</p> <p>41. Wiping cloths: properly used and stored IN</p> <p>42. Washing fruits and vegetables IN</p>	<p><b>Proper Use of Utensils</b></p> <p>43. In use utensils: properly stored IN</p> <p>44. Utensils, equipment, and linens: properly stored dried and handled IN</p> <p>45. Single-use/single service articles: properly stored and used IN</p> <p>46. Slash-resistant and cloth glove use N/O</p> <p><b>Utensils, Equipment, and Vending</b></p> <p>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT</p> <p>48. Warewashing facilities: installed, maintained, and used; test strips IN</p> <p>49. Non-food contact surfaces clean IN</p> <p><b>Physical Facilities</b></p> <p>50. Hot and Cold water available; adequate pressure IN</p> <p>51. Plumbing installed; proper backflow devices IN</p> <p>52. Sewage and waste water properly disposed IN</p> <p>53. Toilet facilities; properly constructed, supplied, and cleaned IN</p> <p>54. Garbage and refuse properly disposed; facilities maintained IN</p> <p>55. Physical facilities installed, maintained, and clean IN</p> <p>56. Adequate ventilation and lighting; designated areas used IN</p> <p>57. Licensing; posting licenses and reports; smoking IN</p>
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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
10.	5-205.11	PF	Observation: The handwashing sink adjacent to the office was obstructed by cardboard boxes and was not accessible at the time of inspection. Corrected by: The person in charge removed the boxes, restoring full access to the handwashing sink.	COS
15.	3-302.11(A)(2)	P	Observation: Raw beef steaks are stored below raw ground beef in the meat display cooler. Corrected by: The person in charge arranged storage so ground beef is stored below beef steak.	COS
22.	3-501.16(A)(2)	P	Observation: Multiple packages of cheese were stored in the reach-in cooler designated for cheese products, with internal temperatures exceeding 41°F. Corrected by: The person in charge voluntarily discarded the affected cheese.	COS

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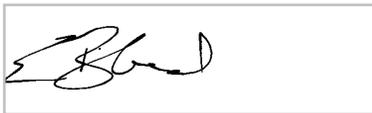
Item Number	Violation of Code	Priority Level	Comment	Correct By Date
47.	4-401.11(A)(B), 4.402.11, 4-402.12, 4-501.11	C	Observation: Approximately a 2-foot section of the reach-in cooler designated for cheese products is unable to maintain temperatures at or below 41°F.  Required Action: No temperature-controlled for safety (TCS) foods shall be stored in this section of the cooler until it is repaired or replaced and capable of maintaining proper cold-holding temperatures.	4/3/2026

#### Inspection Published Comment:

This on-site visit is routine. The person in charge agreed to have all the violations corrected by the assigned date.

#### The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures



Erick Blood  
Person In Charge



Ahmed Mohammed  
Inspector