



| Food Establishment Inspection Report | | | | |
|--|--|----------------------------|--|--|
| Johnson County Public Health | No. Of Risk Factor/Intervention Violations | 3 | Date: 3/31/2026 Time In: 10:00 AM Time Out: 11:02 AM | |
| 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083 | No. Of Repeat Factor/Intervention Violations | 2 | | |
| Establishment: SODEXO @ P & G IOWA CITY | Address: 2200 LOWER MUSCATINE RD | City/State: Iowa City, IA | Zip: 52240 | Telephone: 3193992287 |
| License/Permit#: 95020 - Food Service Establishment License, 95021 - Retail Food Establishment License | Permit Holder: SODEXO OPERATIONS, LLC | 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

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

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/A | 43. In use utensils: properly stored | IN |
| 31. Water and ice from approved source | IN | 44. Utensils, equipment, and linens: properly stored dried and handled | IN |
| 32. Variance obtained for specialized processing methods | N/A | 45. Single-use/single service articles: properly stored and used | IN |
| Food Temperature Control | | 46. Slash-resistant and cloth glove use | N/O |
| 33. Proper cooling methods used; adequate equipment for temperature control | IN | Utensils, Equipment, and Vending | |
| 34. Plant food properly cooked for hot holding | IN | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | IN |
| 35. Approved thawing methods | IN | 48. Warewashing facilities: installed, maintained, and used; test strips | IN |
| 36. Thermometers provided and accurate | IN | 49. Non-food contact surfaces clean | IN |
| Food Identification | | Physical Facilities | |
| 37. Food properly labeled; original container | IN | 50. Hot and Cold water available; adequate pressure | IN |
| Prevention of Food Contamination | | 51. Plumbing installed; proper backflow devices | IN |
| 38. Insects, rodents, and animals not present/outer openings protected | IN | 52. Sewage and waste water properly disposed | IN |
| 39. Contamination prevented during food preparation, storage and display | IN | 53. Toilet facilities; properly constructed, supplied, and cleaned | IN |
| 40. Personal cleanliness | IN | 54. Garbage and refuse properly disposed; facilities maintained | IN |
| 41. Wiping cloths: properly used and stored | IN | 55. Physical facilities installed, maintained, and clean | IN |
| 42. Washing fruits and vegetables | IN | 56. Adequate ventilation and lighting; designated areas used | IN |
| | | 57. Licensing; posting licenses and reports; smoking | IN |

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 |
|-------------|-------------------|----------------|---|-----------------|
| 21. | 3-501.16(A)(1) | P | <p>Observation: Lemon pepper and garlic parmesan sauces were stored on a steam table across from the two standing coolers with internal temperatures of 92°F and 114°F. Two soup containers on the salad bar in the dining area were also measured at 112°F and 104°F.</p> <p>Corrected by: The person in charge stated the items had been out of temperature control for less than one hour and reheated all items to 165°F.</p> | COS |
| 22. | 3-501.16(A)(2) | P | <p>Observation: Two containers of cooked chicken on the salad bar in the dining area were measured at 53°F and 51°F.</p> <p>Corrected by: The person in charge stated the items had been out of temperature control for less than one hour and relocated them to the main cooler to rapidly cool.</p> | COS |
| 23. | 3-501.17 | PF | <p>Observation: A container of house-made gravy and two containers of garlic mayo sauce stored in the two-door cooler across from the steam table were held beyond the 7-day date-marking limit.</p> <p>Corrected by: The person in charge voluntarily discarded the items.</p> | COS |

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Inspection Published Comment:

This on-site visit was routine. No further action is required.

Long-Term Corrective Actions:

The following item is a repeat risk factor violation. The person in charge stated that the following long-term corrective action will be implemented:
 #21. The person in charge will train all kitchen staff on proper hot holding of house-made food items.

Discussions with Management:


#19. Discussed reheating procedures with the person in charge. The person in charge will monitor reheating to ensure foods reach 165°F within 2 hours.
 #20. Discussed proper cooling methods for batch-prepared, in-house food items.

The following guidance documents have been issued:

| Document Name | Description |
|---|--|
| DIA_21ProperHotHoldingTemperatures | 21 Proper Hot Holding Temperatures |
| DIA_22ProperColdHoldingTemperatures | 22 Proper Cold Holding Temperatures |
| DIA_23ProperDatemarkingAndDisposition | 23 Proper Datemarking and Disposition |
| DIA_23TemperatureControlForSafetyDefinition | 23 Temperature Control For Safety Definition |



Ashley Plower
Person In Charge



Ahmed Mohammed
Inspector