

**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	2	Date: 10/1/2026 Time In: 4:53 PM Time Out: 5:48 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: HS CONVENIENCE	Address: 923 S Riverside DR	City/State: Iowa City, IA	Zip: 52246	Telephone: 3196003899
License/Permit#: 276602 - Retail Food Establishment License	Permit Holder: NUKHBA GREWAL	Inspection Reason: Pre-Opening	Est. Type:	Risk Category: 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

Supervision			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	N/O
Employee Health			Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN		18. Proper cooking time and temperatures	N/A
4. Proper use of exclusions and restrictions	IN		19. Proper reheating procedures of hot holding	N/A
5. Procedures for responding to vomiting and diarrheal events	IN		20. Proper cooling time and temperatures	N/A
Good Hygienic Practices			21. Proper hot holding temperatures	N/A
6. Proper eating, tasting, drinking, or tobacco use	N/O		22. Proper cold holding temperatures	OUT, (*)
7. No discharge from eyes, nose, and mouth	IN		23. Proper date marking and disposition	IN
Control of Hands as a Vehicle of Contamination			24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	N/O		Consumer Advisory	
9. No bare hand contact with ready to eat foods	N/A		25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	OUT, (*)		Highly Susceptible Populations	
Approved Source			26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN		Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/A		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		Conformance with Approved Procedures	
Protection from Contamination			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.

Safe Food and Water			Proper Use of Utensils	
30. Pasteurized eggs used where required	N/A		43. In use utensils: properly stored	N/O
31. Water and ice from approved source	IN		44. Utensils, equipment, and linens: properly stored dried and handled	N/O
32. Variance obtained for specialized processing methods	N/A		45. Single-use/single service articles: properly stored and used	IN
Food Temperature Control			46. Slash-resistant and cloth glove use	N/A
33. Proper cooling methods used; adequate equipment for temperature control	N/A		Utensils, Equipment, and Vending	
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	N/A		48. Warewashing facilities: installed, maintained, and used; test strips	IN
36. Thermometers provided and accurate	OUT		49. Non-food contact surfaces clean	IN
Food Identification			Physical Facilities	
37. Food properly labeled; original container	IN		50. Hot and Cold water available; adequate pressure	IN
Prevention of Food Contamination			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	N/O		55. Physical facilities installed, maintained, and clean	IN
42. Washing fruits and vegetables	N/A		56. Adequate ventilation and lighting; designated areas used	IN
			57. Licensing; posting licenses and reports; smoking	OUT

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
10.	6-301.14	C	Observation: Employee handwashing signs were missing at the handwashing sink near the three-compartment sink and in the unisex restroom. Corrected by: Handwashing signs were provided.	COS
10.	6-301.12	PF	Observation: The handwashing sink near the three-compartment sink was missing hand-drying provisions. Corrected by: Employee refilled towels.	COS
10.	6-301.11	PF	Observation: The hand sink was missing soap. Corrected by: Soap was provided	COS
22.	3-501.16(A)(2)	P	Observation: The walk-in cooler was operating above 45°F. Internal temperatures of foods requiring temperature control included, but were not limited to: - Milk: 46.9°F - Packaged hot dogs: 46.2°F - Packaged deli ham: 46.7°F - Greek yogurt: 49.1°F Corrected by: According to the person in charge, all affected items had been stored in the cooler for four days or longer. The person in charge voluntarily discarded the affected items during the inspection.	COS

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
36.	4-204.112(A)-(D)	C	Observation: The walk-in cooler lacks an ambient air thermometer.	10/11/2026
47.	4-401.11(A)(B), 4-402.11, 4-402.12, 4-501.11	C	Observation: The walk-in cooler is unable to maintain food temperatures at 41°F or below. The person in charge agrees not to store foods requiring temperature control in the walk-in cooler until it is repaired or replaced and verified to maintain temperatures at 41°F or below.	10/11/2026
57.	Iowa Code Section 137F	P	Observation: The establishment was found operating without a valid food establishment license.	10/4/2026

Inspection Published Comment:
LICENSE IS NOT APPROVED.

Scope of Business: HS CONVENIENCE is a retail food establishment offering commercially packaged refrigerated and frozen foods, beverages, and self-service coffee, slushies, and fountain beverages.

A formal pre-opening inspection was conducted on October 1, 2026. During a previous visit on September 24, 2026, the establishment was observed operating before obtaining license approval. The person in charge was instructed to cease operations involving products requiring a license and complied at that time.

During today's inspection, the coffee, slushie, and fountain soda machines were out of service. However, the establishment continued selling commercially packaged refrigerated and frozen foods, requiring a food establishment license.

The establishment has been informed of the applicable Iowa Food Code requirements and the double-license-fee procedure for operating without a license.

License approval is pending correction of the identified violations and compliance with applicable licensing requirements.

Limitations: The walk-in cooler is unable to maintain temperatures at 41°F or below. Foods requiring temperature control shall not be stored in the cooler until it is repaired or replaced and verified to maintain the required temperature.

The walk-in cooler was operating above 45°F. Food temperatures ranged from 46.2°F to 49.1°F. Management stated that the affected foods had been stored for four days or longer and voluntarily discarded them during the inspection.

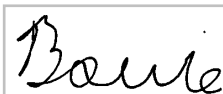
Cold-holding requirements were discussed with management. The cooler shall not be used for foods requiring temperature control until repaired or replaced and verified to maintain 41°F or below. Photos of the violation are attached to the report.

License approval is pending correction of the identified violations. A physical recheck will occur on or after October 11, 2026.

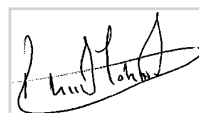
Photographs documenting the violation are attached to the inspection report.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAcc essible	10 Hand washing sinks properly supplied and accessible
DIA_1PersonInCharg eDemonstrationOfKn owledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_22ProperColdHol dingTemperatures	22 Proper Cold Holding Temperatures
DIA_36Thermometers ProvidedAndAccurate	36 Thermometers Provided and Accurate



Lashorn Bouie
 Person In Charge



Ahmed Mohammed
 Inspector