



Food Establishment Inspection Report

Johnson County Public Health	No. Of Risk Factor/Intervention Violations	4	Date: 3/25/2026
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	3	Time In: 10:00 AM Time Out: 12:30 PM
Establishment: SAM'S MAIN STREET MARKET	Address: 123 E MAIN ST	City/State: SOLON, IA	Zip: 52333 Telephone: 3196242669
License/Permit#: 43077 - Retail Food Establishment License, 77405 - Food Service Establishment License	Permit Holder: SOLON AREA MERCANTILE INC.	Inspection Reason: Routine	Est. Type: Restaurants, Retail Stores 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>Supervision</p> <p>1. Person in charge present, demonstrates knowledge, and performs duties IN</p> <p>2. Certified Food Protection Manager IN</p> <p>Employee Health</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>Good Hygienic Practices</p> <p>6. Proper eating, tasting, drinking, or tobacco use IN</p> <p>7. No discharge from eyes, nose, and mouth IN</p> <p>Control of Hands as a Vehicle of Contamination</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 IN</p> <p>Approved Source</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 OUT, (*), R</p> <p>14. Required records available; shellstock tags, parasite destruction N/A</p> <p>Protection from Contamination</p>	<p>15. Food separated and protected (Cross Contamination and Environmental) OUT, (*), R</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 style="text-align: center;">Potentially Hazardous Food Time/Temperature Control for Safety</p> <p>18. Proper cooking time and temperatures N/O</p> <p>19. Proper reheating procedures of hot holding IN</p> <p>20. Proper cooling time and temperatures N/O</p> <p>21. Proper hot holding temperatures OUT, (*)</p> <p>22. Proper cold holding temperatures OUT, (*), R</p> <p>23. Proper date marking and disposition IN</p> <p>24. Time as a public health control: procedures and records N/A</p> <p style="text-align: center;">Consumer Advisory</p> <p>25. Consumer advisory provided for raw or undercooked foods N/A</p> <p style="text-align: center;">Highly Susceptible Populations</p> <p>26. Pasteurized foods used; prohibited foods not offered N/A</p> <p style="text-align: center;">Food/Color Additives and Toxic Substances</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 style="text-align: center;">Conformance with Approved Procedures</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>Safe Food and Water</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>Food Temperature Control</p> <p>33. Proper cooling methods used; adequate equipment for temperature control IN</p> <p>34. Plant food properly cooked for hot holding N/O</p> <p>35. Approved thawing methods N/O</p> <p>36. Thermometers provided and accurate IN</p> <p>Food Identification</p> <p>37. Food properly labeled; original container IN</p> <p>Prevention of Food Contamination</p> <p>38. Insects, rodents, and animals not present/outer openings protected IN</p> <p>39. Contamination prevented during food preparation, storage and display OUT, (*)</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>Proper Use of Utensils</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/A</p> <p>Utensils, Equipment, and Vending</p> <p>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN</p> <p>48. Warewashing facilities: installed, maintained, and used; test strips IN</p> <p>49. Non-food contact surfaces clean IN</p> <p>Physical Facilities</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
13.	3-101.11	P	Observation: The kitchen's sandwich prep cooler has moldy tomato slices in the top portion of the cooler. Corrected by: Person in charge discarded this product.	COS
13.	3-101.11	P	Observation: Multiple pieces of produce (Oranges, lemons, limes, tomatoes) in the produce open air cooler are moldy. Corrected by: Person in charge discarded the moldy produce.	COS
13.	3-202.15	PF	Observation: In the kitchen, multiple cans of Campbells soups on the dry storage rack have very large dents in them. Corrected by: Person in charge discarded these canned items.	COS
15.	3-302.11(A)(1)	P	Observation: Raw chicken in the walk in cooler next to the hot food service counter is stored over blueberries and salads. Corrected by: Person in charge moved the chicken to an appropriate location.	COS
21.	3-501.16(A)(1)	P	Observation: Hamburgers and mashed potatoes in the hot display case are stored at 119 degrees. Corrected by: Person in charge reheated these items to 165 and put them back into the hot box. Products are now holding at 150 degrees.	COS
22.	3-501.16(A)(2)	P	Observation: In the kitchen, the main prep cooler is holding at 49 degrees. Multiple products (tomatoes, cheese, milk, cream cheese, ranch) are not being held below 41 degrees. Corrected by: Person in charge discarded all products requiring temperature control. The person in charge agrees to not utilize this cooler until it receives service.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-305.11	C	Observation: Commercial chicken compost is stored on a cart inside the produce cooler. This cart is located in close proximity to berries and salad bags. Corrected by: Person in charge removed the compost bag from the food area.	COS
39.	3-305.11	C	Observation: In the meat walk in cooler, two open buckets of dead minnows are stored on the ground next raw beef and raw fish. Corrected by: Person in charge removed the dead minnow buckets and put them in the dumpster.	COS

Inspection Published Comment:

This is a Routine inspection.

A Physical Recheck will occur on or after 4/2/2026.

The following items require long term corrective action:

Item #13: Person in charge agrees to go through the produce section to pull any moldy produce every other day.

The following guidance documents have been issued:

Document Name	Description
DIA_13FoodInGoodConditionSafeAndUnadulterated	13 Food in Good Condition Safe and Unadulterated
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures

A handwritten signature in black ink, appearing to read "Sam Lensing", enclosed within a thin black rectangular border.

Sam Lensing
Person In Charge

A handwritten signature in black ink, appearing to read "Tim James", enclosed within a thin black rectangular border.

Tim James
Inspector