



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 No. Of Repeat Factor/Intervention Violations	0 0	Date: 1/30/2024 Time In: 12:21 PM Time Out: 1:45 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: Physical Recheck	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 1. Person in charge present, demonstrates knowledge, and performs duties N/O 2. Certified Food Protection Manager N/O Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN 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 N/O 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 N/O 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 N/O 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 IN 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.

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 IN Food Identification 37. Food properly labeled; original container N/O 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 N/O 41. Wiping cloths: properly used and stored N/O 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 IN 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 N/O 56. Adequate ventilation and lighting; designated areas used N/O 57. Licensing; posting licenses and reports; smoking N/O
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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
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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-305.11	C	Observation: Containers of food stored with no covers or lids in the walk-in cooler. Corrected by: The person in charge covered all thuncovered food containers in the walk-in cooler.	COS

Inspection Published Comment:

A physical Recheck inspection was conducted.

Corrections observed during this inspection included:

Item #3 Verifiable health reporting agreements are available for audit at the time of inspection.

Item #10 All kitchen hand-washing sinks are accessible.

Item #15 Raw chicken and raw eggs were stored below cooked food in the walk-in cooler.

Item #23 The facility maintains a good date marking system.

Item #36 The establishment has a working thin-tipped probe thermometer to take the temperature of cooked, cooling, cold, and hot-holding foods.

Item #38 The gap presented at the bottom of the rear door is fixed.

Item #39 All the food containers are stored 6" above the ground.

Item #43 All the bulk ingredient bins have scoops with dedicated handles that are not in touch with the food.

Item #47 All the food contact surfaces are durable and nonabsorbent. The facility uses portable cutting boards, by the person in charge: the prep cooler cutting board is no longer in service.

Item #48 Sanitizer was available at the time of inspection.

No further action is needed.

The following guidance documents have been issued:



Xiugin
Person In Charge



Ahmed Mohammed
Inspector