



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<b>No. Of Risk Factor/Intervention Violations</b>  <b>No. Of Repeat Factor/Intervention Violations</b>	<b>2</b>  <b>0</b>	<b>Date: 12/26/2025</b> <b>Time In: 1:28 PM</b> <b>Time Out: 2:59 PM</b>
<b>Establishment: OAKNOLL</b>	<b>Address: 1 OAKNOLL CT</b>	<b>City/State: Iowa City, IA</b>	<b>Zip: 52246</b>
<b>License/Permit#: 88340 - Food Service Establishment License</b>	<b>Permit Holder: OAKNOLL</b>	<b>Inspection Reason: Physical Recheck</b>	<b>Est. Type: Institutions</b>
		<b>Risk Category: Risk Level 4 (High)</b>	

### 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**

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

<b>Safe Food and Water</b> 30. Pasteurized eggs used where required N/O 31. Water and ice from approved source N/O 32. Variance obtained for specialized processing methods N/O <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control N/O 34. Plant food properly cooked for hot holding N/O 35. Approved thawing methods N/O 36. Thermometers provided and accurate N/O <b>Food Identification</b> 37. Food properly labeled; original container N/O <b>Prevention of Food Contamination</b> 38. Insects, rodents, and animals not present/outer openings protected N/O 39. Contamination prevented during food preparation, storage and display N/O 40. Personal cleanliness N/O 41. Wiping cloths: properly used and stored N/O 42. Washing fruits and vegetables N/O	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored N/O 44. Utensils, equipment, and linens: properly stored dried and handled N/O 45. Single-use/single service articles: properly stored and used N/O 46. Slash-resistant and cloth glove use N/O <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT 48. Warewashing facilities: installed, maintained, and used; test strips N/O 49. Non-food contact surfaces clean N/O <b>Physical Facilities</b> 50. Hot and Cold water available; adequate pressure N/O 51. Plumbing installed; proper backflow devices N/O 52. Sewage and waste water properly disposed N/O 53. Toilet facilities; properly constructed, supplied, and cleaned N/O 54. Garbage and refuse properly disposed; facilities maintained N/O 55. Physical facilities installed, maintained, and clean N/O 56. Adequate ventilation and lighting; designated areas used N/O 57. Licensing; posting licenses and reports; smoking N/O
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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
16.	4-501.112	PF	Observation: The kitchen high-temperature dish machine was not reaching 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
21.	3-501.16(A)(1)	P	Observation: Fried fish in the hot holding unit in the main kitchen cafeteria area was measured at 122°F.  Corrected by: The person in charge voluntarily discarded the affected food item.	COS

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
47.	4-401.11(A) (B), 4.402.11, 4-402.12, 4- 501.11	C	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.	1/5/2026

**Inspection Published Comment:**  
A physical recheck inspection was conducted. A second physical recheck will occur on or after 1/5/2026 to verify corrections have been made.

**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:  
#16:  
Scheduling regular preventive maintenance and calibration for the dish machine.  
Implementing daily temperature checks and logging to ensure proper operation.  
Training staff on monitoring and reporting dish machine performance promptly.  
#21. The person in charge agreed to train all kitchen staff on the proper hot holding of house-made food items.

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



Juan Casco  
Person In Charge



Ahmed Mohammed  
Inspector