



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	0	Date: 6/23/2026 Time In: 1:00 PM Time Out: 2:20 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: OASIS FALAFEL	Address: 206 N LINN ST	City/State: Iowa City, IA	Zip: 52245	Telephone: 3193587342
License/Permit#: 42608 - Retail Food Establishment License, 43687 - Food Service Establishment License	Permit Holder: OASIS FALAFEL LLC	Inspection Reason: Routine	Est. Type: Retail Stores, Restaurants	Risk Category: Risk Level 1 (Very Low), Risk Level 3 (Medium)

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

<b>Safe Food and Water</b>	<b>Proper Use of Utensils</b>
30. Pasteurized eggs used where required	N/A
31. Water and ice from approved source	IN
32. Variance obtained for specialized processing methods	N/A
<b>Food Temperature Control</b>	
33. Proper cooling methods used; adequate equipment for temperature control	IN
34. Plant food properly cooked for hot holding	IN
35. Approved thawing methods	N/O
36. Thermometers provided and accurate	IN
<b>Food Identification</b>	
37. Food properly labeled; original container	IN
<b>Prevention of Food Contamination</b>	
38. Insects, rodents, and animals not present/outer openings protected	IN
39. Contamination prevented during food preparation, storage and display	IN
40. Personal cleanliness	IN
41. Wiping cloths: properly used and stored	IN
42. Washing fruits and vegetables	IN
	<b>Utensils, Equipment, and Vending</b>
	43. In use utensils: properly stored
	44. Utensils, equipment, and linens: properly stored dried and handled
	45. Single-use/single service articles: properly stored and used
	46. Slash-resistant and cloth glove use
	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used
	48. Warewashing facilities: installed, maintained, and used; test strips
	49. Non-food contact surfaces clean
	<b>Physical Facilities</b>
	50. Hot and Cold water available; adequate pressure
	51. Plumbing installed; proper backflow devices
	52. Sewage and waste water properly disposed
	53. Toilet facilities; properly constructed, supplied, and cleaned
	54. Garbage and refuse properly disposed; facilities maintained
	55. Physical facilities installed, maintained, and clean
	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
-------------	-------------------	----------------	---------	-----------------

**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
-------------	-------------------	----------------	---------	-----------------

**Inspection Published Comment:**  
This is a Routine inspection.

The following guidance documents have been issued:



Jill Moore  
Person In Charge



Tim James  
Inspector