

Retail Food Report
Facility: MITBAH **Facility ID:** 25906

Owner: HUMMUSNPITA LLC

Street: 3558 Dolphin DR SE

City/State: Iowa City, Iowa

Zip: 52240 **County:** Johnson

Phone: (646) 684-2414

Organization: Johnson County Public Health

855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 39457 - Food Service Establishment License

Insp. ID: 103288

Insp. Start Date: 10/26/2026 1:30 PM CDT

Insp. End Date: 10/26/2026 2:30 PM CDT

Insp. Reason: Routine

FOODBORNE ILLNESS RISK FACTORS
IN = In compliance, OUT = Not in compliance, N/O = Not observed, N/A = Not applicable, (*) = Critical, COS = Corrected On Site

Number	Line Item	Response	Number	Line Item	Response
1	Person in charge present, demonstrates knowledge, and performs duties	IN	16	Food contact surfaces: cleaned and sanitized	IN
2	Certified Food Protection Manager	IN	17	Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3	Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18	Proper cooking time and temperatures	N/O
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
6	Proper eating, tasting, drinking, or tobacco use	IN	21	Proper hot holding temperatures	N/A
7	No discharge from eyes, nose, and mouth	IN	22	Proper cold holding temperatures	IN
8	Hands clean and properly washed	N/O	23	Proper date marking and disposition	IN
9	No bare hand contact with ready to eat foods	N/O	24	Time as a public health control: procedures and records	N/A
10	Hand washing sinks properly supplied and accessible	IN	25	Consumer advisory provided for raw or undercooked foods	IN
11	Foods obtained from an approved source	IN	26	Pasteurized foods used; prohibited foods not offered	N/A
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	29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A
15	Food separated and protected (Cross Contamination and Environmental)	IN			

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

OBSERVATIONS AND CORRECTIVE ACTIONS
No comments exist for this report

PUBLISHED COMMENTS
This on-site visit was a routine inspection. The commissary kitchen was fully set up for demonstration; however, no food preparation or service was taking place during the inspection.

SIGNATURE PAGE			
Name	Title	Signature	Date
Ahmed Mohammed	None		10/26/2026
Yochai Harel	Manager		10/26/2026