



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	0 0	Date: 4/13/2026 Time In: 1:49 PM Time Out: 2:22 PM
Establishment: SUBWAY RIVERSIDE DRIVE	Address: 801 S RIVERSIDE DR	City/State: Iowa City, IA	Zip: 52246
License/Permit#: 240237 - Food Service Establishment License	Permit Holder: BLUE SKY MANAGEMENT LLC	Inspection Reason: Physical Recheck	Est. Type: Restaurants 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 N/O 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 N/O 5. Procedures for responding to vomiting and diarrheal events N/O Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use N/O 7. No discharge from eyes, nose, and mouth N/O 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 N/O 10. Hand washing sinks properly supplied and accessible IN Approved Source 11. Foods obtained from an approved source N/O 12. Foods received at proper temperatures N/O 13. Food in good condition, safe, and unadulterated N/O 14. Required records available; shellstock tags, parasite destruction N/O Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) N/O 16. Food contact surfaces: cleaned and sanitized IN 17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O 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 N/O 24. Time as a public health control: procedures and records N/O Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/O Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/O Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/O 28. Toxic substances properly identified, stored and used N/O Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/O
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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/O 31. Water and ice from approved source N/O 32. Variance obtained for specialized processing methods N/O Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control N/O 34. Plant food properly cooked for hot holding N/O 35. Approved thawing methods N/O 36. Thermometers provided and accurate N/O Food Identification 37. Food properly labeled; original container N/O Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected N/O 39. Contamination prevented during food preparation, storage and display N/O 40. Personal cleanliness N/O 41. Wiping cloths: properly used and stored N/O 42. Washing fruits and vegetables N/O	Proper Use of Utensils 43. In use utensils: properly stored N/O 44. Utensils, equipment, and linens: properly stored dried and handled N/O 45. Single-use/single service articles: properly stored and used N/O 46. Slash-resistant and cloth glove use N/O Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used N/O 48. Warewashing facilities: installed, maintained, and used; test strips N/O 49. Non-food contact surfaces clean N/O Physical Facilities 50. Hot and Cold water available; adequate pressure N/O 51. Plumbing installed; proper backflow devices N/O 52. Sewage and waste water properly disposed N/O 53. Toilet facilities; properly constructed, supplied, and cleaned N/O 54. Garbage and refuse properly disposed; facilities maintained N/O 55. Physical facilities installed, maintained, and clean N/O 56. Adequate ventilation and lighting; designated areas used N/O 57. Licensing; posting licenses and reports; smoking N/O
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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
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Inspection Published Comment:

A physical recheck inspection was conducted. No further action is needed.

Corrections observed during this inspection included:

Item #2: The CFPM certificate for a store food employee was available during the inspection.

Item #3: Verifiable health reporting agreements are available for audit during inspection.

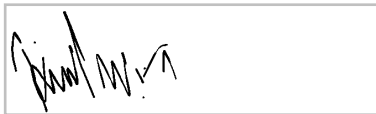
Item #8: Employees were observed practicing good hand washing and donning gloves.

Item #10: The handwashing sink in the food serving area is accessible, supplied with hot water, soap, and paper towels, and used for handwashing only.

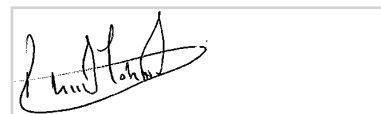
Item # 22 The establishment uses the proper cold holding temperature for house- and commercially made food (below 41 F).

Item #16: The sanitizer tested within the parameters on the low-temperature chemical dish machine.

The following guidance documents have been issued:



krystle burrows
Person In Charge



Ahmed Mohammed
Inspector