



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		3	Date: 1/8/2026
	No. Of Repeat Factor/Intervention Violations			Time In: 11:02 PM Time Out: 12:33 PM
Establishment: OAKNOLL EAST	Address: 2640 N SCOTT BLVD	City/State: Iowa City, IA	Zip: 52240	Telephone: 3194663020
License/Permit#: 195440 - Food Service Establishment License	Permit Holder: CHRISTIAN RETIREMENT SERVICES, INC.	Inspection Reason: Routine	Est. Type: Restaurants	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)	OUT, (*)
1. Person in charge present, demonstrates knowledge, and performs duties		16. Food contact surfaces: cleaned and sanitized	OUT, (*), R
2. Certified Food Protection Manager		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		18. Proper cooking time and temperatures	N/O
4. Proper use of exclusions and restrictions		19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events		20. Proper cooling time and temperatures	N/O
Good Hygienic Practices		21. Proper hot holding temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use		22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth		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		Consumer Advisory	
9. No bare hand contact with ready to eat foods		25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible		Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source		27. Food additives: approved, properly stored, and used	N/A
12. Foods received at proper temperatures		28. Toxic substances properly identified, stored and used	IN
13. Food in good condition, safe, and unadulterated		Conformance with Approved Procedures	
14. Required records available; shellstock tags, parasite destruction		29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A
Protection from Contamination			

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

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
15.	3-302.11(A)(1)	P	Observation: Raw eggs were stored above soda cans in the walk-in cooler. Corrected by: The person in charge rearranged storage so the eggs were stored below the drinks.	COS
16.	4-501.112	PF	Observation: The kitchen high-temperature dish machine did not reach 160°F as indicated by a high-heat test strip. Corrected by: Until the machine is fully operational, the establishment will use the three-compartment sink for manual dishwashing following proper wash, rinse, and sanitize procedures.	COS
23.	3-501.18	P	Observation: House-made garlic sauces in the kitchen lowboy cooler across from the fryers were held beyond the 7-day limit. Corrected by: The person in charge voluntarily discarded the item.	COS

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Inspection Published Comment:

This on-site visit is routine. No further action is needed.

Long-Term Corrective Actions:

The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:
#23. The person in charge agrees to retrain employees on the date marking and shelf life of prepared and opened foods on-site.

The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparate dAndProtectedEnglis h	15 Food Separated and Protected English
DIA_16FoodContactS urfacesCleanedAndS anitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_23ProperDatema rkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureC ontrolForSafetyDefinit ion	23 Temperature Control For Safety Definition

Hailey Bergen-Jackson
Person In ChargeAhmed Mohammed
Inspector