Retail Food Report

Facility: HY-VEE FOOD & DRUGSTORE #1 **Facility ID:** 24553
Owner: HY-VEE, INC
Street: 1720 WATERFRONT DR
City/State: IOWA CITY, Iowa
Zip: 52240 **County:** Johnson
Phone: (319) 354-7601
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 34365 - Retail Food Establishment License
Insp. ID: 102870
Insp. Start Date: 10/27/2026 11:30 AM CDT
Insp. End Date: 10/27/2026 2:00 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	IN
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	IN
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	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	IN	29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	IN
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	IN
33	Proper cooling methods used; adequate equipment for temperature control	IN
34	Plant food properly cooked for hot holding	IN
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/O
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	IN
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	OUT
56	Adequate ventilation and lighting; designated areas used	IN
57	Licensing; posting licenses and reports; smoking	IN

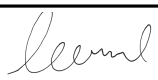
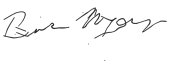
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
16	4-501.114 (A-E)(F)(1)&(2)	Observation: The quaternary ammonium (quat) sanitizer solutions in the deli sandwich area sanitizer buckets were tested at 100 ppm. Corrected by: The person in charge prepared new sanitizer solutions and verified that the concentrations were within the required range.	Yes	COS
16	4-501.112	Observation: The bakery's high-temperature dishwashing machine was not reaching the required minimum utensil surface temperature of 160°F. Corrected by: The person in charge discontinued use of the dishwashing machine and switched to the three-compartment sink for manual warewashing until the machine is repaired and operating properly.	Yes	COS
21	3-501.16(A)(1)	Observation: All cooked food items in the Chinese food hot-holding unit, except for the rice and spaghetti, were observed with internal temperatures below the required 135°F. All pizzas in the pizza section hot-holding table were also observed below 135°F. Additionally, green beans in the Market Grill hot-holding case were observed at an internal temperature of 122.1°F. Corrected by: The person in charge stated that all affected food items had been below 135° F for less than two hours. The items were reheated to 165°F for hot holding.	Yes	COS
22	3-501.16(A)(2)	Observation: Pre-made Southwest-style chicken salad and garden salad containers were observed stored in the salad and sandwich grab-and-go cooler across from the deli, with internal temperatures ranging from 43.2°F to 45.1°F, above the required 41°F. Corrected by: The person in charge voluntarily discarded all affected salad containers.	Yes	COS
55	6-501.12, 6-501.13	Observation: Food debris and mold-like buildup were observed on the shelves of refrigerated units #27 and #26.	No	-

This on-site visit was a routine inspection of the entire store. The person in charge agreed to have the violation corrected by the assigned date.

Discussions with management:
Discussed the hot-holding temperature violations with management, emphasizing the importance of maintaining all hot-held TCS foods at 135°F or above, especially during cold weather. Management was advised to preheat hot-holding equipment, ensure food is properly heated before placement, monitor and document food temperatures frequently, and adjust equipment settings as needed. Any equipment unable to maintain the required temperature must be repaired or taken out of service.

SIGNATURE PAGE

Name	Title	Signature	Date
Ahmed Mohammed	None		10/27/2026
Brian Myers	Manager		10/27/2026