



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 2	No. Of Repeat Factor/Intervention Violations 2	Date: 10/12/2026 Time In: 1:31 PM Time Out: 2:10 PM
Establishment: OAKNOLL	Address: 1 OAKNOLL CT	City/State: Iowa City, IA	Zip: 52246
License/Permit#: 88340 - Food Service Establishment License	Permit Holder: OAKNOLL	Inspection Reason: Routine	Est. Type: Institutions 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 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN Employee Health 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 Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 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 Approved Source 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 Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*), R 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*), R 23. Proper date marking and disposition IN 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods IN Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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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.

Safe Food and Water 30. Pasteurized eggs used where required IN 31. Water and ice from approved source IN 32. Variance obtained for specialized processing methods N/A Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding IN 35. Approved thawing methods IN 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container IN Prevention of Food Contamination 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	Proper Use of Utensils 43. In use utensils: properly stored IN 44. Utensils, equipment, and linens: properly stored dried and handled IN 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/O Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT 48. Warewashing facilities: installed, maintained, and used; test strips IN 49. Non-food contact surfaces clean IN Physical Facilities 50. Hot and Cold water available; adequate pressure IN 51. Plumbing installed; proper backflow devices IN 52. Sewage and waste water properly disposed IN 53. Toilet facilities; properly constructed, supplied, and cleaned IN 54. Garbage and refuse properly disposed; facilities maintained 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
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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 main kitchen high-temperature dish machine was not reaching 160°F, as indicated by a high-heat disk thermometer. Corrected by: The person in charge discontinued use of the dish machine and switched to the three-compartment sink for manual warewashing.	COS
16.	4-601.11(A)	PF	Observation: Debris buildup was observed on the blade of the tabletop can opener in the Third on Third kitchen. Corrected by: The can opener was sent to be washed, rinsed, and sanitized.	COS
22.	3-501.16(A)(2)	P	Observation: Numerous containers of house-made food were observed stored in the main kitchen in the two-door upright refrigerator near the walk-in cooler and the one-door low-boy refrigerator across from the flat-top grill, with internal temperatures above 41°F. Corrected by: The person in charge stated that all food items labeled with today's date had been above 41°F for less than four hours. These items were relocated to the main walk-in cooler for rapid cooling to 41°F or below. All remaining food items in both units were voluntarily discarded.	COS
22.	3-501.16(A)(2)	P	Observation: Fruit water, opened milk, and juice containers requiring refrigeration after opening were observed stored in the two-door upright reach-in refrigerator near the handwashing sink in the Three on Three kitchen, with internal temperatures above 44.1°F. Corrected by: The person in charge voluntarily discarded all affected items.	COS
22.	3-501.16(A)(2)	P	Observation: A container of cooked spaghetti was observed stored on the salad bar in the main kitchen with an internal temperature of 43.4°F. Corrected by: The person in charge stated that the item had been above 41°F for less than one hour. The item was relocated to the walk-in cooler for rapid cooling to 41°F or below.	COS

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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 following refrigeration units were observed failing to maintain food temperatures at 41°F or below: 1. The two-door upright refrigerator near the walk-in cooler in the main kitchen. 2. The one-door low-boy refrigerator across from the flat-top grill in the main kitchen. 3. The two-door upright reach-in refrigerator near the handwashing sink in the Third on Third kitchen.	10/22/2026

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 10/22/2026 to verify corrections have been made.

Long-Term Corrective Actions:

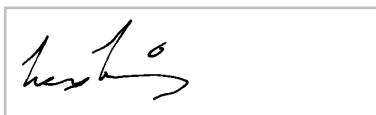
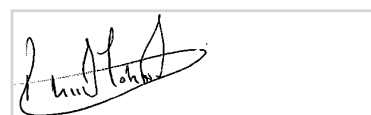
The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:

#16. The person in charge agreed to discuss proper cleaning and sanitizing of equipment before being placed into storage.

#22. The person in charge agreed to train all kitchen staff on the proper cold 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_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures

Tracy Toning
Person In Charge

Ahmed Mohammed
Inspector