



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 <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">9</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">4</div>	Date: 9/25/2023 Time In: 12:12 AM Time Out: 1:50 PM
Establishment: CHINA STAR	Address: 201 S CLINTON ST	City/State: IOWA CITY, IA	Zip: 52240
License/Permit#: 43004 - Food Service Establishment License	Permit Holder: DEXING CHEN	Inspection Reason: Routine	Est. Type: Restaurants Risk Category: 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

Supervision 1. Person in charge present, demonstrates knowledge, and performs duties OUT, R 2. Certified Food Protection Manager OUT Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting OUT 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events OUT 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 OUT, R 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible OUT, (*) 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) OUT 16. Food contact surfaces: cleaned and sanitized IN 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 IN 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*), R 23. Proper date marking and disposition OUT, R 24. Time as a public health control: procedures and records N/O Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/A 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 IN 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 N/A 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 N/O 35. Approved thawing methods N/O 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container OUT 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 OUT, (*) 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored OUT, (*) 44. Utensils, equipment, and linens: properly stored dried and handled OUT 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 OUT 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 OUT 57. Licensing; posting licenses and reports; smoking OUT
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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
1.	2-102.11(A)(B)(C)(1) & (C)(4-16)	PF	Observation: Person in charge was unable to answer questions related to the required cold holding temperatures. Describing the relationship between the prevention of foodborne illness and the management and control of the as related to handwashing procedures. Explaining correct procedures for cleaning and sanitizing utensils and food contact surfaces.	10/5/2023
2.	2-102.12(A)	C	Observation: No Certified Food Protection Manager employed at this facility.	10/5/2023
3.	2-103.11(O)	PF	Observation: No employee health reporting forms filled out or available on site.	10/5/2023
5.	2-501.11	PF	Observation: No written procedure available on site for the clean up of vomit and diarrheal events.	10/5/2023
8.	2-301.14	P	Observation: Employees left work area and returned without washing hands. Corrected by: Person in charge informed employees that they need to wash their hands.	9/28/2023
10.	5-202.12(A)	PF	Observation: Hot water at hand sink was not available at the time of inspection. Corrected by: Employee turned on the hot water.	COS
15.	3-302.11(A)(1)	P	Observation: Raw chicken was stored on top of raw beef inside 2 door fridge.	9/28/2023
22.	3-501.16(A)(2)	P	Observation: Cooked chicken, egg rolls, and wontons were held at outside fridge at 58 degrees. Corrected by: Items were moved back to fridge for storage.	COS
23.	3-501.17	PF	Observation: Multiple containers of cut vegetables lacked date marking within walk in fridge.	10/5/2023

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple containers of spices in prep area lacked labels with common name.	10/5/2023
39.	3-305.11	C	Observation: Multiple containers of food and sauces within low boy cooler and walk in fridge lacked lids to protect from contamination.	10/5/2023
41.	3-304.14	C	Observation: Multiple visibly soiled wiping rags were stored on food prep table. Corrected by: Employee voluntary discarded soiled rag for cleaning.	COS
43.	3-304.12	C	Observation: Multiple in use knives stored inside visibly soiled metal container. Corrected by: Employee brought knives and metal container to 3 bay sink for cleaning.	COS
44.	4-901.11	C	Observation: Wet stainless steel bowl stored on top of dry bowls.	10/5/2023
47.	4-101.11(A)	P	Observation: Raw shell eggs were stored on top of absorbent towel within plastic container. Walk in fridge was lined with cardboard. Large original #10 cans were used as storage containers. Corrected by: Employee voluntary discarded items stored in #10 can. Employee voluntarily discarded adsorbent towel stored inside plastic container used for eggs.	COS
48.	4-303.11		Observation: No sanitizer available on sight at the time of inspection. Corrected by: Employee made sanitizer solution and tested at the correct ppm.	COS
48.	4-603.14, 4-603.15	C	Observation: Employee was observed washing visibly soiled dishes with only water and metal scrub brush. Person in charge set up 3 bay sink for wash, rinse and sanitizer. Sanitizer tested at the correct PPM.	10/5/2023

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
56.	6-305.11	C	Observation: Employee drink, phone, and airpods were stored in food prep area.	10/5/2023
57.	Iowa Code Section 137F	C	Observation: Only 1 page of previous inspection was posted for public viewing.	10/5/2023

Inspection Published Comment:

This is a routine inspection. A physical recheck will occur on or after 10/5/23.

The following items are Repeat Risk factor violations. Management agrees to the following long-term corrective actions:

Item #1: Establishment agrees to maintain a Certified Food Protection Manager.

Item #8: Establishment agrees to retrain employees on proper handwashing producers and when to wash hands.

Item #22: Establishment agrees to retrain employees on properly monitoring the cold holding temperatures of ready to eat food items

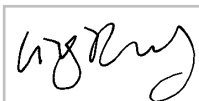
Item #23: Establishment agrees to retain employees on proper date marking and labeling of food items.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

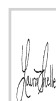
Follow-up will be completed on or after 10/5/2023 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed



Lingrong
Person In Charge



Laura Sneller
Inspector

