Retail Food Report

Facility: ZIO JOHNO'S **Facility ID:** 21106
Owner: ELI KHAIRALLAH
Street: 342 HIGHWAY 1 W
City/State: Iowa City, Iowa
Zip: 52246 **County:** Johnson
Phone: (319) 373-2400
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 24937 - Food Service Establishment License
Insp. ID: 101850
Insp. Start Date: 11/6/2026 10:30 AM CST
Insp. End Date: 11/6/2026 1:00 PM CST
Insp. Reason: Routine
Follow Up On or After: 12/6/2026

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	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	IN
3	Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18	Proper cooking time and temperatures	IN
			19	Proper reheating procedures of hot holding	IN
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	OUT *
			22	Proper cold holding temperatures	OUT *
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	IN			
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 *	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	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	OUT
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	OUT

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
10	5-205.11	Observation: An employee was observed washing a food thermometer in the designated handwashing sink. Corrected by: The person in charge instructed the employee to discontinue washing thermometers in the handwashing sink and use the designated warewashing sink instead.	No	COS
10	5-205.11	Observation: The handwashing sink near the dish machine was blocked by an electronic device placed in the sink basin. Corrected by: The person in charge removed the electronic device from the sink basin, restoring access to the handwashing sink.	No	COS
21	3-501.16(A)(1)	Observation: Alfredo sauce stored in the steam table was observed with an internal temperature of 129°F, below the required hot holding temperature of 135°F. Corrected by: The person in charge stated that the sauce had been below the required temperature for less than one hour and reheated it to 165°F for 15 seconds before returning it to hot holding.	No	COS
22	3-501.16(A)(2)	Observation: Cooked meatballs, sliced beef, and beef-stuffed pasta stored in two low-boy coolers in the kitchen were observed with internal temperatures of 44.2°F, 42.7°F, and 43° F, respectively, above the required 41°F. Corrected by: The person in charge voluntarily discarded the sliced beef and stated that the remaining items had been above 41°F for less than two hours. The remaining items were returned to refrigeration for rapid cooling to 41°F or below.	Yes	COS
23	3-501.17	Observation: Multiple containers of house-made TCS foods stored in refrigeration units throughout the facility were observed without date markings.	No	11/9/2026
28	7-204.11	Observation: The quaternary ammonium (Quat) sanitizer solution tested above 400 ppm, exceeding the manufacturer's recommended concentration range. Corrected by: The person in charge diluted the sanitizer solution and retested it to verify that the concentration was within the manufacturer's recommended range.	No	COS

OBSERVATIONS AND CORRECTIVE ACTIONS

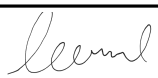
28	7-207.11(B)	Observation: A bottle of vitamin B12 supplements was observed stored next to food items in the walk-in cooler.	No	11/9/2026
45	4-502.13(A)	Observation: Single-use BelGioioso ricotta cheese containers were observed being reused for food storage and microwave reheating.	No	-
47	4-501.13	Observation: Excessive debris builds up on the interior surfaces of two of the microwaves on the make line.	No	-
47	4-202.11	Observation: Excessive debris builds up on the bottom shelf of the lowboy cooler near the handwashing sink.	No	-
47	4-201.11	Observation: The food-contact surfaces of the spatulas were observed with cracks, chips, and other imperfections that prevent proper cleaning.	No	-
57	Iowa Code Section 137F	Observation: The current food inspection report is not posted.	No	-

PUBLISHED COMMENTS

This on-site visit is routine. A physical recheck will occur on or after 11/16/2026to verify corrections have been made.

Long-Term Corrective Actions:
The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:
#22. The person in charge agreed to train all kitchen staff on the proper cold holding of house-made food items.

SIGNATURE PAGE

Name	Title	Signature	Date
Ahmed Mohammed	None		11/6/2026
Pedro Ramirez	Manager		11/6/2026