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Fo	od Establishment Inspe	ction Report					
Johnson County Public Health	No. Of Risk Factor/Intervention Violations 0				Date: 12/9/2025 Time In: 3:13 PM		
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations 0				Time Out:4:22 PM		
Establishment: BAKLAVA N MORE BAKERY	Address: 401 1 HWY W	City/State: Iowa City, IA	Zip: 52	246		Telephone: 3193331831	
License/Permit#: 266544 - Retail Food Establishment License	Permit Holder: WAEL EL SAFI	Inspection Reason: Pre- Opening	Est. Ty	pe:		Risk Category: Risk Level 3 (Medium)	

## 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	N/O
Person in charge present, demonstrates knowledge, and     N/O		Environmental)	
performs duties		16. Food contact surfaces: cleaned and sanitized	N/O
Certified Food Protection Manager		17. Proper disposition of returned, previously served, reconditioned, and	N/O
Employee Health		unsafe food	
Management, food employee and conditional employee	IN	Potentially Hazardous Food Time/Temperature Control for Safety	
knowledge, responsibilities and reporting		18. Proper cooking time and temperatures	N/A
Proper use of exclusions and restrictions	N/O	19. Proper reheating procedures of hot holding	N/A N/O
Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	
Good Hygienic Practices		21. Proper hot holding temperatures	N/A
Proper eating, tasting, drinking, or tobacco use N/O		22. Proper cold holding temperatures	N/O
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
	N/O	Consumer Advisory	
8. Hands clean and properly washed	N/O	25. Consumer advisory provided for raw or undercooked foods	N/A
No bare hand contact with ready to eat foods		Highly Susceptible Populations	
Hand washing sinks properly supplied and accessible	IN	26. Pasteurized foods used; prohibited foods not offered	N/A
Approved Source		· ·	IN/A
11. Foods obtained from an approved source	N/O	Food/Color Additives and Toxic Substances	
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	N/O	28. Toxic substances properly identified, stored and used	IN
14. Required records available; shellstock tags, parasite destruction	N/A	Conformance with Approved Procedures	
Protection from Contamination		Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A
		FAIL PRACTICES ne addition of pathogens, chemicals, and physical objects into foods.	
Safe Food and Water		Proper Use of Utensils	

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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	N/O					
31. Water and ice from approved source IN		44. Utensils, equipment, and linens: properly stored dried and handled	N/O					
32. Variance obtained for specialized processing methods		45. Single-use/single service articles: properly stored and used	N/O					
Food Temperature Control		46. Slash-resistant and cloth glove use	N/A					
33. Proper cooling methods used; adequate equipment for	IN	Utensils, Equipment, and Vending						
temperature control		47. Food and non-food contact surfaces are cleanable, properly designed,	N/O					
34. Plant food properly cooked for hot holding	N/A	constructed, and used						
35. Approved thawing methods	N/A	48. Warewashing facilities: installed, maintained, and used; test strips	IN					
36. Thermometers provided and accurate	N/O	49. Non-food contact surfaces clean						
Food Identification		Physical Facilities						
37. Food properly labeled; original container	N/O	50. Hot and Cold water available; adequate pressure	IN					
Prevention of Food Contamination		51. Plumbing installed; proper backflow devices	IN					
Insects, rodents, and animals not present/outer openings protected		52. Sewage and waste water properly disposed	IN					
		53. Toilet facilities; properly constructed, supplied, and cleaned	N/O					
39. Contamination prevented during food preparation, storage and	N/O	54. Garbage and refuse properly disposed; facilities maintained	N/O					
display		55. Physical facilities installed, maintained, and clean	N/O					
40. Personal cleanliness	N/O	56. Adequate ventilation and lighting; designated areas used	IN					
41. Wiping cloths: properly used and stored	N/O	57. Licensing; posting licenses and reports; smoking	N/O					
42. Washing fruits and vegetables	N/A	5 5						

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
 Violation of Number
 Priority Level
 Comment
 Correct By Date

#### **GOOD RETAIL PRACTICES**

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

Item Violation of Priority Level Comment Correct By Date

Inspection Published Comment:

LICENSE IS APPROVED.

Scope of Business:

The establishment prepares bakery products such as baklava, basbousa, and cookies. It is equipped to bake and cold-hold items in small portions. Any extensive menu changes or remodeling of the establishment requires prior approval from the Regulatory Authority.

#### Limitations:

No limitations based on the current menu, facility capability, or operational capacity.

The person in charge understands that a Certified Food Protection Manager must be employed no later than 06/12/2026 and agrees to provide documentation to the inspector upon course completion.

The following items must be addressed prior to the next routine inspection:

- 1. Installing a lidded waste receptacle in the unisex restroom.
- 2. Repairing and resealing the wall near the three-bay sink in the plumbing area to ensure a smooth and easily cleanable surface.

Firm has been made aware of the basic food code requirements applicable to their establishment and current operation. The person in charge understands the responsibility of the permit holder to comply with those requirements. If a subsequent on-site inspection reveals non-compliance with regulations, the permit holder agrees to bring violations into full compliance within the timeframe specified in the lowa Food Code.

The following guidance documents have been issued:

Wael El Safi Person In Charge Ahmed Mohammed Inspector