



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">No. Of Risk Factor/Intervention Violations</td> <td style="width: 50%; text-align: center;">9</td> </tr> <tr> <td>No. Of Repeat Factor/Intervention Violations</td> <td style="text-align: center;">1</td> </tr> </table>	No. Of Risk Factor/Intervention Violations	9	No. Of Repeat Factor/Intervention Violations	1	Date: 1/11/2024 Time In: 10:50 AM Time Out: 1:30 PM
No. Of Risk Factor/Intervention Violations	9					
No. Of Repeat Factor/Intervention Violations	1					
Establishment: THAI SPICE	Address: 1210 S GILBERT ST	City/State: IOWA CITY, IA	Zip: 52240	Telephone: 3193512581		
License/Permit#: 44327 - Food Service Establishment License	Permit Holder: CHANSY KANTAPHONE	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

<b>Supervision</b> 1. Person in charge present, demonstrates knowledge, and performs duties OUT 2. Certified Food Protection Manager OUT <b>Employee Health</b> 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 OUT <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use OUT, (*) 7. No discharge from eyes, nose, and mouth IN <b>Control of Hands as a Vehicle of Contamination</b> 8. Hands clean and properly washed OUT, (*) 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible OUT, (*) <b>Approved Source</b> 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures IN 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction N/A <b>Protection from Contamination</b>	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 <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding N/O 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 24. Time as a public health control: procedures and records N/A <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods N/A <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered N/A <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN <b>Conformance with Approved Procedures</b> 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.

<b>Safe Food and Water</b> 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 <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding IN 35. Approved thawing methods OUT, (*) 36. Thermometers provided and accurate OUT <b>Food Identification</b> 37. Food properly labeled; original container OUT <b>Prevention of Food Contamination</b> 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	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored OUT, (*) 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 <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips OUT 49. Non-food contact surfaces clean IN <b>Physical Facilities</b> 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
1.	2-102.11(A)(B)(C)(1) & (C)(4-16)	PF	Observation: The person in charge failed to answer questions regarding cooking, and hot and cold holding temperatures.	1/21/2024
2.	2-102.12(A)	C	Observation: The facility is found in violation of Code 2-102.11 of the 2017 Food Code and all employees designated as the person in charge are not certified food protection managers.	1/21/2024
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	1/21/2024
6.	2-401.11	C	Observation: Uncovered staff food stored on the prep table. Corrected by: The person in charge covered the staff food.	COS
8.	2-301.15	PF	Observation: The person in charge washed her hands on the 3-bay sink. The inspector directed the person in charge to use the hand-washing sink instead.	COS
10.	5-205.11	PF	Observation: A food container is stored on the rim of the hand-washing sink. Corrected by: The person in charge removed the food container.	COS
15.	3-304.15(A)	P	Observation: Employee observed handling raw chicken. Employee proceeded to rinse gloved hands under water at dish pit before beginning a new task.  Corrected by: Inspector discussed single use gloves, discarding single use gloves after changing tasks and washing hands before donning new gloves when handling raw foods.	COS
22.	3-501.16(A)(2)	P	Observation: Open container of minced crab and open container of heavy duty mayonnaise requiring refrigeration were stored at ambient air temperatures on storage shelves.  Corrected by: Person in charge voluntarily discarded items.	COS
22.	3-501.16(B)	P	Observation: Observation: Case of raw shell eggs stored out at room temperature (73F). Eggs discarded by staff.	COS
23.	3-501.17	PF	Observation: Several containers of prepared foods and sauces lack date marking of preparation date.	1/21/2024

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		observation: Chicken was thawing in the 3-bay sink. A discussion with the manager regarding methods to thaw food items for preparation, including in a walk-in cooler or under cold running water has been done.	COS
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.	1/21/2024
37.	3-302.12	C	Observation: Multiple containers of sauces and food lacked labels with the common names of food.	1/21/2024
43.	3-304.12	C	Ramekin is used as a scoop for sauces and flour. Corrected by: The person in charge removed the bowl and will replace it with a proper scoop with a handle.	COS
48.	4-303.11		No sanitizer was set up at the time of the inspection.	2/10/2024
48.	4-302.14, 4-501.116	PF	Observation: No chlorine test strips for testing the low-temperature chemical dish machine in the kitchen.	1/21/2024

**Inspection Published Comment:**

This onsite visit is a routine inspection. A physical recheck will be completed on or around 01/21/24. Correct all noted violations. Per the Johnson County Public Health Policy on Repeat Risk Factor violations a Warning letter has been issued for violations no: #1 and #22. See official letter for compliance details.

**Discussions with management:**

#5 Discussion with management about adding detail to bodily fluid clean-up procedures.

**The person in charge agrees to the following:**

- i. A minimum of one employee will be a Certified Food Protection Manager no later than 7/11/24.
- ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 1/21/24.
- iii. Provide the inspector with proof of registration such as a receipt or a forwarded email confirmation from the course provider upon registration. A certificate of course completion may also be provided.

**Long-Term Corrective Actions:**

The following items are repeated risk factor violations. The owner stated they will implement the following Long-Term Corrective Actions:

- #2. Register management and supervisory authority and responsibility for a certified food protection manager course or exam by 07/10/24.
- #22. The person in charge agreed to train all kitchen staff on the proper cold holding of raw eggs.

Follow-up will be completed on or after 1/21/2024 by Physical Recheck.

The following guidance documents have been issued:



CHANSY  
Person In Charge



Ahmed Mohammed  
Inspector