Retail Food Report

Facility: CASEY'S #4589 **Facility ID:** 13559
Owner: CASEY'S MARKETING COMPANY
Street: 2790 N Dodge ST
City/State: Iowa City, Iowa
Zip: 52240 **County:** Johnson
Phone: (515) 381-4090
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 32495 - Retail Food Establishment License
Insp. ID: 90116
Insp. Start Date: 10/23/2026 12:30 PM CDT
Insp. End Date: 10/23/2026 1:30 PM CDT
Insp. Reason: Routine

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	N/O
4	Proper use of exclusions and restrictions	IN	19	Proper reheating procedures of hot holding	IN
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	OUT *
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	OUT *	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

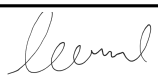
Number	Line Item	Response
30	Pasteurized eggs used where required	N/A
31	Water and ice from approved source	IN
32	Variance obtained for specialized processing methods	N/A
33	Proper cooling methods used; adequate equipment for temperature control	IN
34	Plant food properly cooked for hot holding	N/O
35	Approved thawing methods	IN
36	Thermometers provided and accurate	IN
37	Food properly labeled; original container	IN
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	IN
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
47	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
48	Warewashing facilities: installed, maintained, and used; test strips	IN
49	Non-food contact surfaces clean	OUT
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	OUT

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
10	5-205.11	Observation: The handwashing sink near the three-compartment sink was observed being used as a dump sink. Corrected by: The person in charge discontinued using the sink for dumping and ensured it was designated for handwashing only. Observation: The handwashing sink in the main kitchen was observed blocked by a fan, a trash can, and a sanitizer bucket. Corrected by: The person in charge removed the obstructing items and restored full access to the handwashing sink.	No	COS
10	6-301.12	Observation: The kitchen's hand sink was missing hand-drying provisions. Corrected by: Employee refilled towels.	No	COS
16	4-501.114 (A-E)(F)(1)&(2)	Observation: The quaternary ammonium (quat) sanitizer solutions in the sanitizer bucket and the three-compartment sink tested at 0 ppm. Corrected by: The person in charge prepared new sanitizer solutions for both the bucket and the three-compartment sink and verified that the concentrations were within the required range.	No	COS
21	3-501.16(A)(1)	Observation: Two pizza slices were observed hot-held in the pizza display case with internal temperatures of 112.3°F and 115°F, below the required 135°F. Corrected by: The person in charge voluntarily discarded both pizza slices.	No	COS
22	3-501.16(A)(2)	Observation: An Italian slider sandwich and an Italian provolone wrap were observed stored in the grab-and-go sandwich cooler with internal temperatures of 44°F and 45.2°F, respectively, above the required 41°F. Corrected by: The person in charge voluntarily discarded both items.	No	COS
49	4-601.11(B)(C), 4-602.13	Observation: Dried beverage and creamer residue buildup was observed on the exterior surfaces and around the dispensing nozzles of all beverage and creamer dispensing machines.	No	-

OBSERVATIONS AND CORRECTIVE ACTIONS				
57	Iowa Code Section 137F	Observation: The most current routine inspection question is not posted.	Yes	-

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

SIGNATURE PAGE			
Name	**Title**	**Signature**	**Date**
Ahmed Mohammed	None		10/23/2026
Ethan Orth	Manager		10/23/2026