



## 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	10	Date: 4/29/2024 Time In: 12:45 PM Time Out: 3:00 PM
	No. Of Repeat Factor/Intervention Violations	4	
Establishment: INDIA CAFÉ	Address: 227 E WASHINGTON ST	City/State: IOWA CITY, IA	Zip: 52240 Telephone: 3193542775
License/Permit#: 42727 - Food Service Establishment License	Permit Holder: PARAMJEET SINGH	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

<p><b>Supervision</b></p> <p>1. Person in charge present, demonstrates knowledge, and performs duties OUT, R</p> <p>2. Certified Food Protection Manager IN</p> <p><b>Employee Health</b></p> <p>3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN</p> <p>4. Proper use of exclusions and restrictions IN</p> <p>5. Procedures for responding to vomiting and diarrheal events OUT, R</p> <p><b>Good Hygienic Practices</b></p> <p>6. Proper eating, tasting, drinking, or tobacco use IN</p> <p>7. No discharge from eyes, nose, and mouth IN</p> <p><b>Control of Hands as a Vehicle of Contamination</b></p> <p>8. Hands clean and properly washed OUT, (*)</p> <p>9. No bare hand contact with ready to eat foods OUT, (*)</p> <p>10. Hand washing sinks properly supplied and accessible OUT, (*) R</p> <p><b>Approved Source</b></p> <p>11. Foods obtained from an approved source IN</p> <p>12. Foods received at proper temperatures N/O</p> <p>13. Food in good condition, safe, and unadulterated IN</p> <p>14. Required records available; shellstock tags, parasite destruction N/A</p> <p><b>Protection from Contamination</b></p>		<p>15. Food separated and protected (Cross Contamination and Environmental) IN</p> <p>16. Food contact surfaces: cleaned and sanitized OUT, (*) R</p> <p>17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN</p> <p style="text-align: center;"><b>Potentially Hazardous Food Time/Temperature Control for Safety</b></p> <p>18. Proper cooking time and temperatures IN</p> <p>19. Proper reheating procedures of hot holding IN</p> <p>20. Proper cooling time and temperatures OUT, (*)</p> <p>21. Proper hot holding temperatures OUT, (*)</p> <p>22. Proper cold holding temperatures OUT, (*)</p> <p>23. Proper date marking and disposition IN</p> <p>24. Time as a public health control: procedures and records N/A</p> <p style="text-align: center;"><b>Consumer Advisory</b></p> <p>25. Consumer advisory provided for raw or undercooked foods N/A</p> <p style="text-align: center;"><b>Highly Susceptible Populations</b></p> <p>26. Pasteurized foods used; prohibited foods not offered N/A</p> <p style="text-align: center;"><b>Food/Color Additives and Toxic Substances</b></p> <p>27. Food additives: approved, properly stored, and used IN</p> <p>28. Toxic substances properly identified, stored and used OUT, (*)</p> <p style="text-align: center;"><b>Conformance with Approved Procedures</b></p> <p>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A</p>
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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.

<p><b>Safe Food and Water</b></p> <p>30. Pasteurized eggs used where required N/A</p> <p>31. Water and ice from approved source IN</p> <p>32. Variance obtained for specialized processing methods N/A</p> <p><b>Food Temperature Control</b></p> <p>33. Proper cooling methods used; adequate equipment for temperature control IN</p> <p>34. Plant food properly cooked for hot holding IN</p> <p>35. Approved thawing methods IN</p> <p>36. Thermometers provided and accurate OUT</p> <p><b>Food Identification</b></p> <p>37. Food properly labeled; original container IN</p> <p><b>Prevention of Food Contamination</b></p> <p>38. Insects, rodents, and animals not present/outer openings protected IN</p> <p>39. Contamination prevented during food preparation, storage and display IN</p> <p>40. Personal cleanliness IN</p> <p>41. Wiping cloths: properly used and stored OUT, (*)</p> <p>42. Washing fruits and vegetables IN</p>		<p><b>Proper Use of Utensils</b></p> <p>43. In use utensils: properly stored OUT, (*)</p> <p>44. Utensils, equipment, and linens: properly stored dried and handled IN</p> <p>45. Single-use/single service articles: properly stored and used IN</p> <p>46. Slash-resistant and cloth glove use N/A</p> <p style="text-align: center;"><b>Utensils, Equipment, and Vending</b></p> <p>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT</p> <p>48. Warewashing facilities: installed, maintained, and used; test strips OUT</p> <p>49. Non-food contact surfaces clean IN</p> <p style="text-align: center;"><b>Physical Facilities</b></p> <p>50. Hot and Cold water available; adequate pressure IN</p> <p>51. Plumbing installed; proper backflow devices IN</p> <p>52. Sewage and waste water properly disposed IN</p> <p>53. Toilet facilities; properly constructed, supplied, and cleaned IN</p> <p>54. Garbage and refuse properly disposed; facilities maintained IN</p> <p>55. Physical facilities installed, maintained, and clean OUT</p> <p>56. Adequate ventilation and lighting; designated areas used IN</p> <p>57. Licensing; posting licenses and reports; smoking OUT</p>
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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: Person in charge lacks foundational knowledge on Cooling, cold holding and bare hand contact with ready to eat foods.	5/9/2024
5.	2-501.11	PF	Observation: Establishment does not have site specific procedures for responding to vomiting and diarrheal events.	5/9/2024
8.	2-301.12	P	Observation: Employee observed not using soap when washing hands.  Corrected by: Person in charge informed employee that soap is required during the hand washing procedure. Employee washed their hands using soap.	COS
9.	3-301.11(B)(D)(E)	P	Observation: Employee observed packing pita bread for a to go order using his bare hands.  Corrected by: Person in charge told the employee that gloves are required. Pita was voluntarily discarded.	COS
10.	5-205.11	PF	Observation: Hand sink near dish machine and front buffet hand sink has food debris in the sink basin.  Corrected by: Person in charge removed the food debris from the sink basin.	COS
16.	4-601.11(A)	PF	Observation: Rear kitchen steel blender has white mold growing on the inside rim of the lid.  Corrected by: Person in charge ran this item through a wash rinse and sanitize process.	COS
20.	3-501.14(A)	P	Observation: Dal cooked on 4/28 is holding at 55 degrees in the walk in cooler on 4/29.  Corrected by: Item was voluntarily discarded.	COS
21.	3-501.16(A)(1)	P	Observation: Chicken on buffet holding at 120 degrees.  Corrected by: Person in reheated the chicken to 165 and put a lid over the buffet table to keep the temperature up.	COS
22.	3-501.16(A)(2)	P	Observation: Buffet sauces (Roita, Hot mint sauce, tamariad sauce, chili garlic sauce holding at 46 degrees.  Corrected by: Person in charge voluntarily discarded these sauces.	COS
28.	7-204.11	P	Observation: Quaternary based sanitizer tested over 400PPM.  Corrected by: Person in charge diluted the solution to 200PPM	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-302.12(A)	PF	Observation: Food probe thermometer does not turn on.	5/9/2024
36.	4-204.112(A)-(D)	C	Observation: Stand up cooler in front kitchen does not have an ambient air thermometer.	5/9/2024
41.	3-304.14	C	Observation: Multiple soiled blue wiping cloths stored throughout the facility.  Corrected by: Person in charge removed these cloths for cleaning.	COS
43.	3-304.12	C	Observation: In use rice scoops stored in still room temperature water near the front main kitchen.  Corrected by: Person in charge removed these utensils and put them through the wash, rinse and sanitize process.	COS
47.	4-101.11(B-E)	C	Observation: Frozen raw chicken stored in plastic grocery store bags.	5/9/2024
48.	4-302.14, 4-501.116	PF	Observation: Establishment does not have quaternary or chlorine based test strips.	5/9/2024
55.	6-501.11	C	Observation: Water is dripping from a pipe in the basement. No food in this area.	5/9/2024
57.	Iowa Code Section 137F	C	Observation: Most recent Routine inspection is not posted.	5/9/2024

**Inspection Published Comment:**  
**This is a Routine inspection.**


**A Physical Recheck will occur on or after 4/9/2024.**

**The following items require long term corrective actions:**  
**#1: Establishment CFPM's agree to share their knowledge on food safety with all staff.**  
**#5: Management agrees to print multiple vomit and diarrheal clean up procedures and put them where employees can access.**  
**#10: Management agrees to retrain all employees on proper hand sink usage.**

Follow-up will be completed on or after 5/9/2024 by Physical Recheck.

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

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_20ProperCoolingTimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_36ThermometersProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresForRespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed
DIA_9NoBareHandContactWithRTEFoods	9 No Bare Hand Contact With RTE Foods



muhamme haque  
 Person In Charge



Tim James  
 Inspector