



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	0	Date: 6/14/2024 Time In: 11:49 AM Time Out: 12:59 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
Establishment: ORYZA ASIAN CUISINE	Address: 5 STURGIS CORNER DR	City/State: Iowa City, IA	Zip: 52246	Telephone: 3194009396
License/Permit#: 157132 - Food Service Establishment License	Permit Holder: SUN ENTERPRISE LLC. DBA TLC ASIAN CUISINE	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	15. Food separated and protected (Cross Contamination and Environmental) N/O
1. Person in charge present, demonstrates knowledge, and performs duties N/O	16. Food contact surfaces: cleaned and sanitized N/O
2. Certified Food Protection Manager N/O	17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O
Employee Health	Potentially Hazardous Food Time/Temperature Control for Safety
3. Management, food employee and conditional employee knowledge, responsibilities and reporting N/O	18. Proper cooking time and temperatures N/O
4. Proper use of exclusions and restrictions N/O	19. Proper reheating procedures of hot holding N/O
5. Procedures for responding to vomiting and diarrheal events N/O	20. Proper cooling time and temperatures N/O
Good Hygienic Practices	21. Proper hot holding temperatures N/O
6. Proper eating, tasting, drinking, or tobacco use N/O	22. Proper cold holding temperatures N/O
7. No discharge from eyes, nose, and mouth N/O	23. Proper date marking and disposition N/O
Control of Hands as a Vehicle of Contamination	24. Time as a public health control: procedures and records N/O
8. Hands clean and properly washed N/O	Consumer Advisory
9. No bare hand contact with ready to eat foods N/O	25. Consumer advisory provided for raw or undercooked foods N/O
10. Hand washing sinks properly supplied and accessible N/O	Highly Susceptible Populations
Approved Source	26. Pasteurized foods used; prohibited foods not offered N/O
11. Foods obtained from an approved source N/O	Food/Color Additives and Toxic Substances
12. Foods received at proper temperatures N/O	27. Food additives: approved, properly stored, and used N/O
13. Food in good condition, safe, and unadulterated N/O	28. Toxic substances properly identified, stored and used N/O
14. Required records available; shellstock tags, parasite destruction N/O	Conformance with Approved Procedures
Protection from Contamination	29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/O

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	Proper Use of Utensils
30. Pasteurized eggs used where required N/O	43. In use utensils: properly stored N/O
31. Water and ice from approved source N/O	44. Utensils, equipment, and linens: properly stored dried and handled N/O
32. Variance obtained for specialized processing methods N/O	45. Single-use/single service articles: properly stored and used N/O
Food Temperature Control	46. Slash-resistant and cloth glove use N/O
33. Proper cooling methods used; adequate equipment for temperature control N/O	Utensils, Equipment, and Vending
34. Plant food properly cooked for hot holding N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used N/O
35. Approved thawing methods N/O	48. Warewashing facilities: installed, maintained, and used; test strips N/O
36. Thermometers provided and accurate IN	49. Non-food contact surfaces clean N/O
Food Identification	Physical Facilities
37. Food properly labeled; original container N/O	50. Hot and Cold water available; adequate pressure N/O
Prevention of Food Contamination	51. Plumbing installed; proper backflow devices N/O
38. Insects, rodents, and animals not present/outer openings protected IN	52. Sewage and waste water properly disposed N/O
39. Contamination prevented during food preparation, storage and display N/O	53. Toilet facilities; properly constructed, supplied, and cleaned N/O
40. Personal cleanliness N/O	54. Garbage and refuse properly disposed; facilities maintained N/O
41. Wiping cloths: properly used and stored N/O	55. Physical facilities installed, maintained, and clean IN
42. Washing fruits and vegetables N/O	56. Adequate ventilation and lighting; designated areas used N/O
	57. Licensing; posting licenses and reports; smoking IN

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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Inspection Published Comment:

A physical Recheck inspection was conducted. The establishment has increased the frequency of pest control to five visits per month. The person in charge agreed to email the inspector the pest control summary for each visit.

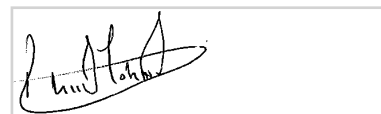
Corrections observed during this inspection included:

- 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 person in charge provided the inspector with the Pest Defense pest control visit summary of 06/04/2024 and 06/14/2024 "attached to this report".
- Item #55 The ceiling and vents above the food prep area have been cleaned and painted.
- Item #57 The current Food Inspection Report is posted.

The following guidance documents have been issued:



Kiven Sun
Person In Charge



Ahmed Mohammed
Inspector