



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 No. Of Repeat Factor/Intervention Violations	4 4	Date: 3/18/2026 Time In: 10:00 AM Time Out: 11:15 AM
Establishment: GLOBAL MART, LLC	Address: 89 2ND ST	City/State: Coralville, IA	Zip: 52241
License/Permit#: 94694 - Retail Food Establishment License	Permit Holder: GLOBAL MART LLC	Inspection Reason: Routine	Est. Type: Retail Stores Risk Category: 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 IN 2. Certified Food Protection Manager IN Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events IN 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, (*), R Approved Source 11. Foods obtained from an approved source OUT, R 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) OUT, (*), R 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 N/O 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, R 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
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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.

Safe Food and Water 30. Pasteurized eggs used where required N/A 31. Water and ice from approved source IN 32. Variance obtained for specialized processing methods N/A Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding N/A 35. Approved thawing methods N/O 36. Thermometers provided and accurate OUT Food Identification 37. Food properly labeled; original container OUT Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display IN 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored IN 44. Utensils, equipment, and linens: properly stored dried and handled IN 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/A Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips OUT 49. Non-food contact surfaces clean IN Physical Facilities 50. Hot and Cold water available; adequate pressure IN 51. Plumbing installed; proper backflow devices IN 52. Sewage and waste water properly disposed IN 53. Toilet facilities; properly constructed, supplied, and cleaned IN 54. Garbage and refuse properly disposed; facilities maintained IN 55. Physical facilities installed, maintained, and clean OUT 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking IN
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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: Bucket and utensils stored in basin of handwashing sink within kitchen. Corrected by: Person in charge moved items to allow for easy access of handwashing sink and to prevent contamination.	COS
10.	6-301.11	PF	Observation: Handwashing sink in kitchen area lacked handwashing cleanser. Corrected by: Person in charge placed bottle of hand soap next to sink.	COS
10.	6-301.12	PF	Observation: Handwashing sink in bakery area lacked hand drying provisions. Corrected by: Person in charge placed paper towels next to handwashing sink.	COS
11.	3-201.11(F)(G)	C	Observation: Repackaged frozen bags of chicken, lamb, beef and fish lacked any safe handling labels or instructions.	3/28/2026
15.	3-302.11(A)(1)	P	Observation: Raw shell eggs within reach in cooler stored above ready to eat procedure. Corrected by: Person in charge moved raw shell eggs below ready to eat procedure to prevent contamination.	COS
15.	3-302.11(A)(1)	P	Observation: Raw beef and raw shell eggs stored above ready to eat foods within walk in cooler. Corrected by: Person in charge moved raw foods below ready to eat foods to prevent contamination.	COS
23.	3-501.18	P	Observation: House made sauces within low boy kitchen cooler dated 3/9 and 3/8 held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntary discarded outdated items.	COS
23.	3-501.17	PF	Observation: Multiple containers of house made sauces and sliced tomatoes made over 24 hours prior lacked label with date item was made.	3/28/2026

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-204.112(A)-(D)	C	Observation: White two door stand up fridge in kitchen area lacked ambient air thermometer.	3/28/2026
37.	3-302.12	C	Observation: Multiple containers of house made sauces in kitchen low boy cooler lacked labels with common name.	3/28/2026
48.	4-303.11		Observation: No sanitizer was set up and available during active food preparation at time of inspection. Corrected by: Person in charge set up Sanitizer solution and tested at the correct PPM.	COS
48.	4-302.14, 4-501.116	PF	Observation: No quaternary sanitizer test strips available on site to measure quaternary sanitizer solution.	3/28/2026
55.	6-201.11-13, 6-201.15-18	C	Observation: Ceiling tile missing within bakery area. Ceiling is no longer water resistant or cleanable.	3/28/2026

Inspection Published Comment:

Routine inspection conducted. A physical recheck will be conducted on or around 4/27/2026 to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violations #11,#15,#23,#48. See official letter for compliance details.

Follow-up will be completed on or after 3/28/2026 by Physical Recheck.

The following guidance documents have been issued:

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

Amar Samel
Person In Charge

A handwritten signature in blue ink, appearing to read 'Laura Sneller', enclosed within a rectangular box.

Laura Sneller
Inspector