

Johnson County Public Health 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Risk Factor/Intervention Violations		0	Date: 9/4/2025 Time In: 11:15 AM Time Out: 1:01 PM
	No. Of Repeat Factor/Intervention Violations		0	
Establishment: EASTSIDE ENERGY AND NUTRITION	Address: 805 S 1ST AVE	City/State: Iowa City, IA	Zip: 52245	Telephone: 3193250986
License/Permit#: 255344 - Food Service Establishment License	Permit Holder: EASTIDE ENERGY AND NUTRITION, LLC	Inspection Reason: Routine	Est. Type: Restaurants	Risk Category: Risk Level 3 (Medium)

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable (*) = Corrected on site during inspection (COS) R = Repeat violation

GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
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Safe Food and Water		Proper Use of Utensils	
30. Pasteurized eggs used where required	N/A	43. In use utensils: properly stored	IN
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
Food Temperature Control		46. Slash-resistant and cloth glove use	N/A
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	N/A	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	N/A	48. Warewashing facilities: installed, maintained, and used; test strips	IN
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	IN
Food Identification		Physical Facilities	
37. Food properly labeled; original container	OUT, (*)	50. Hot and Cold water available; adequate pressure	IN
Prevention of Food Contamination		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	N/A	56. Adequate ventilation and lighting; designated areas used	IN
		57. Licensing; posting licenses and reports; smoking	OUT

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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
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GOOD RETAIL PRACTICES

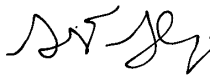
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Squeeze bottles containing topping sauces were not labeled with the names of the sauces. Corrected by: The person in charge promptly began labeling all topping sauce squeeze bottles to ensure proper identification and compliance with food safety standards.	COS
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	9/14/2025
57.	IAC 481-30 (8-304.11)	C	Observation: The current food license is not posted. Corrected by: License posted.	COS

Inspection Published Comment:

This on-site visit is routine. The person in charge agreed to have the violation corrected by the assigned date.

The following guidance documents have been issued:


Sidney Slay
Person In Charge

Ahmed Mohammed
Inspector