



Food Establishment Inspection Report				
Johnson County Public Health 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Risk Factor/Intervention Violations	4	Date: 12/16/2025 Time In: 12:12 PM Time Out: 1:52 PM	
	No. Of Repeat Factor/Intervention Violations	2		
Establishment: OAKNOLL	Address: 1 OAKNOLL CT	City/State: Iowa City, IA	Zip: 52246	Telephone: 319-351-1720
License/Permit#: 88340 - Food Service Establishment License	Permit Holder: OAKNOLL	Inspection Reason: Routine	Est. Type: Institutions	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

Supervision	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 IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN
Employee Health	Potentially Hazardous Food Time/Temperature Control for Safety
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
Good Hygienic Practices	21. Proper hot holding temperatures OUT, (*)
6. Proper eating, tasting, drinking, or tobacco use IN	22. Proper cold holding temperatures OUT, (*), R
7. No discharge from eyes, nose, and mouth IN	23. Proper date marking and disposition OUT, (*), R
Control of Hands as a Vehicle of Contamination	24. Time as a public health control: procedures and records N/A
8. Hands clean and properly washed IN	Consumer Advisory
9. No bare hand contact with ready to eat foods IN	25. Consumer advisory provided for raw or undercooked foods IN
10. Hand washing sinks properly supplied and accessible IN	Highly Susceptible Populations
Approved Source	26. Pasteurized foods used; prohibited foods not offered N/A
11. Foods obtained from an approved source IN	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 IN	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	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.

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 OUT, (*)
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/O
33. Proper cooling methods used; adequate equipment for temperature control IN	Utensils, Equipment, and Vending
34. Plant food properly cooked for hot holding IN	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT
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
Food Identification	Physical Facilities
37. Food properly labeled; original container IN	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 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
16.	4-501.112	PF	<p>Observation: The kitchen high-temperature dish machine was not reaching 160°F as indicated by a high-heat test strip.</p> <p>Corrected by: The person in charge promptly contacted a service technician to repair the unit. Until the machine is fully operational, the establishment will use the three-compartment sink for manual dishwashing, following proper wash, rinse, and sanitize procedures.</p>	COS
21.	3-501.16(A)(1)	P	<p>Observation: House-made pork sandwiches in the hot holding unit in the main kitchen cafeteria area were measured at 109°F. Grilled chicken in the hot holding unit in the Three on Three kitchen cafeteria area was measured at 120°F.</p> <p>Corrected by: The person in charge voluntarily discarded the affected food items.</p>	COS
22.	3-501.16(A)(2)	P	<p>Observation: House-made sauces and lettuce in the main kitchen cold holding unit measured 43.4°F and 52°F. A salad with lettuce and tomatoes in the Three on Three kitchen cold holding unit measured 54°F.</p> <p>Corrected by: The person in charge discarded affected items in the Three on Three kitchen. The Person in Charge (PIC) stated that the main kitchen items had been in the unit for less than one hour. Those items were placed in an ice bath, and temperatures were rechecked after 30 minutes and found to be at or below 41°F.</p>	COS
23.	3-501.18	P	<p>Observation: Multiple house-made sauces were held beyond the 7-day limit for house-made foods in the main kitchen lowboy cooler near the doorway.</p> <p>Corrected by: The person in charge voluntarily discarded the items.</p>	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
44.	4-901.11	C	<p>Observation: Ice buckets were not stored in a self-drying position.</p> <p>Corrected by: Person in charge inverted ice buckets.</p>	COS
47.	4-401.11(A) (B), 4.402.11, 4-402.12, 4-501.11	C	<p>Observation: The salad bar cooler in the main kitchen cafeteria area was unable to maintain temperatures at or below 41°F. No temperature-controlled for safety (TCS) foods should be stored in this unit until it is repaired or replaced.</p>	12/26/2025

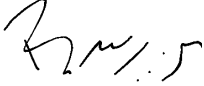
Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 12/26/2025 to verify corrections have been made.

Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violation #23. See the official letter for compliance details.

The following guidance documents have been issued:

Document Name	Description
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition



Bruce Titus
Person In Charge



Ahmed Mohammed
Inspector