



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	9 6	Date: 4/30/2024 Time In: 11:18 AM Time Out: 1:50 PM
Establishment: ORYZA ASIAN CUISINE	Address: 5 STURGIS CORNER DR	City/State: Iowa City, IA	Zip: 52246
License/Permit#: 157132 - Food Service Establishment License	Permit Holder: SUN ENTERPRISE LLC. DBA TLC ASIAN CUISINE	Inspection Reason: Routine	Est. Type: Restaurants
Telephone: 3194009396 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 OUT 2. Certified Food Protection Manager IN Employee Health 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 Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use N/O 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 8. Hands clean and properly washed OUT, (*) 9. No bare hand contact with ready to eat foods OUT, (*), R 10. Hand washing sinks properly supplied and accessible OUT, R Approved Source 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 Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) OUT, R 16. Food contact surfaces: cleaned and sanitized OUT, R 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN Potentially Hazardous Food Time/Temperature Control for Safety 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, R 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/A Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered IN Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used IN 28. Toxic substances properly identified, stored and used OUT Conformance with Approved Procedures 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.

Safe Food and Water 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 Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding IN 35. Approved thawing methods IN 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container IN 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 OUT, (*) 41. Wiping cloths: properly used and stored OUT 42. Washing fruits and vegetables IN	Proper Use of Utensils 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 Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT 48. Warewashing facilities: installed, maintained, and used; test strips OUT, (*) 49. Non-food contact surfaces clean IN Physical Facilities 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 OUT 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.	2-103.11(A)-(N) & (P)	PF	<p>Observation: The person in charge was not able to ensure that:</p> <ul style="list-style-type: none"> • Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing and donning gloves to avoid bare-hand contact. • Employees are properly cooking time/temperature control for safety food through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated. • Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, ph, temperature, and exposure time for chemical sanitizing. • Employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment employees are properly trained in food safety. 	5/10/2024
8.	2-301.15	PF	<p>Observation: A food employee was observed washing his hands in the 3-bay sink.</p> <p>Corrected by: The inspector discussed with the employee that hand washing must be done at the designated hand-washing sinks. The employee followed the procedure.</p> <p>Observation: A food employee didn't wash his hands before wearing gloves and handling food.</p> <p>Corrected by: The inspector discussed with the person in charge the appropriate hand washing procedure and the employee followed the procedure.</p>	COS
9.	3-301.11(B)(D)(E)	P	<p>Observation: Food employees have been observed handling ready-to-eat food items with bare hands.</p> <p>Corrected by: The inspector discussed bare-hand contact with the employee. Employee washed hands and donned gloves before returning to handle food.</p>	COS
10.	5-205.11	PF	<p>Observation: All the kitchen hand-washing sinks were blocked with items.</p> <p>Corrected by: Staff removed all items from one of the sinks.</p>	5/10/2024
10.	6-301.12	PF	<p>Observation: The hand sink by the dishwasher was missing hand-drying provisions.</p>	5/10/2024
15.	3-304.15(A)	P	<p>Observation: A food worker wearing single-service gloves was observed handling food items and then touching kitchen equipment with the same gloves.</p> <p>Corrected by: Gloves are for single-food use only. The inspector discussed glove usage with the staff.</p>	COS
15.	3-302.11(A)(3-9)	C	<p>Observation: In-house-made TCS foods and raw items are not covered while stored in the main walk-in cooler.</p>	5/10/2024
16.	4-601.11(A)	PF	<p>Observation: Debris built up on the blade of the tabletop can opener Per the person in charge the can opener and pizza cutter had not been used that day.</p> <p>Observation: Excessive debris builds up on the interior surfaces of all the cold holding units of the facility.</p> <p>Corrected by: Can opener sent to be washed, rinsed, and sanitized before being put back into storage.</p>	5/10/2024
22.	3-501.16(B)	P	<p>Observation: Eggs were stored on the prep table by the 3-bay sink. The person in charge stated that the eggs had been out at room temperature for less than one hour. The person in charge returned both items to the cooler.</p>	COS
23.	3-501.17	PF	<p>Observation: Several Open commercial containers lacked the open date marking. Several containers of prepared foods and sauces lacked date marking.</p>	5/10/2024
28.	7-207.11(A)	PF	<p>Observation: Medicine bottles are stored with food items in the dry storage area.</p>	5/10/2024

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-303.12	C	<p>Observation: Several boxes and buckets of food are stored on the floor of the walk-in cooler.</p>	5/10/2024
40.	2-402.11	C	<p>Observation: The food employee wasn't wearing an effective hair restraint.</p> <p>Corrected by: The food employee put his hat on.</p>	COS

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
41.	3-304.14	C	Observation: Sanitizer solution bucket stored on the ground. Observation: Wiping cloths used to sanitize surfaces were stored on tables between use.	5/10/2024
43.	3-304.12	C	Observation: Rice scoops are stored in room temperature water between uses. Corrected by: The person in charge discarded the water and stored the scoops in a dry container.	COS
47.	4-101.11(B-E)	C	Observation: Single-use "to go" plastic bags with ink lettering used to store food in all the cold holding units. The inspector discussed using food-grade equipment when cooking, cooling, reheating, and storing foods.	5/10/2024
47.	4-202.11	P	Observation: Excessive debris builds up on the interior surfaces of all the facility cold-holding units.	5/3/2024
47.	4-201.11	C	Observation: Absorbent towels are used as food contact liners in containers of cooked food.	5/10/2024
47.	4-401.11(A) (B), 4.402.11, 4-402.12, 4- 501.11	C	Observation: The condenser of the walk-in cooler is in disrepair, water was observed on the walk-in cooler's surface.	5/10/2024
48.	4-303.11		No sanitizer is available during active food preparation in the kitchen or the bar. Corrected by: Sanitizer provided at the correct concentration for use.	COS
55.	6-501.12, 6- 501.13	C	Observation: The ceiling, hood, and vents above the food prep area had dust and smoke build-up.	5/10/2024
55.	6-501.16	C	Observation: Drying mop stored in the basin of the 3-bay sink.	5/10/2024
56.	6-202.11	C	Observation: No protective shielding was observed on the kitchen lights above the cutting boards and the stove.	5/10/2024

Inspection Published Comment:

This onsite visit is a routine inspection. A physical recheck will occur on or after 5/10/2024 to verify corrections have been made.

A non-illness complaint was also completed at the time of inspection. The complainant deals with the facility's cleanliness, sanitation, and ventilation. The complaint is verified.

Long-Term Corrective Actions:

The following items are repeat Risk Factor Violations. The owner stated they will implement the following long-term corrective actions:


- #10. The person in charge agreed to discuss with the staff the requirements of nothing being stored in the basin or front of the hand sink.
- #9 and #15. The person in charge agrees to ensure employees are retrained on storing raw and ready-to-eat foods and the proper using of single-use gloves.
- #16. The person in charge agreed to discuss proper cleaning of equipment before being placed into storage.
- #22. The person in charge agreed to train all kitchen staff on the proper cold holding of the eggs.
- #23. The person in charge agrees to retrain employees on the date marking and shelf life of prepared and opened foods on-site.

Follow-up will be completed on or after 5/10/2024 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAcc essible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparate dAndProtectedEnglis h	15 Food Separated and Protected English
DIA_16FoodContactS urfacesCleanedAndS anitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_1PersonInCharg eDemonstrationOfKn owledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_22ProperColdHol dingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatema rkingAndDisposition	23 Proper Datemarking and Disposition

DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_48TestStrips	48 Test Strips
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed
DIA_9NoBareHandContactWithRTEFoods	9 No Bare Hand Contact With RTE Foods



Trishi Stokes
Person In Charge



Ahmed Mohammed
Inspector