

Retail Food Report

Facility: BRUEGGER'S ENTERPRISES, INC. Facility ID: 3632 Owner: BRUEGGER'S ENTERPRISES, INC. Street: 708 S RIVERSIDE DR City/State: Iowa City, Iowa Zip: 52246 County: Johnson Phone: (319) 333-0019 Organization: Johnson County Public Health 855 S Dubuque Street, Suite 113, Iowa City, IA, 52240	Program: 2431 - Food Service Establishment License Insp. ID: 87042 Insp. Start Date: 10/29/2026 12:30 PM CDT Insp. End Date: 10/29/2026 1:30 PM CDT Insp. Reason: Routine
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FOODBORNE ILLNESS RISK FACTORS

IN = In compliance, OUT = Not in compliance, N/O = Not observed, N/A = Not applicable, (*) = Critical, COS = Corrected On Site

Number	Line Item	Response	Number	Line Item	Response
1	Person in charge present, demonstrates knowledge, and performs duties	IN	16	Food contact surfaces: cleaned and sanitized	OUT *
2	Certified Food Protection Manager	IN	17	Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3	Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	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
6	Proper eating, tasting, drinking, or tobacco use	IN	21	Proper hot holding temperatures	IN
7	No discharge from eyes, nose, and mouth	IN	22	Proper cold holding temperatures	OUT *
8	Hands clean and properly washed	IN	23	Proper date marking and disposition	IN
9	No bare hand contact with ready to eat foods	IN	24	Time as a public health control: procedures and records	N/A
10	Hand washing sinks properly supplied and accessible	IN	25	Consumer advisory provided for raw or undercooked foods	N/A
11	Foods obtained from an approved source	IN	26	Pasteurized foods used; prohibited foods not offered	N/A
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	N/A	29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A
15	Food separated and protected (Cross Contamination and Environmental)	IN			

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

OBSERVATIONS AND CORRECTIVE ACTIONS				
Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
16	4-501.114 (A-E)(F)(1)&(2)	Observation: The quat sanitizer solution in the kitchen bucket tested at 0 ppm. Corrected by: The person in charge remade the sanitizer, which then tested within acceptable parameters.	Yes	COS
22	3-501.16(A)(2)	Observation: Two containers of pre-cooked salmon at 54°F, two containers of cheese at 45.2°F and 44°F, and sliced turkey at 42.1°F were observed stored in the low-boy refrigerator across from the bagel oven, with internal temperatures above the required 41°F. Corrected by: The person in charge stated that all affected food items had been above 41°F for less than four hours. The items were transferred to the walk-in cooler for rapid cooling to 41°F or below.	Yes	COS
37	3-302.12	Observation: Bakery ingredient storage buckets were observed without labels identifying their contents.	No	-
38	6-202.15	Observation: The back door was observed propped open at the time of inspection. Corrected by: The person in charge closed the back door and ensured it remained closed to prevent pest entry.	No	COS
40	2-402.11	Observation: Several food employees were observed working without effective hair restraints.	No	-
47	4-501.12	Observation: The cutting board on the low-boy cooler across from the bagel oven was observed excessively scratched and discolored, making it difficult to effectively clean and sanitize.	No	-
55	6-501.12, 6-501.13	Observation: Food debris buildup was observed on the kitchen floor.	No	-
56	6-202.12, 6-501.14	Observation: Dust and debris buildup were observed on the ceiling vents and ceiling tiles in the dining area.	No	-

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This on-site visit is routine. The person in charge agreed to have all the violations corrected by the assigned date.

Discussions with management:

Discussed cleaning and cold-holding requirements with management, emphasizing the importance of maintaining the kitchen floors, equipment, and surrounding areas clean and free of debris. Management was reminded that all cold-held TCS foods must be maintained at 41°F or below. Due to the elevated temperature observed in the pre-cooked salmon, management was advised to minimize the time TCS foods remain outside refrigeration during preparation, work in small batches, promptly return food to refrigeration, and regularly monitor food temperatures to ensure compliance.

SIGNATURE PAGE

Name	Title	Signature	Date
Ahmed Mohammed	None		10/29/2026
Louis Riley	Manager		10/29/2026