Retail Food Report

Facility: MARCO'S GRILLED CHEESE-COMMISSARY **Facility ID:** 25064
Owner: JP VENTURES LLC
Street: 116 STEVENS DR
City/State: IOWA CITY, Iowa
Zip: 52240 **County:** Johnson
Phone: (319) 936-7447
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 31117 - Food Service Establishment License
Insp. ID: 98761
Insp. Start Date: 11/5/2026 3:30 PM CST
Insp. End Date: 11/5/2026 4:30 PM CST
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	IN
2	Certified Food Protection Manager	IN	17	Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
3	Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18	Proper cooking time and temperatures	N/O
			19	Proper reheating procedures of hot holding	N/O
4	Proper use of exclusions and restrictions	IN	20	Proper cooling time and temperatures	N/O
5	Procedures for responding to vomiting and diarrheal events	IN	21	Proper hot holding temperatures	N/O
			22	Proper cold holding temperatures	IN
6	Proper eating, tasting, drinking, or tobacco use	N/O	23	Proper date marking and disposition	OUT *
7	No discharge from eyes, nose, and mouth	IN	24	Time as a public health control: procedures and records	N/A
8	Hands clean and properly washed	N/O			
9	No bare hand contact with ready to eat foods	N/O	25	Consumer advisory provided for raw or undercooked foods	N/A
10	Hand washing sinks properly supplied and accessible	OUT *	26	Pasteurized foods used; prohibited foods not offered	N/A
11	Foods obtained from an approved source	IN	27	Food additives: approved, properly stored, and used	N/A
12	Foods received at proper temperatures	N/O			
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	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	N/O
43	In use utensils: properly stored	IN
44	Utensils, equipment, and linens: properly stored dried and handled	OUT
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	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
10	6-301.14	The men's bathroom lacks employee hand-washing signage. Corrected by: The inspector provided temporary signage to be posted.	No	COS
23	3-501.17	Observation: Two containers of cooked meat stored in the white upright refrigerator were observed without date marks. Corrected by: The person in charge verified the preparation dates and properly date-marked both containers.	Yes	COS
28	7-201.11	Observation: A chemical spray bottle was observed stored next to food containers and utensils on the shelving unit near the ice machine. Corrected by: The person in charge relocated the chemical spray bottle to the designated chemical storage area, away from food containers and utensils.	No	COS
44	4-903.11(A)(B)(D)	Observation: Ice buckets were not stored in a position that allowed for proper air drying. Corrected by: The person in charge inverted the ice buckets to allow for proper air drying.	No	-

PUBLISHED COMMENTS

This onsite visit is a routine inspection. Inspection was completed at the commissary location fully set up for demonstration, but no food prep or service was taking place.

SIGNATURE PAGE

Name	Title	Signature	Date
Ahmed Mohammed	None		11/5/2026
Bobby Manning	Manager		11/5/2026