



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	1 0	Date: 4/27/2026 Time In: 10:10 AM Time Out: 10:25 AM	
Establishment: SHELTON'S GROCERY	Address: 65 2ND ST SE	City/State: SWISHER, IA	Zip: 52338	Telephone: 3198574370
License/Permit#: 42604 - Retail Food Establishment License	Permit Holder: FREDERICK SHELTON	Inspection Reason: Routine	Est. Type: Retail Stores	Risk Category: Risk Level 2 (Low), 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

<table border="1" style="width:100%; border-collapse: collapse;"> <tr><td colspan="2">Supervision</td></tr> <tr><td>1. Person in charge present, demonstrates knowledge, and performs duties</td><td style="text-align: center;">IN</td></tr> <tr><td>2. Certified Food Protection Manager</td><td style="text-align: center;">N/A</td></tr> <tr><td colspan="2">Employee Health</td></tr> <tr><td>3. Management, food employee and conditional employee knowledge, responsibilities and reporting</td><td style="text-align: center;">OUT</td></tr> <tr><td>4. Proper use of exclusions and restrictions</td><td style="text-align: center;">IN</td></tr> <tr><td>5. Procedures for responding to vomiting and diarrheal events</td><td style="text-align: center;">IN</td></tr> <tr><td colspan="2">Good Hygienic Practices</td></tr> <tr><td>6. Proper eating, tasting, drinking, or tobacco use</td><td style="text-align: center;">N/O</td></tr> <tr><td>7. No discharge from eyes, nose, and mouth</td><td style="text-align: center;">N/O</td></tr> <tr><td colspan="2">Control of Hands as a Vehicle of Contamination</td></tr> <tr><td>8. Hands clean and properly washed</td><td style="text-align: center;">N/O</td></tr> <tr><td>9. No bare hand contact with ready to eat foods</td><td style="text-align: center;">N/A</td></tr> <tr><td>10. Hand washing sinks properly supplied and accessible</td><td style="text-align: center;">IN</td></tr> <tr><td colspan="2">Approved Source</td></tr> <tr><td>11. Foods obtained from an approved source</td><td style="text-align: center;">IN</td></tr> <tr><td>12. Foods received at proper temperatures</td><td style="text-align: center;">N/O</td></tr> <tr><td>13. Food in good condition, safe, and unadulterated</td><td style="text-align: center;">IN</td></tr> <tr><td>14. Required records available; shellstock tags, parasite destruction</td><td style="text-align: center;">N/A</td></tr> <tr><td colspan="2">Protection from Contamination</td></tr> </table>	Supervision		1. Person in charge present, demonstrates knowledge, and performs duties	IN	2. Certified Food Protection Manager	N/A	Employee Health		3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT	4. Proper use of exclusions and restrictions	IN	5. Procedures for responding to vomiting and diarrheal events	IN	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	N/O	9. No bare hand contact with ready to eat foods	N/A	10. Hand washing sinks properly supplied and accessible	IN	Approved Source		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	Protection from Contamination		<table border="1" style="width:100%; border-collapse: collapse;"> <tr><td>15. Food separated and protected (Cross Contamination and Environmental)</td><td style="text-align: center;">IN</td></tr> <tr><td>16. Food contact surfaces: cleaned and sanitized</td><td style="text-align: center;">IN</td></tr> <tr><td>17. Proper disposition of returned, previously served, reconditioned, and unsafe food</td><td style="text-align: center;">IN</td></tr> <tr><td colspan="2" style="text-align: center;">Potentially Hazardous Food Time/Temperature Control for Safety</td></tr> <tr><td>18. Proper cooking time and temperatures</td><td style="text-align: center;">N/A</td></tr> <tr><td>19. Proper reheating procedures of hot holding</td><td style="text-align: center;">N/A</td></tr> <tr><td>20. Proper cooling time and temperatures</td><td style="text-align: center;">N/A</td></tr> <tr><td>21. Proper hot holding temperatures</td><td style="text-align: center;">N/A</td></tr> <tr><td>22. Proper cold holding temperatures</td><td style="text-align: center;">IN</td></tr> <tr><td>23. Proper date marking and disposition</td><td style="text-align: center;">IN</td></tr> <tr><td>24. Time as a public health control: procedures and records</td><td style="text-align: center;">N/A</td></tr> <tr><td colspan="2" style="text-align: center;">Consumer Advisory</td></tr> <tr><td>25. Consumer advisory provided for raw or undercooked foods</td><td style="text-align: center;">N/A</td></tr> <tr><td colspan="2" style="text-align: center;">Highly Susceptible Populations</td></tr> <tr><td>26. Pasteurized foods used; prohibited foods not offered</td><td style="text-align: center;">N/A</td></tr> <tr><td colspan="2" style="text-align: center;">Food/Color Additives and Toxic Substances</td></tr> <tr><td>27. Food additives: approved, properly stored, and used</td><td style="text-align: center;">N/A</td></tr> <tr><td>28. Toxic substances properly identified, stored and used</td><td style="text-align: center;">IN</td></tr> <tr><td colspan="2" style="text-align: center;">Conformance with Approved Procedures</td></tr> <tr><td>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan</td><td style="text-align: center;">N/A</td></tr> </table>	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	Potentially Hazardous Food Time/Temperature Control for Safety		18. Proper cooking time and temperatures	N/A	19. Proper reheating procedures of hot holding	N/A	20. Proper cooling time and temperatures	N/A	21. Proper hot holding temperatures	N/A	22. Proper cold holding temperatures	IN	23. Proper date marking and disposition	IN	24. Time as a public health control: procedures and records	N/A	Consumer Advisory		25. Consumer advisory provided for raw or undercooked foods	N/A	Highly Susceptible Populations		26. Pasteurized foods used; prohibited foods not offered	N/A	Food/Color Additives and Toxic Substances		27. Food additives: approved, properly stored, and used	N/A	28. Toxic substances properly identified, stored and used	IN	Conformance with Approved Procedures		29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A
Supervision																																																																																	
1. Person in charge present, demonstrates knowledge, and performs duties	IN																																																																																
2. Certified Food Protection Manager	N/A																																																																																
Employee Health																																																																																	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT																																																																																
4. Proper use of exclusions and restrictions	IN																																																																																
5. Procedures for responding to vomiting and diarrheal events	IN																																																																																
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	N/O																																																																																
9. No bare hand contact with ready to eat foods	N/A																																																																																
10. Hand washing sinks properly supplied and accessible	IN																																																																																
Approved Source																																																																																	
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																																																																																
Protection from Contamination																																																																																	
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																																																																																
Potentially Hazardous Food Time/Temperature Control for Safety																																																																																	
18. Proper cooking time and temperatures	N/A																																																																																
19. Proper reheating procedures of hot holding	N/A																																																																																
20. Proper cooling time and temperatures	N/A																																																																																
21. Proper hot holding temperatures	N/A																																																																																
22. Proper cold holding temperatures	IN																																																																																
23. Proper date marking and disposition	IN																																																																																
24. Time as a public health control: procedures and records	N/A																																																																																
Consumer Advisory																																																																																	
25. Consumer advisory provided for raw or undercooked foods	N/A																																																																																
Highly Susceptible Populations																																																																																	
26. Pasteurized foods used; prohibited foods not offered	N/A																																																																																
Food/Color Additives and Toxic Substances																																																																																	
27. Food additives: approved, properly stored, and used	N/A																																																																																
28. Toxic substances properly identified, stored and used	IN																																																																																
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.

<table border="1" style="width:100%; border-collapse: collapse;"> <tr><td colspan="2">Safe Food and Water</td></tr> <tr><td>30. Pasteurized eggs used where required</td><td style="text-align: center;">N/A</td></tr> <tr><td>31. Water and ice from approved source</td><td style="text-align: center;">IN</td></tr> <tr><td>32. Variance obtained for specialized processing methods</td><td style="text-align: center;">N/A</td></tr> <tr><td colspan="2">Food Temperature Control</td></tr> <tr><td>33. Proper cooling methods used; adequate equipment for temperature control</td><td style="text-align: center;">IN</td></tr> <tr><td>34. Plant food properly cooked for hot holding</td><td style="text-align: center;">N/A</td></tr> <tr><td>35. Approved thawing methods</td><td style="text-align: center;">N/A</td></tr> <tr><td>36. Thermometers provided and accurate</td><td style="text-align: center;">IN</td></tr> <tr><td colspan="2">Food Identification</td></tr> <tr><td>37. Food properly labeled; original container</td><td style="text-align: center;">IN</td></tr> <tr><td colspan="2">Prevention of Food Contamination</td></tr> <tr><td>38. Insects, rodents, and animals not present/outer openings protected</td><td style="text-align: center;">IN</td></tr> <tr><td>39. Contamination prevented during food preparation, storage and display</td><td style="text-align: center;">IN</td></tr> <tr><td>40. Personal cleanliness</td><td style="text-align: center;">IN</td></tr> <tr><td>41. Wiping cloths: properly used and stored</td><td style="text-align: center;">IN</td></tr> <tr><td>42. Washing fruits and vegetables</td><td style="text-align: center;">N/A</td></tr> </table>	Safe Food and Water		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	Food Temperature Control		33. Proper cooling methods used; adequate equipment for temperature control	IN	34. Plant food properly cooked for hot holding	N/A	35. Approved thawing methods	N/A	36. Thermometers provided and accurate	IN	Food Identification		37. Food properly labeled; original container	IN	Prevention of Food Contamination		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	N/A	<table border="1" style="width:100%; border-collapse: collapse;"> <tr><td colspan="2">Proper Use of Utensils</td></tr> <tr><td>43. In use utensils: properly stored</td><td style="text-align: center;">IN</td></tr> <tr><td>44. Utensils, equipment, and linens: properly stored dried and handled</td><td style="text-align: center;">IN</td></tr> <tr><td>45. Single-use/single service articles: properly stored and used</td><td style="text-align: center;">IN</td></tr> <tr><td>46. Slash-resistant and cloth glove use</td><td style="text-align: center;">N/A</td></tr> <tr><td colspan="2">Utensils, Equipment, and Vending</td></tr> <tr><td>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used</td><td style="text-align: center;">IN</td></tr> <tr><td>48. Warewashing facilities: installed, maintained, and used; test strips</td><td style="text-align: center;">N/A</td></tr> <tr><td>49. Non-food contact surfaces clean</td><td style="text-align: center;">IN</td></tr> <tr><td colspan="2">Physical Facilities</td></tr> <tr><td>50. Hot and Cold water available; adequate pressure</td><td style="text-align: center;">IN</td></tr> <tr><td>51. Plumbing installed; proper backflow devices</td><td style="text-align: center;">IN</td></tr> <tr><td>52. Sewage and waste water properly disposed</td><td style="text-align: center;">IN</td></tr> <tr><td>53. Toilet facilities; properly constructed, supplied, and cleaned</td><td style="text-align: center;">IN</td></tr> <tr><td>54. Garbage and refuse properly disposed; facilities maintained</td><td style="text-align: center;">IN</td></tr> <tr><td>55. Physical facilities installed, maintained, and clean</td><td style="text-align: center;">IN</td></tr> <tr><td>56. Adequate ventilation and lighting; designated areas used</td><td style="text-align: center;">IN</td></tr> <tr><td>57. Licensing; posting licenses and reports; smoking</td><td style="text-align: center;">IN</td></tr> </table>	Proper Use of Utensils		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	Utensils, Equipment, and Vending		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN	48. Warewashing facilities: installed, maintained, and used; test strips	N/A	49. Non-food contact surfaces clean	IN	Physical Facilities		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
Safe Food and Water																																																																							
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																																																																						
Food Temperature Control																																																																							
33. Proper cooling methods used; adequate equipment for temperature control	IN																																																																						
34. Plant food properly cooked for hot holding	N/A																																																																						
35. Approved thawing methods	N/A																																																																						
36. Thermometers provided and accurate	IN																																																																						
Food Identification																																																																							
37. Food properly labeled; original container	IN																																																																						
Prevention of Food Contamination																																																																							
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	N/A																																																																						
Proper Use of Utensils																																																																							
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																																																																						
Utensils, Equipment, and Vending																																																																							
47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN																																																																						
48. Warewashing facilities: installed, maintained, and used; test strips	N/A																																																																						
49. Non-food contact surfaces clean	IN																																																																						
Physical Facilities																																																																							
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																																																																						

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
3.	2-103.11(O)	PF	Observation: No verifiable employee health reporting forms on site at time of inspection.	5/7/2026

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
-------------	-------------------	----------------	---------	-----------------

Inspection Published Comment:
 Routine inspection conducted. A Letter of Correction was issued for violation (#3). See letter for compliance details.

Follow-up will be completed on or after 5/7/2026 by Follow Up-Letter of Correction.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_3ReportTheseFBISymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish



Evelyn Shelton
 Person In Charge



Laura Sneller
 Inspector