



## Food Establishment Inspection Report

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|------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------|
| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations<br><div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">4</div> | No. Of Repeat Factor/Intervention Violations<br><div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div> | Date: 10/24/2025<br>Time In: 2:40 PM<br>Time Out: 4:00 PM    |
| Establishment: SAJ GRILL                                                                 | Address: 925 25th AVE                                                                                                                        | City/State: Coralville, IA                                                                                                                     | Zip: 52241                                                   |
| License/Permit#: 263455 - Food Service Establishment License                             | Permit Holder: HADI SHARCIRI                                                                                                                 | Inspection Reason: Routine                                                                                                                     | Est. Type: Restaurants<br>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

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| <b>Supervision</b><br>1. Person in charge present, demonstrates knowledge, and performs duties IN<br>2. Certified Food Protection Manager IN<br><b>Employee Health</b><br>3. Management, food employee and conditional employee knowledge, responsibilities and reporting OUT<br>4. Proper use of exclusions and restrictions IN<br>5. Procedures for responding to vomiting and diarrheal events IN<br><b>Good Hygienic Practices</b><br>6. Proper eating, tasting, drinking, or tobacco use IN<br>7. No discharge from eyes, nose, and mouth IN<br><b>Control of Hands as a Vehicle of Contamination</b><br>8. Hands clean and properly washed IN<br>9. No bare hand contact with ready to eat foods IN<br>10. Hand washing sinks properly supplied and accessible IN<br><b>Approved Source</b><br>11. Foods obtained from an approved source IN<br>12. Foods received at proper temperatures N/O<br>13. Food in good condition, safe, and unadulterated IN<br>14. Required records available; shellstock tags, parasite destruction N/A<br><b>Protection from Contamination</b> | 15. Food separated and protected (Cross Contamination and Environmental) OUT, (*)<br>16. Food contact surfaces: cleaned and sanitized IN<br>17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN<br><b>Potentially Hazardous Food Time/Temperature Control for Safety</b><br>18. Proper cooking time and temperatures IN<br>19. Proper reheating procedures of hot holding N/O<br>20. Proper cooling time and temperatures IN<br>21. Proper hot holding temperatures IN<br>22. Proper cold holding temperatures IN<br>23. Proper date marking and disposition OUT<br>24. Time as a public health control: procedures and records N/A<br><b>Consumer Advisory</b><br>25. Consumer advisory provided for raw or undercooked foods N/A<br><b>Highly Susceptible Populations</b><br>26. Pasteurized foods used; prohibited foods not offered N/A<br><b>Food/Color Additives and Toxic Substances</b><br>27. Food additives: approved, properly stored, and used N/A<br>28. Toxic substances properly identified, stored and used IN<br><b>Conformance with Approved Procedures</b><br>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan OUT |
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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.

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| <b>Safe Food and Water</b><br>30. Pasteurized eggs used where required N/A<br>31. Water and ice from approved source IN<br>32. Variance obtained for specialized processing methods N/A<br><b>Food Temperature Control</b><br>33. Proper cooling methods used; adequate equipment for temperature control IN<br>34. Plant food properly cooked for hot holding N/O<br>35. Approved thawing methods IN<br>36. Thermometers provided and accurate IN<br><b>Food Identification</b><br>37. Food properly labeled; original container IN<br><b>Prevention of Food Contamination</b><br>38. Insects, rodents, and animals not present/outer openings protected IN<br>39. Contamination prevented during food preparation, storage and display IN<br>40. Personal cleanliness IN<br>41. Wiping cloths: properly used and stored IN<br>42. Washing fruits and vegetables IN | <b>Proper Use of Utensils</b><br>43. In use utensils: properly stored OUT, (*)<br>44. Utensils, equipment, and linens: properly stored dried and handled IN<br>45. Single-use/single service articles: properly stored and used IN<br>46. Slash-resistant and cloth glove use N/O<br><b>Utensils, Equipment, and Vending</b><br>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN<br>48. Warewashing facilities: installed, maintained, and used; test strips IN<br>49. Non-food contact surfaces clean IN<br><b>Physical Facilities</b><br>50. Hot and Cold water available; adequate pressure IN<br>51. Plumbing installed; proper backflow devices IN<br>52. Sewage and waste water properly disposed IN<br>53. Toilet facilities: properly constructed, supplied, and cleaned IN<br>54. Garbage and refuse properly disposed; facilities maintained IN<br>55. Physical facilities installed, maintained, and clean OUT, (*)<br>56. Adequate ventilation and lighting; designated areas used IN<br>57. Licensing; posting licenses and reports; smoking IN |
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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 |
|-------------|-------------------|----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| 3.          | 2-103.11(O)       | PF             | Observation: No verifiable health reporting agreements available onsite for review.                                                                   | 11/3/2025       |
| 15.         | 3-302.11(A)(1)    | P              | Observation: Raw shell eggs stored above ready to eat foods in the walk-in cooler.<br>Corrected by: Person in charge moved the eggs to a lower shelf. | COS             |
| 23.         | 3-501.17          | PF             | Observation: Commercial containers lack date marking of the date the container was opened.                                                            | 11/3/2025       |
| 29.         | 3-404.11(B)       | PF             | Observation: Un-pasteurized juice lacks proper warning statement on bottle.                                                                           | 11/3/2025       |

**GOOD RETAIL PRACTICES**

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| Item Number | Violation of Code | Priority Level | Comment                                                                                                                                                                                                                                                                      | Correct By Date |
|-------------|-------------------|----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| 43.         | 3-304.12          | C              | Observation: Utensils stored in ambient still water at gyro station. Scoop without a dedicated handle stored in dry rice bin.<br>Corrected by: Person in charge had utensils stored on dry portion of stainless countertop between uses.<br>Scoop removed from dry rice bin. | COS             |
| 55.         | 6-501.17          | C              | Observation: Cardboard and wet rag on floor of walk-in cooler and freezer.<br>Corrected by: Person in charge had items removed from floors.                                                                                                                                  | COS             |

**Inspection Published Comment:**

Routine inspection conducted. A physical recheck will occur on or after 11-3-25 to verify corrections have been made.

**Discussions with management:**

Label requirement for in house prepared and packaged juice is as follows. Print and attach label to the bottle.

**WARNING:** This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems

Follow-up will be completed on or after 11/3/2025 by Physical Recheck.

The following guidance documents have been issued:



Hadi Sharairi  
Person In Charge



Jesse Bockelman  
Inspector