



## 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>	6  2	Date: 4/2/2024 Time In: 11:10 AM Time Out: 12:45 PM
<b>Establishment: EXOTIC INDIA</b>	<b>Address: 102 2ND AVE</b>	<b>City/State: Coralville, IA</b>	<b>Zip: 52241</b>
<b>License/Permit#: 192967 - Food Service Establishment License</b>	<b>Permit Holder: SHYAM BASNET</b>	<b>Inspection Reason: Routine</b>	<b>Est. Type: Restaurants</b>
			<b>Telephone: 3193544710</b>  <b>Risk Category: Risk Level 3 (Medium)</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 IN 2. Certified Food Protection Manager IN <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 IN <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use IN 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 IN 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 N/O 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 OUT, (*), R 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 IN 20. Proper cooling time and temperatures OUT, (*) 21. Proper hot holding temperatures N/O 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, R 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 OUT, (*) <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 N/O 35. Approved thawing methods IN 36. Thermometers provided and accurate IN <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 OUT 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored OUT, (*) 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/A <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT, (*) 48. Warewashing facilities: installed, maintained, and used; test strips IN 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 OUT, (*) 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
10.	6-301.12	PF	Observation: Hand washing sink next to grill line lacked paper towels. Corrected by: Person in charge provide paper towels at hand sink.	COS
10.	6-301.14	C	Observation: Hand sink next to grill line lacked handwashing signage. Corrected by: Inspector provided person in charge with a temporary handwashing sign.	COS
15.	3-302.11(A)(1)	P	Observation: Raw shell eggs and raw chicken stored above ready to eat food within walk in fridge. Corrected by: Person in charge moved shell eggs below ready to eat food. Person in charge moved raw chicken to bottom shelf to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Blade of can opener and knives in storage had food debris build up from previous day. Corrected by: Person in charge brought knives and can opener to dishwasher to be washed, rinsed and sanitized.	COS
20.	3-501.14(A)	P	Observation: Cooked chicken made 4/1/24 temped at 91 degrees within walk-in cooler. Chicken did not cool to below 41F in the maximum 6 hours allowed. Corrected by: Person in charge voluntary discarded cooked chicken.	COS
23.	3-501.17	PF	Observation: Several containers of house made sauces lacked label with date item was made.	4/12/2024
28.	7-202.12(A)(B)	P	Observation: Pesticides not labeled for food service present in establishment Corrected by: Employee voluntarily discarded pesticides.	COS
28.	7-102.11	PF	Observation: Bleach sanitizer bottle was not labeled with common name. Corrected by: Person in charge labeled sanitizer with common name.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple containers of bulk spices lacked label with common name. Corrected by: Person in charge labeled spice containers with common name.	COS
39.	3-305.11	C	Observation: Multiple sauces within low boy prep cooler, and stand up cooler lacked lids to protect from contamination. Observation: Raw chicken was stored on floor of walk in cooler. Corrected by: Person in charge moved raw chicken to bottom shelf in cooler to prevent contamination.	4/12/2024
41.	3-304.14	C	Observation: Sanitizer was not set up at time of inspection. Corrected by: Person in charge set up sanitizer solution and tested at the correct ppm. Observation: Visibly dirty wiping cloth was stored on prep line cutting board. Corrected by: Person in charge moved wiping cloth to sanitizer bucket for storage between uses.	COS
43.	3-304.12	C	Observation: Scoops within sauce containers in top prep cooler do not have a dedicated handle. Corrected by: Scoops without a dedicated handle were removed from sauces and replaced with scoops that have a dedicated handle. Observation: Plastic scoop handle stored in contact with salt in bulk container. Corrected by: Person in charge moved scoop handle to prevent contamination.	COS
47.	4-101.11(B-E)	C	Observation: Mango pulp stored in original tin can container within low boy prep cooler. Corrected by: Person in charge moved mango pulp to a food safe container.	COS
55.	6-501.16	C	Observation: Mop stored in basin of mop bucket. Corrected by: Person in charge moved mop to top portion of bucket for storage.	COS

**Inspection Published Comment:**

Routine inspection conducted. A physical re-check will be conducted on or around (4/12/2024) to verify corrections have been made.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.


#16: The person in charge agrees to ensure that equipment in storage is cleaned and maintained.

#23: Employees will be retrained on appropriate date marking procedures for house made 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 4/12/2024 by Physical Recheck.

The following guidance documents have been issued:



Sam Basnet  
Person In Charge



Laura Sneller  
Inspector