



Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Risk Factor/Intervention Violations		0	Date: 12/9/2025 Time In: 3:13 PM Time Out: 4:22 PM
	No. Of Repeat Factor/Intervention Violations		0	
Establishment: BAKLAVA N MORE BAKERY	Address: 401 1 HWY W	City/State: Iowa City, IA	Zip: 52246	Telephone: 3193331831
License/Permit#: 266544 - Retail Food Establishment License	Permit Holder: WAEL EL SAFI	Inspection Reason: Pre-Opening	Est. Type:	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

<p align="center"><b>GOOD RETAIL PRACTICES</b></p> <p>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</p>	
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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	N/A	45. Single-use/single service articles: properly stored and used	N/O
<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/A	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	N/O
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	IN
<b>Food Identification</b>		<b>Physical Facilities</b>	
37. Food properly labeled; original container	N/O	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	N/O	52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	N/O	53. Toilet facilities; properly constructed, supplied, and cleaned	N/O
40. Personal cleanliness	N/O	54. Garbage and refuse properly disposed; facilities maintained	N/O
41. Wiping cloths: properly used and stored	N/O	55. Physical facilities installed, maintained, and clean	N/O
42. Washing fruits and vegetables	N/A	56. Adequate ventilation and lighting; designated areas used	IN
		57. Licensing; posting licenses and reports; smoking	N/O

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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
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**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:

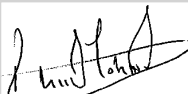
1. Installing a lidded waste receptacle in the unisex restroom.
2. Repairing and resealing the wall near the three-bay sink in the plumbing area to ensure a smooth and easily cleanable surface.

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 Iowa Food Code.

The following guidance documents have been issued:



Wael El Safi  
Person In Charge



Ahmed Mohammed  
Inspector