



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<b>No. Of Risk Factor/Intervention Violations</b>  <b>No. Of Repeat Factor/Intervention Violations</b>	<b>3</b>  <b>0</b>	<b>Date: 1/26/2024</b> <b>Time In: 12:05 PM</b> <b>Time Out: 1:30 PM</b>
<b>Establishment: THAI SPICE</b>	<b>Address: 1210 S GILBERT ST</b>	<b>City/State: IOWA CITY, IA</b>	<b>Zip: 52240</b>  <b>Telephone: 3193512581</b>
<b>License/Permit#: 44327 - Food Service Establishment License</b>	<b>Permit Holder: CHANSY KANTAPHONE</b>	<b>Inspection Reason: Physical Recheck</b>	<b>Est. Type: Restaurants</b> <b>Risk Category: Risk Level 4 (High)</b>

### 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 <span style="float: right;">IN</span> 2. Certified Food Protection Manager <span style="float: right;">OUT</span> <b>Employee Health</b> 3. Management, food employee and conditional employee knowledge, responsibilities and reporting <span style="float: right;">N/O</span> 4. Proper use of exclusions and restrictions <span style="float: right;">N/O</span> 5. Procedures for responding to vomiting and diarrheal events <span style="float: right;">OUT</span> <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use <span style="float: right;">IN</span> 7. No discharge from eyes, nose, and mouth <span style="float: right;">N/O</span> <b>Control of Hands as a Vehicle of Contamination</b> 8. Hands clean and properly washed <span style="float: right;">IN</span> 9. No bare hand contact with ready to eat foods <span style="float: right;">N/O</span> 10. Hand washing sinks properly supplied and accessible <span style="float: right;">IN</span> <b>Approved Source</b> 11. Foods obtained from an approved source <span style="float: right;">N/O</span> 12. Foods received at proper temperatures <span style="float: right;">N/O</span> 13. Food in good condition, safe, and unadulterated <span style="float: right;">N/O</span> 14. Required records available; shellstock tags, parasite destruction <span style="float: right;">N/O</span> <b>Protection from Contamination</b>	15. Food separated and protected (Cross Contamination and Environmental) <span style="float: right;">IN</span> 16. Food contact surfaces: cleaned and sanitized <span style="float: right;">OUT, (*)</span> 17. Proper disposition of returned, previously served, reconditioned, and unsafe food <span style="float: right;">N/O</span> <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 18. Proper cooking time and temperatures <span style="float: right;">N/O</span> 19. Proper reheating procedures of hot holding <span style="float: right;">N/O</span> 20. Proper cooling time and temperatures <span style="float: right;">N/O</span> 21. Proper hot holding temperatures <span style="float: right;">N/O</span> 22. Proper cold holding temperatures <span style="float: right;">IN</span> 23. Proper date marking and disposition <span style="float: right;">IN</span> 24. Time as a public health control: procedures and records <span style="float: right;">N/O</span> <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods <span style="float: right;">N/O</span> <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered <span style="float: right;">N/O</span> <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used <span style="float: right;">N/O</span> 28. Toxic substances properly identified, stored and used <span style="float: right;">N/O</span> <b>Conformance with Approved Procedures</b> 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan <span style="float: right;">N/O</span>
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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 <span style="float: right;">N/O</span> 31. Water and ice from approved source <span style="float: right;">N/O</span> 32. Variance obtained for specialized processing methods <span style="float: right;">N/O</span> <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control <span style="float: right;">N/O</span> 34. Plant food properly cooked for hot holding <span style="float: right;">N/O</span> 35. Approved thawing methods <span style="float: right;">OUT, (*)</span> 36. Thermometers provided and accurate <span style="float: right;">N/O</span> <b>Food Identification</b> 37. Food properly labeled; original container <span style="float: right;">N/O</span> <b>Prevention of Food Contamination</b> 38. Insects, rodents, and animals not present/outer openings protected <span style="float: right;">N/O</span> 39. Contamination prevented during food preparation, storage and display <span style="float: right;">N/O</span> 40. Personal cleanliness <span style="float: right;">N/O</span> 41. Wiping cloths: properly used and stored <span style="float: right;">N/O</span> 42. Washing fruits and vegetables <span style="float: right;">N/O</span>	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored <span style="float: right;">IN</span> 44. Utensils, equipment, and linens: properly stored dried and handled <span style="float: right;">N/O</span> 45. Single-use/single service articles: properly stored and used <span style="float: right;">N/O</span> 46. Slash-resistant and cloth glove use <span style="float: right;">N/O</span> <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used <span style="float: right;">N/O</span> 48. Warewashing facilities: installed, maintained, and used; test strips <span style="float: right;">IN</span> 49. Non-food contact surfaces clean <span style="float: right;">N/O</span> <b>Physical Facilities</b> 50. Hot and Cold water available; adequate pressure <span style="float: right;">N/O</span> 51. Plumbing installed; proper backflow devices <span style="float: right;">N/O</span> 52. Sewage and waste water properly disposed <span style="float: right;">N/O</span> 53. Toilet facilities; properly constructed, supplied, and cleaned <span style="float: right;">N/O</span> 54. Garbage and refuse properly disposed; facilities maintained <span style="float: right;">N/O</span> 55. Physical facilities installed, maintained, and clean <span style="float: right;">N/O</span> 56. Adequate ventilation and lighting; designated areas used <span style="float: right;">N/O</span> 57. Licensing; posting licenses and reports; smoking <span style="float: right;">N/O</span>
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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: 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.	7/11/2024
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	2/5/2024
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Sanitizer in ware washing buckets tested at Corrected by: The person in charge remade sanitizers for all buckets. Sanitizer tested within parameters.	COS

**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)		Raw mussels were thawing in nonrunning water for an unknown time. the mussels were temped 70 degrees, and the person in charge discarded the mussels.	COS

**Inspection Published Comment:**

A physical Recheck inspection was conducted.

**Corrections observed during this inspection included:**

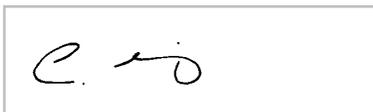
- Item #1 The person in charge answered questions regarding cooking, and hot and cold holding temperatures.
- Item #6 The establishment complies with the code regarding proper eating, tasting, and drinking.
- Item #8 All food employees are using the designated hand-washing sink for hand washing.
- Item #10 All the hand washing sinks of the establishment are accessible.
- Item #15 All food employees are following the right procedure in hand washing and gloves changing to prevent cross-contamination.
- Item #22 Raw shell eggs stored in the cooler.
- Item #23 All the containers of prepared foods and sauces have the date marking of preparation date.
- Item #37 All the containers of sauces and food have labels with the common names of the food.
- Item #48 Chlorine test strips for testing the low-temperature chemical dish machine were available in the kitchen at the time of inspection and sanitizer was set up at the time of the inspection.

Person in charge agrees to meet CFPM requirements no later than 7/11/24 and send the inspector a CFPM certificate of completion upon course and exam completion.

Follow-up will be completed on or after 2/5/2024 by Follow Up-Letter of Correction.

**The following guidance documents have been issued:**

Document Name	Description
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_36ThermometersProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_5ProceduresForRespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Chancy  
Person In Charge



Ahmed Mohammed  
Inspector

