



Food Establishment Inspection Report

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| Johnson County Public Health 855 S Dubuque ST STE 217 Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations No. Of Repeat Factor/Intervention Violations | 3 0 | Date: 3/1/2023 Time In: 12:05 PM Time Out: 1:10 PM |
| Establishment: MASALA | Address: 9 S DUBUQUE ST | City/State: IOWA CITY, IA | Zip: 52240 |
| License/Permit#: 43228 - Food Service Establishment License | Permit Holder: ANGELA INC | Inspection Reason: Physical Recheck | Telephone: 3193386199 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

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| Supervision 1. Person in charge present, demonstrates knowledge, and performs duties N/O 2. Certified Food Protection Manager OUT Employee Health 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 Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use N/O 7. No discharge from eyes, nose, and mouth N/O 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 N/O 10. Hand washing sinks properly supplied and accessible IN Approved Source 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 Protection from Contamination | 15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*) 17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures N/O 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures N/O 22. Proper cold holding temperatures N/O 23. Proper date marking and disposition OUT, (*) 24. Time as a public health control: procedures and records N/O Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/O Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/O Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/O 28. Toxic substances properly identified, stored and used N/O Conformance with Approved Procedures 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.

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| Safe Food and Water 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 Food Temperature Control 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 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 OUT, (*) 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables N/O | Proper Use of Utensils 43. In use utensils: properly stored IN 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 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 N/O Physical Facilities 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 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 |
|-------------|---------------------------|----------------|--|-----------------|
| 2. | 2-102.12(A) | C | Observation: Current CFPM's certification has expired. Employee is registered for a CFPM Course. | 8/13/2023 |
| 16. | 4-501.114 (A-E)(F)(1)&(2) | P | Observation: Quaternary sanitizer solution tested at 0ppm. Corrected by: Person in charge had a new container of solution prepared. Solution test at the correct concentration. | COS |
| 23. | 3-501.18 | P | Observation: Several house made sauces and foods dated 2/21 and 2/22 held beyond 7 day limit. Corrected by: Person in charge voluntarily discarded foods held beyond 7 day limit. | COS |

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| Item Number | Violation of Code | Priority Level | Comment | Correct By Date |
|-------------|-------------------|----------------|---|-----------------|
| 39. | 3-305.11 | C | Observation: Containers of spices and cashews stored without any form of overhead protection. Corrected by: Containers were covered with plastic wrap for overhead protection. | COS |
| 47. | 4-101.19 | C | Observation: Single use foil used as liner on non-food contact surfaces of storage shelves next to tandoori. | 3/11/2023 |
| 47. | 4-501.12 | C | Observation: Heavy staining and deep grooves on prep table cutting board. Have resurfaced or replaced. | 3/11/2023 |

Inspection Published Comment:

This physical recheck is in reference to a routine inspection on 2/13/23. A physical recheck will occur on or after 8/13/23 to verify corrections have been made.

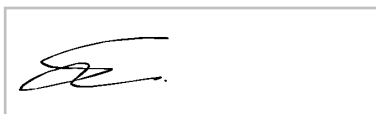
Person in Charge agrees to meet CFPM requirements no later than 8/13/23 and send the inspector a CFPM certificate of completion upon course and exam completion.

The following items have been corrected:

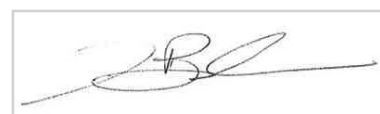
- #8. Employees observed removing gloves and washing hands when leaving and returning to the kitchen.
- #10. Hand sink maintained for handwashing only. Hand sink stocked with hand drying provisions.
- #15. Foods stored in walk in with overhead protection.
- #19. No improper hot holding observed.
- #23. All foods labeled with preparation dates.
- #38. Temporary cover on hole to exterior of establishment in dish room.
- #39. Foods stored >6in off the floor.
- #40. Employees observed with effective hair restraints and no jewelry.
- #41. Wiping cloths properly stored.
- #43. In use utensils properly stored.
- #48. Sanitizer available during food preparation.
- #55. No tools stored in kitchen. Excessive food debris has been cleaned from under and behind equipment.
- #56. Personal items are segregated from food storage. Ventilation system was cleaned on 2/28/23.
- #57. Most recent inspection is posted or public viewing.

Follow-up will be completed on or after 8/13/2023 by Physical Recheck.

The following guidance documents have been issued:



Sam
Person In Charge



Jesse Bockelman
Inspector

