



## 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	2  1	Date: 3/25/2026 Time In: 4:04 PM Time Out: 5:35 PM
<b>Establishment: MAGGIE'S FARM WOOD-FIRED PIZZA</b>	<b>Address: 1308 MELROSE AVE</b>	<b>City/State: Iowa City, IA</b>	<b>Zip: 52246</b>
<b>Telephone: 3193514588</b>	<b>License/Permit#: 155340 - Food Service Establishment License</b>	<b>Permit Holder: MAGGIE'S FARM WOOD-FIRED PIZZA</b>	<b>Inspection Reason: Routine</b>
		<b>Est. Type: Restaurants</b>	<b>Risk Category: Risk Level 3 (Medium)</b>

### 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

<b>Supervision</b> 1. Person in charge present, demonstrates knowledge, and performs duties    IN 2. Certified Food Protection Manager    IN <b>Employee Health</b> 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 <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use    IN 7. No discharge from eyes, nose, and mouth    IN <b>Control of Hands as a Vehicle of Contamination</b> 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 <b>Approved Source</b> 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 <b>Protection from Contamination</b>	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 <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 18. Proper cooking time and temperatures    IN 19. Proper reheating procedures of hot holding    N/O 20. Proper cooling time and temperatures    IN 21. Proper hot holding temperatures    N/O 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 <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods    N/A <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered    N/A <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used    N/A 28. Toxic substances properly identified, stored and used    IN <b>Conformance with Approved Procedures</b> 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.

<b>Safe Food and Water</b> 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 <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control    IN 34. Plant food properly cooked for hot holding    N/O 35. Approved thawing methods    IN 36. Thermometers provided and accurate    IN <b>Food Identification</b> 37. Food properly labeled; original container    IN <b>Prevention of Food Contamination</b> 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	<b>Proper Use of Utensils</b> 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 <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used    OUT 48. Warewashing facilities: installed, maintained, and used; test strips    N/A 49. Non-food contact surfaces clean    IN <b>Physical Facilities</b> 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    IN 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: The handwashing sink in the pizza prep area was blocked by pizza dough trays, making it inaccessible at the time of inspection.  Corrected by: The person in charge removed the trays and cleared access to the handwashing sink.	COS
22.	3-501.16(A)(2)	P	Observation: Multiple TCS food containers in the pizza prep lowboy cooler were holding at temperatures above 41°F.  Corrected by: The person in charge discarded a container of cheese and stated the remaining items had been out of temperature for less than four hours. Those items were moved to the walk-in cooler to cool down quickly.	COS

**GOOD RETAIL PRACTICES**

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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: The lowboy cooler in the pizza prep area is unable to hold temperatures at or below 41°F. The person in charge removed all TCS foods from the unit and agreed to stop using the cooler for TCS storage until it is repaired or replaced.	4/4/2026

**Inspection Published Comment:**

This onsite visit is a routine inspection. A physical recheck will be completed on or around 4/4/2026. Correct all noted violations. Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violation #10. See the official letter for compliance details.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures



Jerry  
Person In Charge



Ahmed Mohammed  
Inspector