



## Food Establishment Inspection Report

|                                                                                                        |                                                                                                                                              |                                                                                                                                                |                                                                                                             |
|--------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|
| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083               | No. Of Risk Factor/Intervention Violations<br><div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">3</div> | No. Of Repeat Factor/Intervention Violations<br><div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">2</div> | Date: 8/24/2026<br>Time In: 9:05 AM<br>Time Out: 10:25 AM                                                   |
| Establishment: HY-VEE FOOD STORE                                                                       | Address: 1914 8TH ST                                                                                                                         | City/State:<br>CORALVILLE, IA                                                                                                                  | Zip: 52241                                                                                                  |
| License/Permit#: 43345 - Food Service Establishment License, 44981 - Retail Food Establishment License | Permit Holder: HY-VEE, INC                                                                                                                   | Inspection Reason: Routine                                                                                                                     | Est. Type: Retail Stores, Restaurants<br><br>Risk Category: Risk Level 3 (Medium), Risk Level 5 (Very High) |

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

### 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>                                                  |     |  | <b>Proper Use of Utensils</b>                                                                  |          |
| 30. Pasteurized eggs used where required                                    | N/A |  | 43. In use utensils: properly stored                                                           | OUT, (*) |
| 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                    | IN  |  | 45. Single-use/single service articles: properly stored and used                               | IN       |
| <b>Food Temperature Control</b>                                             |     |  | 46. Slash-resistant and cloth glove use                                                        | N/O      |
| 33. Proper cooling methods used; adequate equipment for temperature control | IN  |  | <b>Utensils, Equipment, and Vending</b>                                                        |          |
| 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                                                | N/O |  | 48. Warewashing facilities: installed, maintained, and used; test strips                       | OUT      |
| 36. Thermometers provided and accurate                                      | IN  |  | 49. Non-food contact surfaces clean                                                            | IN       |
| <b>Food Identification</b>                                                  |     |  | <b>Physical Facilities</b>                                                                     |          |
| 37. Food properly labeled; original container                               | IN  |  | 50. Hot and Cold water available; adequate pressure                                            | IN       |
| <b>Prevention of Food Contamination</b>                                     |     |  | 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 |
|-------------|-------------------|----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| 3.          | 2-103.11(O)       | PF             | Observation: No verifiable employee health reporting forms on site at time of inspection.                                                                                                                                                  | 9/3/2026        |
| 10.         | 5-205.11          | PF             | Observation: large cart blocking handwashing sink within 3 bay dish washing area.<br>Corrected by: Person in charge moved cart to allow for easy access of handwashing sink.                                                               | COS             |
| 10.         | 6-301.12          | PF             | Observation: Handwashing sink within 3 bay dish area lacked hand drying provisions.<br>Corrected by: Person in charge refilled paper towel dispenser.                                                                                      | COS             |
| 23.         | 3-501.18          | P              | Observation: House made napa cashew pasta salad (8/15) and bacon ranch pasta salad (8/15) within deli area were held past 7 day limit for in house prepared foods.<br>Corrected by: Person in charge voluntarily discarded outdated foods. | COS             |

**GOOD RETAIL PRACTICES**

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| Item Number | Violation of Code   | Priority Level | Comment                                                                                                                                                                                                                            | Correct By Date |
|-------------|---------------------|----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| 43.         | 3-304.12            | C              | Observation: Utensils stored in buckets of still water within sushi area.<br>Corrected by: Employee moved utensils to clean work surface for storage between uses.                                                                 | COS             |
| 48.         | 4-303.11            |                | Observation: No sanitizer was set up and available during active food preparation within sushi area and deli/cheese area at time of inspection.<br>Corrected by: Employee set up Sanitizer solution and tested at the correct PPM. | COS             |
| 48.         | 4-302.13            | C              | Observation: No high heat measuring device for high heat dish machine.                                                                                                                                                             | 9/3/2026        |
| 48.         | 4-302.14, 4-501.116 | PF             | Observation: No vegetable test strips on site for vegetable wash.                                                                                                                                                                  | 9/3/2026        |

**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 9/3/2026 by Follow Up-Letter of Correction.

The following guidance documents have been issued:


Megan BeenBlossom  
Person In Charge

Laura Sneller  
Inspector