



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 7	No. Of Repeat Factor/Intervention Violations 4	Date: 10/5/2026 Time In: 12:48 PM Time Out: 2:28 PM
Establishment: HY-VEE NORTH DODGE	Address: 1125 N DODGE ST	City/State: Iowa City, IA	Zip: 52245
License/Permit#: 80892 - Food Service Establishment License, 80893 - Retail Food Establishment License	Permit Holder: HY-VEE, INC	Inspection Reason: Routine	Est. Type: Restaurants, Retail Stores Risk Category: Risk Level 5 (Very High), Risk Level 3 (Medium)

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	OUT, (*)
2. Certified Food Protection Manager	IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
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	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	IN
Good Hygienic Practices		21. Proper hot holding temperatures	OUT, (*), R
6. Proper eating, tasting, drinking, or tobacco use	N/O	22. Proper cold holding temperatures	OUT, (*), R
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	IN	Consumer Advisory	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	OUT, (*), R	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/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	OUT, (*)
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	OUT, (*), R

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	OUT
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	OUT
32. Variance obtained for specialized processing methods	IN	45. Single-use/single service articles: properly stored and used	IN
Food Temperature Control		46. Slash-resistant and cloth glove use	N/O
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	OUT, (*)
36. Thermometers provided and accurate	IN	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	OUT, (*)	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
10.	5-205.11	PF	Observation: The handwashing sink in the bakery near the warewashing area was blocked by a trash can and was not readily accessible for employee use. Corrected by: The trash can was relocated, and the handwashing sink was made readily accessible for employee use. Observation: Spray bottles were observed hanging on the rims of the handwashing sinks in the sushi and market grill areas. Corrected by: The spray bottles were removed from the handwashing sinks.	COS
16.	4-501.112	PF	Observation: The bakery high-temperature dish machine was not reaching 160°F as indicated by a high-heat test strip. Corrected by: The person in charge discontinued use of the dish machine and will use the three-compartment sink for washing, rinsing, and sanitizing until the dish machine is repaired.	COS
21.	3-501.16(A)(1)	P	Observation: Containers of cooked macaroni and cheese, chicken wings, and meatballs were observed hot holding in the Market Grill hot case at 129°F, 119°F, and 112°F, respectively. Corrected by: The person in charge stated the foods had been below 135°F for less than two hours. The foods were reheated to 165°F and returned to hot holding at 135°F or above.	COS
22.	3-501.16(A)(2)	P	Observation: Two containers of precooked sausage were observed in the breakfast kitchen low-boy cooler at 62°F. Corrected by: The person in charge voluntarily discarded the sausage. Observation: Containers of fruit mix containing cut melon were observed in the breakfast kitchen low-boy cooler across from the stove at 41.9°F–44°F. Corrected by: The person in charge voluntarily discarded the affected fruit mix containers. Observation: Containers of roasted chicken were observed in the HMR cooler with internal temperatures ranging from 44°F to 57°F. Corrected by: The person in charge voluntarily discarded the affected roasted chicken. Observation: Raw chicken and raw ground beef were observed in the two-sliding-door cooler beneath the flat-top grill at 43°F and 43.7°F, respectively. Corrected by: The person in charge voluntarily discarded the affected raw chicken and ground beef.	COS
28.	7-201.11	P	Observation: A sanitizer bucket was observed stored next to bakery toppings on a prep table in the bakery area. Corrected by: The sanitizer solution was removed from the food preparation area.	COS
29.	8-103.12(A)	P	Observation: The person in charge at Hy-Chi was unable to correctly perform multiple required steps of the HACCP rice acidification process. Specifically: 1. A food employee used a gloved hand instead of a teaspoon to collect the rice sample. 2. The food employee collected a large sample from one corner of the rice container instead of collecting samples from five random locations. Corrected by: The inspector provided instruction on the proper rice sampling procedure.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
41.	3-304.14	C	Observation: Wet wiping cloths were observed stored on work surfaces between uses in multiple food operation areas. Corrected by: The person in charge placed the wiping cloths in sanitizer solution between uses.	COS
43.	3-304.12	C	Observation: Bowls were being used as scoops in containers of cooked and raw food in multiple cold-holding units throughout the facility.	10/15/2026
44.	4-903.11(A)(B)(D)	C	Observation: Clean juice glasses were observed stored inverted on absorbent towels behind the cashier station.	10/15/2026

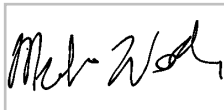
Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-303.11		Observation: No sanitizer was available in the meat department during active food operations. Corrected by: Sanitizer was provided at the proper concentration in the meat department for use.	COS

Inspection Published Comment:

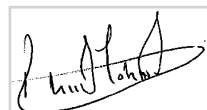
This on-site visit was conducted as a routine inspection of the full store. A follow-up inspection will occur on or after 10/15/2026 to verify corrective actions have been implemented.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_29ComplianceVarianceandSpecialProcesses	29 Compliance with Variance and Special Processes
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_48TestStrips	48 Test Strips



Micheala Wolfram
Person In Charge



Ahmed Mohammed
Inspector