



Food Establishment Inspection Report

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| 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;">4</div> | No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">1</div> | Date: 1/19/2024 Time In: 11:14 AM Time Out: 1:15 PM |
| Establishment: LONG XING CHINESE RESTAURANT | Address: 428 HIGHWAY 1 W | City/State: Iowa City, IA | Zip: 52246 |
| License/Permit#: 166099 - Food Service Establishment License | Permit Holder: LONG XING RESTAURANT, INC. | Inspection Reason: Routine | Est. Type: Restaurants 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 | | 15. Food separated and protected (Cross Contamination and Environmental) | OUT |
| 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 |
| Employee Health | | Potentially Hazardous Food Time/Temperature Control for Safety | |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | OUT | 18. Proper cooking time and temperatures | IN |
| 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 |
| Good Hygienic Practices | | 21. Proper hot holding temperatures | N/O |
| 6. Proper eating, tasting, drinking, or tobacco use | IN | 22. Proper cold holding temperatures | IN |
| 7. No discharge from eyes, nose, and mouth | IN | 23. Proper date marking and disposition | OUT |
| Control of Hands as a Vehicle of Contamination | | 24. Time as a public health control: procedures and records | N/A |
| 8. Hands clean and properly washed | IN | Consumer Advisory | |
| 9. No bare hand contact with ready to eat foods | IN | 25. Consumer advisory provided for raw or undercooked foods | N/A |
| 10. Hand washing sinks properly supplied and accessible | OUT, (*), R | Highly Susceptible Populations | |
| Approved Source | | 26. Pasteurized foods used; prohibited foods not offered | N/A |
| 11. Foods obtained from an approved source | IN | Food/Color Additives and Toxic Substances | |
| 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 | Conformance with Approved Procedures | |
| Protection from Contamination | | 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.

| | | | |
|---|-----|--|----------|
| Safe Food and Water | | Proper Use of Utensils | |
| 30. Pasteurized eggs used where required | N/A | 43. In use utensils: properly stored | OUT, (*) |
| 31. Water and ice from approved source | IN | 44. Utensils, equipment, and linens: properly stored dried and handled | IN |
| 32. Variance obtained for specialized processing methods | N/A | 45. Single-use/single service articles: properly stored and used | IN |
| Food Temperature Control | | 46. Slash-resistant and cloth glove use | N/O |
| 33. Proper cooling methods used; adequate equipment for temperature control | IN | Utensils, Equipment, and Vending | |
| 34. Plant food properly cooked for hot holding | N/O | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | OUT |
| 35. Approved thawing methods | IN | 48. Warewashing facilities: installed, maintained, and used; test strips | OUT, (*) |
| 36. Thermometers provided and accurate | OUT | 49. Non-food contact surfaces clean | IN |
| Food Identification | | Physical Facilities | |
| 37. Food properly labeled; original container | IN | 50. Hot and Cold water available; adequate pressure | IN |
| Prevention of Food Contamination | | 51. Plumbing installed; proper backflow devices | IN |
| 38. Insects, rodents, and animals not present/outer openings protected | OUT | 52. Sewage and waste water properly disposed | IN |
| 39. Contamination prevented during food preparation, storage and display | OUT | 53. Toilet facilities; properly constructed, supplied, and cleaned | IN |
| 40. Personal cleanliness | IN | 54. Garbage and refuse properly disposed; facilities maintained | IN |
| 41. Wiping cloths: properly used and stored | IN | 55. Physical facilities installed, maintained, and clean | IN |
| 42. Washing fruits and vegetables | IN | 56. Adequate ventilation and lighting; designated areas used | IN |
| | | 57. Licensing; posting licenses and reports; smoking | IN |

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 |
|-------------|-------------------|----------------|---|-----------------|
| 3. | 2-103.11(O) | PF | Observation: No verifiable health reporting agreements are available for audit at the time of inspection. | 1/29/2024 |
| 10. | 5-205.11 | PF | Observation: All kitchen hand-washing sinks are blocked with items in the basin. Corrected by: Staff removed all items. | COS |
| 15. | 3-302.11(A)(1) | P | Observation: Raw beef and Raw shell eggs are stored above vegetables in the walk-in cooler. Corrected by: Raw chicken was stored above cooked chicken in the walk-in cooler. | 1/22/2024 |
| 23. | 3-501.17 | PF | Observation: Several Open commercial containers and containers of prepared foods and sauces lacked date marking. | 1/29/2024 |

GOOD RETAIL PRACTICES

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| Item Number | Violation of Code | Priority Level | Comment | Correct By Date |
|-------------|-------------------|----------------|--|-----------------|
| 36. | 4-302.12(B) | PF | Observation: The establishment lacks a working thin-tipped probe thermometer to take the temperature of cooked, cooling, cold, and hot-holding foods. | 1/29/2024 |
| 38. | 6-202.15 | C | Observation: Gap present at the bottom of the rear door. | 1/29/2024 |
| 39. | 3-303.12 | C | Observation: 5-gallon buckets of sauces are stored on the floor of the walk-in cooler. | 1/29/2024 |
| 39. | 3-305.11 | C | Observation: Containers of food stored with no covers or lids in the prep line cooler and the walk-in cooler. | 1/29/2024 |
| 43. | 3-304.12 | C | Observation: A bowl is used as a scoop in bulk ingredient bins. Corrected by: The person in charge removed all bowls out of the food containers. | COS |
| 47. | 4-101.19 | C | Observation: Single-use plastic wrap used as a liner on the prep table. Cardboard is used as liners on the top of the deepfreezers. Non food contact surfaces shall be durable and nonabsorbent. | 1/29/2024 |
| 47. | 4-501.12 | C | Observation: Excessive scratching, scoring and discoloring on the cutting board by the prep cooler preventing effective sanitization. The person in charge agreed to resurface or replace the board. | 1/29/2024 |
| 48. | 4-303.11 | | No sanitizer was available at the time of inspection. Corrected by: The inspector directs the person in charge to make sanitizer. Sanitizer has been made and tested within the parameters. | COS |

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 1/29/24 to verify corrections have been made.

* The inspector provided guidance on creating site-specific written procedures for the cleanup of bodily fluid events.

Discussions with management:

#3. Proof of documents provided to, read, and signed by employees on employee health reporting provided.

#5, 2017 Food Code 2-501.11 requires written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. This facility currently has procedures in place that are not written. Guidance documents have been provided to help the facility write procedures specific to this location. The manager agrees to implement a written procedure by 01/29/23.

#9 Discussion with management about the requirement of not using bare hands to handle ready-to-eat foods.

Long-Term Corrective Actions:

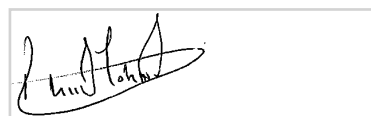
#10. The person in charge agreed to discuss with the kitchen staff the requirements for the accessibility of hand-washing sinks.

Follow-up will be completed on or after 1/29/2024 by Physical Recheck.

The following guidance documents have been issued:

A rectangular box containing a handwritten signature in black ink. The signature is stylized and appears to read 'Xiu Jin'.

Xiu Jin
Person In Charge

A rectangular box containing a handwritten signature in black ink. The signature is stylized and appears to read 'Ahmed Mohammed'.

Ahmed Mohammed
Inspector