



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	2	Date: 3/7/2025 Time In: 2:30 PM Time Out: 4:00 PM	
	No. Of Repeat Factor/Intervention Violations	1		
Establishment: OAKNOLL	Address: 1 OAKNOLL CT	City/State: Iowa City, IA	Zip: 52246	Telephone: 319-351-1720
License/Permit#: 88340 - Food Service Establishment License	Permit Holder: OAKNOLL	Inspection Reason: Routine	Est. Type: Institutions	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	15. Food separated and protected (Cross Contamination and Environmental)	OUT, (*)
1. Person in charge present, demonstrates knowledge, and performs duties	IN	
2. Certified Food Protection Manager	IN	
Employee Health	16. Food contact surfaces: cleaned and sanitized	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	
Good Hygienic Practices	Potentially Hazardous Food Time/Temperature Control for Safety	
6. Proper eating, tasting, drinking, or tobacco use	N/O	
7. No discharge from eyes, nose, and mouth	IN	
Control of Hands as a Vehicle of Contamination	18. Proper cooking time and temperatures	N/O
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	19. Proper reheating procedures of hot holding	N/O
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	
Protection from Contamination	20. Proper cooling time and temperatures	IN
	21. Proper hot holding temperatures	IN
	22. Proper cold holding temperatures	IN
	23. Proper date marking and disposition	OUT, (*), R
	24. Time as a public health control: procedures and records	N/A
	Consumer Advisory	
	25. Consumer advisory provided for raw or undercooked foods	IN
	Highly Susceptible Populations	
	26. Pasteurized foods used; prohibited foods not offered	IN
	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

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	IN	
31. Water and ice from approved source	IN	
32. Variance obtained for specialized processing methods	N/A	
Food Temperature Control	43. In use utensils: properly stored	IN
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	
Food Identification	44. Utensils, equipment, and linens: properly stored dried and handled	IN
37. Food properly labeled; original container	IN	
Prevention of Food Contamination	45. Single-use/single service articles: properly stored and used	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	
	46. Slash-resistant and cloth glove use	N/A
	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	IN
	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	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
15.	3-302.11(A)(2)	P	Observation: Raw fish is stored below raw ground beef in the walk-in cooler. Corrected by: The person in charge arranged storage so ground beef is stored below the raw fish.	COS
23.	3-501.18	P	Observation: Multiple house-made sauces held beyond the 7-day limit for house-made foods. Corrected by: The person in charge voluntarily discarded items.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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Inspection Published Comment:

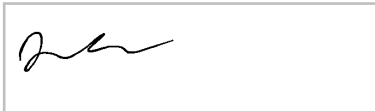
This on-site visit is routine. No further action is needed.

Long-Term Corrective Actions:

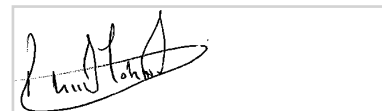
The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:
#23. The person in charge agrees to retrain employees on the shelf life of prepared and opened foods on-site.

The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition



Juan Casco
Person In Charge



Ahmed Mohammed
Inspector