



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;">No. Of Risk Factor/Intervention Violations</td> <td style="width: 40%; text-align: center;">2</td> </tr> <tr> <td>No. Of Repeat Factor/Intervention Violations</td> <td style="text-align: center;">0</td> </tr> </table>	No. Of Risk Factor/Intervention Violations	2	No. Of Repeat Factor/Intervention Violations	0	Date: 4/22/2025 Time In: 2:17 PM Time Out: 3:40 PM
No. Of Risk Factor/Intervention Violations	2					
No. Of Repeat Factor/Intervention Violations	0					
Establishment: MR. SHAWERMA	Address: 1451 CORAL RIDGE AVE	City/State: Coralville, IA				
	Zip: 52241	Telephone: 3193336445				
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

<b>Supervision</b>		15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	IN	16. Food contact surfaces: cleaned and sanitized	OUT, (*)
2. Certified Food Protection Manager	OUT	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
<b>Employee Health</b>		<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18. Proper cooking time and temperatures	IN
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	N/O
<b>Good Hygienic Practices</b>		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	IN
<b>Control of Hands as a Vehicle of Contamination</b>		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	<b>Consumer Advisory</b>	
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	IN	<b>Highly Susceptible Populations</b>	
<b>Approved Source</b>		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	<b>Food/Color Additives and Toxic Substances</b>	
12. Foods received at proper temperatures	N/O	27. Food additives: approved, properly stored, and used	N/A
13. Food in good condition, safe, and unadulterated	IN	28. Toxic substances properly identified, stored and used	IN
14. Required records available; shellstock tags, parasite destruction	N/A	<b>Conformance with Approved Procedures</b>	
<b>Protection from Contamination</b>		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.

<b>Safe Food and Water</b>		<b>Proper Use of Utensils</b>	
30. Pasteurized eggs used where required	N/A	43. In use utensils: properly stored	OUT, (*)
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	IN
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used	IN
<b>Food Temperature Control</b>		46. Slash-resistant and cloth glove use	N/A
33. Proper cooling methods used; adequate equipment for temperature control	IN	<b>Utensils, Equipment, and Vending</b>	
34. Plant food properly cooked for hot holding	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	IN
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	IN
<b>Food Identification</b>		<b>Physical Facilities</b>	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	IN
<b>Prevention of Food Contamination</b>		51. Plumbing installed; proper backflow devices	IN
38. Insects, rodents, and animals not present/outer openings protected	IN	52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	IN	53. Toilet facilities: properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	IN	54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	IN	55. Physical facilities installed, maintained, and clean	IN
42. Washing fruits and vegetables	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
2.	2-102.12(A)	C	Observation: Person in charge does not have a CFPM. Owner who holds the CFPM is only onsite part time.	10/10/2025
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Chlorine sanitizer spray bottle tested at <50ppm.  Corrected by: New sanitizer solution was produced and test at 100ppm.	COS

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
43.	3-304.12	C	Observation: Knife stored in crevice between work table and wall between uses.  Tongs stored in contact with cooked chicken in hot holding unit.  Corrected by: Knife removed and placed into dish washing. Establishment will hold knives on counter between uses.  Tongs replaced and stored in container next to hot holding unit for use.	COS

**Inspection Published Comment:**

Routine inspection conducted. A physical recheck has been scheduled for on or after 10/22/25 to verify a CFPM has been obtained by manager.

**Discussions with Manager:**

#39. Discussed options for storing utensils in proper locations between uses. Along with making sure to wash the utensils at a frequency no more than 4 hours in length.

Follow-up will be completed on or after 10/10/2025 by Physical Recheck.

**The following guidance documents have been issued:**

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
35 Thawing Methods	35 Thawing Methods
DIA_18CookingTemperaturesPoster	18 Cooking Temperatures Poster
DIA_18CookTemperatureGuideW_SpanishPoster	18 Cook Temperature Guide w_Celsius Poster
DIA_18ProperCookingTimeAndTemperature	18 Proper Cooking Time and Temperature
DIA_20ProperCoolingTimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_20TwoStageCoolingPoster	20 Two Stage Cooling Poster
DIA_21OralCultureHotHoldingEnglish	21 Oral Culture Hot Holding English
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures

A handwritten signature in black ink, appearing to be 'Ali Mohammed', enclosed within a rectangular box.

Ali Mohammed  
Person In Charge

A handwritten signature in black ink, appearing to be 'Jesse Bockelman', enclosed within a rectangular box.

Jesse Bockelman  
Inspector