



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 No. Of Repeat Factor/Intervention Violations	2 0	Date: 4/29/2024 Time In: 12:00 PM Time Out: 1:30 PM
Establishment: MR. SHAWERMA	Address: 1451 CORAL RIDGE AVE	City/State: Coralville, IA	Zip: 52241
License/Permit#: 240508 - Food Service Establishment License	Permit Holder: RUDWAN RUDWAN	Inspection Reason: Routine	Est. Type: Risk Category: Risk Level 4 (High)

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 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN Employee Health 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 Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 8. Hands clean and properly washed IN 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible IN Approved Source 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures IN 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction N/A Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized IN 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures OUT, (*) 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, (*) 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/A Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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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 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 Food Temperature Control 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 OUT, (*) 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container OUT, (*) Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display IN 40. Personal cleanliness OUT 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored OUT, (*) 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 Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips OUT 49. Non-food contact surfaces clean IN Physical Facilities 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
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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
21.	3-501.16(A)(1)	P	Observation: Cooked fries(87F), falafel(76F), rice(113F) were not being held above 135F while being held. Corrected by: Fries and falafel were voluntarily discarded. Rice had been cooked less than 2 hours prior and was reheated above 165F before being placed into hot holding.	COS
23.	3-501.17	PF	Observation: Open commercial containers of Italian dressing, red pepper sauce and mayonnaise were not date marked after opening. Corrected by: Containers of sauces were datemarked.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.12 & 3-501.13(D-E)	C	Observation: Bags of frozen fries were held on shelf next to fryer between orders. Corrected by: Fries were stored in freezer between uses.	COS
37.	3-302.12	C	Observation: Multi use squeeze bottle of sauces are not labeled with the common name of the contents. Corrected by: Multi use containers were labeled with the common name of contents.	COS
40.	2-402.11	C	Observation: Food employees in active food service do not have a form of hair restraint on.	5/9/2024
43.	3-304.12	C	Observation: Handle of scoop stored in bulk sugar was submerged in the sugar. Corrected by: Utensil was removed from the sugar. Utensil was washed, rinsed and sanitized.	COS
48.	4-302.14, 4-501.116	PF	Observation: Quaternary test strips have expired. Have strips replaced.	5/9/2024
57.	Iowa Code Section 137F	C	Observation: Inspection is not posted in a location that is easily readable by the public.	5/9/2024

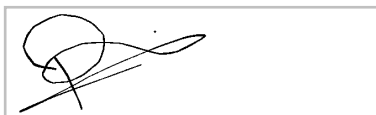
Inspection Published Comment:
Routine inspection conducted.

Discussions with the person in charge:

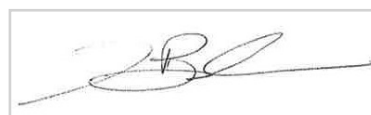
#20. Discussed methods to rapidly cool cooked chicken for shawerma's. Person in charge was able to demonstrate through discussion the process of cooling the cooked chicken. Inspector discussed methods of ice bath usage to rapidly cool the chicken.

#21. Establishment is equipped with one small hot holding unit. Discussed necessity for fries and falafel that are fried to be hot held or cooked to order. At time of inspection items were held outside of hot holding.

The following guidance documents have been issued:



Ali Mohamed
Person In Charge



Jesse Bockelman
Inspector