



| Food Establishment Inspection Report | | | | |
|---|--|----------------------------|---|-----------------------------------|
| Johnson County Public Health | No. Of Risk Factor/Intervention Violations | 0 | Date: 5/5/2026 Time In: 10:00 AM Time Out: 10:15 AM | |
| 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083 | No. Of Repeat Factor/Intervention Violations | 0 | | |
| Establishment: DEJA BREW COFFEE HOUSE AND BAKERY LLC-PUSHCART | Address: 116 N AUGUSTA AVE | City/State: Oxford, IA | Zip: 52322 | Telephone: 3196213744 |
| License/Permit#: 243964 - Mobile Food Unit License | Permit Holder: DEJA BREW COFFEE HOUSE AND BAKERY LLC | Inspection Reason: Routine | Est. Type: Mobile Class 3 | Risk Category: Risk Level 2 (Low) |

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

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| Supervision | 15. Food separated and protected (Cross Contamination and Environmental) N/O |
| 1. Person in charge present, demonstrates knowledge, and performs duties IN | 16. Food contact surfaces: cleaned and sanitized IN |
| 2. Certified Food Protection Manager N/A | 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 N/A |
| 4. Proper use of exclusions and restrictions IN | 19. Proper reheating procedures of hot holding N/A |
| 5. Procedures for responding to vomiting and diarrheal events IN | 20. Proper cooling time and temperatures N/A |
| Good Hygienic Practices | 21. Proper hot holding temperatures N/O |
| 6. Proper eating, tasting, drinking, or tobacco use N/O | 22. Proper cold holding temperatures N/O |
| 7. No discharge from eyes, nose, and mouth N/O | 23. Proper date marking and disposition N/O |
| 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 N/O | Consumer Advisory |
| 9. No bare hand contact with ready to eat foods N/O | 25. Consumer advisory provided for raw or undercooked foods N/A |
| 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.

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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 IN |
| 31. Water and ice from approved source IN | 44. Utensils, equipment, and linens: properly stored dried and handled IN |
| 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/A |
| 33. Proper cooling methods used; adequate equipment for temperature control IN | Utensils, Equipment, and Vending |
| 34. Plant food properly cooked for hot holding N/A | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN |
| 35. Approved thawing methods N/A | 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 N/A | 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 |
|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

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|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

Inspection Published Comment:
 Routine inspection conducted. Coffee cart was not in service at time of inspection. Foods for the coffee cart are prepared at owners licensed commissary location.

The following guidance documents have been issued:



Kara Molle
 Person In Charge



Laura Sneller
 Inspector