Retail Food Report

Facility: BIGEZ FOOD MARKET AND MORE **Facility ID:** 15051
Owner: TRENTON DICKEL
Street: 1029 S Riverside DR
City/State: Iowa City, Iowa
Zip: 52246 **County:** Johnson
Phone: (319) 541-6036
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 26338 - Retail Food Establishment License
Insp. ID: 90597
Insp. Start Date: 11/9/2026 12:30 PM CST
Insp. End Date: 11/9/2026 2:00 PM CST
Insp. Reason: Routine
Follow Up On or After: 12/9/2026

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
1	Person in charge present, demonstrates knowledge, and performs duties	IN
2	Certified Food Protection Manager	IN
3	Management, food employee and conditional employee knowledge, responsibilities and reporting	IN
4	Proper use of exclusions and restrictions	IN
5	Procedures for responding to vomiting and diarrheal events	IN
6	Proper eating, tasting, drinking, or tobacco use	IN
7	No discharge from eyes, nose, and mouth	IN
8	Hands clean and properly washed	N/O
9	No bare hand contact with ready to eat foods	N/O
10	Hand washing sinks properly supplied and accessible	IN
11	Foods obtained from an approved source	IN
12	Foods received at proper temperatures	N/O
13	Food in good condition, safe, and unadulterated	IN
14	Required records available; shellstock tags, parasite destruction	IN
15	Food separated and protected (Cross Contamination and Environmental)	OUT *
16	Food contact surfaces: cleaned and sanitized	IN
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
18	Proper cooking time and temperatures	N/O
19	Proper reheating procedures of hot holding	N/O
20	Proper cooling time and temperatures	IN
21	Proper hot holding temperatures	N/O
22	Proper cold holding temperatures	OUT *
23	Proper date marking and disposition	OUT *
24	Time as a public health control: procedures and records	N/A
25	Consumer advisory provided for raw or undercooked foods	N/A
26	Pasteurized foods used; prohibited foods not offered	N/A
27	Food additives: approved, properly stored, and used	N/A
28	Toxic substances properly identified, stored and used	IN
29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A

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	N/O
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	OUT
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	IN
56	Adequate ventilation and lighting; designated areas used	IN
57	Licensing; posting licenses and reports; smoking	IN

OBSERVATIONS AND CORRECTIVE ACTIONS

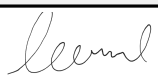
Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
15	3-302.11(A)(1)	Observation: Raw shell eggs were observed stored above ready-to-eat food containers in the two-door display low-boy cooler in the back room. Corrected by: The person in charge rearranged the items to store raw shell eggs below ready-to-eat foods to prevent cross-contamination.	No	COS
22	3-501.16(A)(2)	Observation: Multiple TCS food containers, including house-made and commercially prepared sauces, cooked chicken salad, chicken wings, sliced tomatoes, and cheese, were observed stored in the kitchen three-door low-boy cooler with internal temperatures above the required 41°F. Corrected by: The person in charge stated that all affected items had been transferred to the unit at 11:00 a.m. and had been above 41°F for less than four hours. The affected items were transferred to the two-door upright refrigerator in the back room for rapid cooling to 41°F or below.	No	COS
23	3-501.17	Observation: Multiple containers of cooked TCS foods stored in the kitchen three-door low-boy cooler were observed without date markings.	No	11/12/2026
47	4-401.11(A)(B), 4.402.11, 4-402.12, 4-501.11	The kitchen three-door low-boy cooler was unable to maintain TCS foods at 41°F or below. No TCS foods shall be stored in this unit until it has been repaired or replaced and verified to maintain the required temperature.	No	-

PUBLISHED COMMENTS

This on-site visit is routine. A physical recheck will occur on or after 11/19/2026 to verify corrections have been made.

SIGNATURE PAGE

Name	Title	Signature	Date

SIGNATURE PAGE			
Ahmed Mohammed	None		11/9/2026
Neely Maurus	Manager		11/9/2026