



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<b>No. Of Risk Factor/Intervention Violations</b>  <b>No. Of Repeat Factor/Intervention Violations</b>	6  2	Date: 3/30/2026 Time In: 3:12 PM Time Out: 5:31 PM
<b>Establishment:</b> SUBWAY RIVERSIDE DRIVE	<b>Address:</b> 801 S RIVERSIDE DR	<b>City/State:</b> Iowa City, IA	<b>Zip:</b> 52246
<b>License/Permit#:</b> 240237 - Food Service Establishment License	<b>Permit Holder:</b> BLUE SKY MANAGEMENT LLC	<b>Inspection Reason:</b> Routine	<b>Est. Type:</b> Restaurants <b>Risk Category:</b> 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**

<b>Supervision</b> 1. Person in charge present, demonstrates knowledge, and performs duties <span style="float: right;">IN</span> 2. Certified Food Protection Manager <span style="float: right;">OUT</span> <b>Employee Health</b> 3. Management, food employee and conditional employee knowledge, responsibilities and reporting <span style="float: right;">OUT</span> 4. Proper use of exclusions and restrictions <span style="float: right;">IN</span> 5. Procedures for responding to vomiting and diarrheal events <span style="float: right;">IN</span> <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use <span style="float: right;">IN</span> 7. No discharge from eyes, nose, and mouth <span style="float: right;">IN</span> <b>Control of Hands as a Vehicle of Contamination</b> 8. Hands clean and properly washed <span style="float: right;">OUT, (*)</span> 9. No bare hand contact with ready to eat foods <span style="float: right;">IN</span> 10. Hand washing sinks properly supplied and accessible <span style="float: right;">OUT</span> <b>Approved Source</b> 11. Foods obtained from an approved source <span style="float: right;">IN</span> 12. Foods received at proper temperatures <span style="float: right;">N/O</span> 13. Food in good condition, safe, and unadulterated <span style="float: right;">IN</span> 14. Required records available; shellstock tags, parasite destruction <span style="float: right;">N/A</span> <b>Protection from Contamination</b>	15. Food separated and protected (Cross Contamination and Environmental) <span style="float: right;">IN</span> 16. Food contact surfaces: cleaned and sanitized <span style="float: right;">OUT, (*), R</span> 17. Proper disposition of returned, previously served, reconditioned, and unsafe food <span style="float: right;">IN</span> <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 18. Proper cooking time and temperatures <span style="float: right;">N/A</span> 19. Proper reheating procedures of hot holding <span style="float: right;">N/O</span> 20. Proper cooling time and temperatures <span style="float: right;">N/O</span> 21. Proper hot holding temperatures <span style="float: right;">IN</span> 22. Proper cold holding temperatures <span style="float: right;">OUT, (*), R</span> 23. Proper date marking and disposition <span style="float: right;">IN</span> 24. Time as a public health control: procedures and records <span style="float: right;">N/A</span> <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods <span style="float: right;">N/A</span> <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered <span style="float: right;">N/A</span> <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used <span style="float: right;">N/A</span> 28. Toxic substances properly identified, stored and used <span style="float: right;">IN</span> <b>Conformance with Approved Procedures</b> 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan <span style="float: right;">N/A</span>
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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 <span style="float: right;">N/A</span> 31. Water and ice from approved source <span style="float: right;">IN</span> 32. Variance obtained for specialized processing methods <span style="float: right;">N/A</span> <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control <span style="float: right;">IN</span> 34. Plant food properly cooked for hot holding <span style="float: right;">N/A</span> 35. Approved thawing methods <span style="float: right;">N/O</span> 36. Thermometers provided and accurate <span style="float: right;">IN</span> <b>Food Identification</b> 37. Food properly labeled; original container <span style="float: right;">IN</span> <b>Prevention of Food Contamination</b> 38. Insects, rodents, and animals not present/outer openings protected <span style="float: right;">IN</span> 39. Contamination prevented during food preparation, storage and display <span style="float: right;">IN</span> 40. Personal cleanliness <span style="float: right;">IN</span> 41. Wiping cloths: properly used and stored <span style="float: right;">IN</span> 42. Washing fruits and vegetables <span style="float: right;">IN</span>	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored <span style="float: right;">IN</span> 44. Utensils, equipment, and linens: properly stored dried and handled <span style="float: right;">IN</span> 45. Single-use/single service articles: properly stored and used <span style="float: right;">IN</span> 46. Slash-resistant and cloth glove use <span style="float: right;">N/O</span> <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used <span style="float: right;">IN</span> 48. Warewashing facilities: installed, maintained, and used; test strips <span style="float: right;">IN</span> 49. Non-food contact surfaces clean <span style="float: right;">IN</span> <b>Physical Facilities</b> 50. Hot and Cold water available; adequate pressure <span style="float: right;">IN</span> 51. Plumbing installed; proper backflow devices <span style="float: right;">IN</span> 52. Sewage and waste water properly disposed <span style="float: right;">IN</span> 53. Toilet facilities; properly constructed, supplied, and cleaned <span style="float: right;">IN</span> 54. Garbage and refuse properly disposed; facilities maintained <span style="float: right;">IN</span> 55. Physical facilities installed, maintained, and clean <span style="float: right;">IN</span> 56. Adequate ventilation and lighting; designated areas used <span style="float: right;">IN</span> 57. Licensing; posting licenses and reports; smoking <span style="float: right;">OUT</span>
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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
2.	2-102.12(A)	C	Observation: The facility does not employ a certified food protection manager.	4/9/2026
3.	2-103.11(O)	PF	Observation: No verifiable employee health reporting agreements were available for review at the time of inspection. Employee health reporting agreement forms were provided with this report.	4/9/2026
8.	2-301.14	P	Observation: An employee did not wash hands before donning gloves and handling food. Corrected by: Handwashing procedures were reviewed, and the employee washed hands as required.	COS
10.	5-205.11	PF	Observation: A heavily soiled sponge was observed on the basin of the handwashing sink. Corrected by: An employee removed the sponge from the sink.	COS
10.	5-202.12(A)	PF	Observation: The handwashing sink in the food serving area was not supplied with hot water at the time of inspection.	4/9/2026
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The low-temperature chemical dishwashing machine tested at 0 ppm sanitizer at the time of inspection. Corrected by: The person in charge primed and adjusted the machine settings; the unit was then tested within acceptable sanitizer concentration.	COS
22.	3-501.16(A)(2)	P	Observation: Multiple TCS food items in the prep cooler (cheese, chicken, deli meats, tuna mixture, sliced tomatoes) were found at temperatures above 41°F (observed ~45–50°F). Corrected by: The person in charge stated the items had been out of temperature for less than 4 hours and moved them to proper cold holding for rapid cooling.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
57.	IAC 481-30 (8-304.11)	C	Observation: The current food license is not posted.	4/9/2026
57.	Iowa Code Section 137F	C	Observation: The current food inspection report is not posted.	4/9/2026

#### Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 4/9/2026 to verify corrections have been made.

During the inspection, the handwashing sink in the food-serving area was observed without hot water. The person in charge stated that a plumber had been contacted to address the issue. As a temporary measure, one compartment of the three-compartment sink was designated for handwashing and supplied with soap and paper towels, and the dish machine was used for warewashing. The person in charge stated that the three-compartment sink would be properly cleaned and sanitized prior to use for dishwashing and that hot water would be restored to the designated handwashing sink.

Review of the facility's temperature log indicated that, during today's monitoring, four TCS food items were recorded above 41°F. Per Iowa Food Code, TCS foods must be maintained at 41°F or below. Items above 41°F should be evaluated and discarded if held out of temperature for more than 4 hours, or rapidly cooled to 41°F or below if within 4 hours. Increased monitoring and verification of proper equipment function are recommended to maintain safe cold holding temperatures.


#### Long-Term Corrective Actions:

The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:  
 #16. The person in charge agreed to ensure staff are trained to monitor and maintain proper sanitizer concentration during operation.  
 #22. The person in charge agreed to train all kitchen staff on the proper cold holding of the TCS food items.

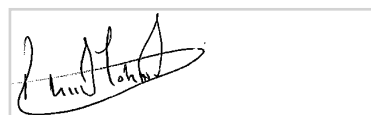
Follow-up will be completed on or after 4/9/2026 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAcc essible	10 Hand washing sinks properly supplied and accessible
DIA_16FoodContactS urfacesCleanedAndS anitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHol dingTemperatures	22 Proper Cold Holding Temperatures
DIA_2CertifiedFoodPr otectionManager	2 Certified Food Protection Manager
DIA_3ReportTheseFB ISymptomsPosterW_ Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_8HandsCleanAn dProperlyWashed	8 Hands Clean and Properly Washed



Serene Sincotta  
Person In Charge



Ahmed Mohammed  
Inspector