



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	3 1	Date: 6/27/2024 Time In: 11:05 AM Time Out: 2:10 PM
Establishment: TASTE OF CHINA	Address: 2012 8TH ST	City/State: Coralville, IA	Zip: 52241
License/Permit#: 195442 - Food Service Establishment License	Permit Holder: FENG YAN ZHENG	Inspection Reason: Routine	Est. Type: Restaurants Risk Category: Risk Level 3 (Medium)

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, R 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 IN 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 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 IN 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) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*) 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 IN 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*) 23. Proper date marking and disposition IN 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 N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used IN 28. Toxic substances properly identified, stored and used IN 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 OUT, (*) 36. Thermometers provided and accurate OUT 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 IN 40. Personal cleanliness IN 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 IN 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
1.	2-103.11(A)-(N) & (P)	PF	<p>Observation: (I) EMPLOYEES are properly maintaining the temperatures of TIME/TEMPERATURE CONTROL FOR SAFETY FOODS during hot and cold holding through daily oversight of the EMPLOYEES' routine monitoring of FOOD temperatures. Foods held in front fridge and walk-in cooler were not maintained below 41F.</p> <p>(K) 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. No sanitizer was set up at time of inspection. Can opener in storage with debris buildup on cutting surface had not been properly washed, rinsed and sanitized after use and before storage.</p> <p>(N) EMPLOYEES are properly trained in FOOD safety, including FOOD allergy awareness, as it relates to their assigned duties. Employees are unable to demonstrate knowledge on correct cooking temperatures of cooked chicken and shrimp. Employees were not able to demonstrate correct hot holding temperatures of foods or procedures on the correct cooling of foods cooked onsite.</p>	7/7/2024
16.	4-601.11(A)	PF	<p>Observation: Cutting blade of table top can opener has debris buildup on cutting surface. Per employees can opener had not been used this day.</p> <p>Corrected by: Can opener was sent to be washed. Employee began scrubbing blade, before placing opener in pile of dirty dishes.</p>	COS
22.	3-501.16(A)(2)	P	<p>Observation: Front fridge: fridge is unable to maintain temperatures below 41F. Cooked chicken chunks(44.1F) and eggrolls(42.3F,42.1F)</p> <p>Walk-in cooler: Ambient temperature of 43F. Temperature for safety foods(chicken(43F), beef(43F), Char Sui(43.9F), cooked chicken chunks(44.4F,45.7F), cooked noodles(43.5F)) were unable to maintain temperatures below 41F.</p> <p>Corrected by: Front fridge: Items were voluntarily discarded. Fridge thermostat was turned colder. A recheck 1 hour later and fridge was holding at 40.0F. Employees to monitor fridge temperatures before returning foods to fridge.</p> <p>Walk-in cooler: Items unable to maintain temperatures below 41F were voluntarily discarded by person in charge.</p>	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		<p>Observation: At time of inspection shrimp, beef and chicken were thawing at ambient temperatures in the prep area of the kitchen.</p> <p>Corrected by: Inspector discussed proper thawing procedures with employees. Foods were moved to cold holding for proper thawing.</p>	COS
36.	4-204.112(A)-(D)	C	Observation: Front fridge does not have a functioning ambient air thermometer.	7/7/2024
36.	4-502.11(B)	PF	<p>Observation: Thin tipped thermometers for measuring foods were not calibrated. One thermometer no longer functioning.</p> <p>Inspector provided JCPH supplied digital thermometer to establishment.</p>	7/7/2024
41.	3-304.14	C	Observation: At time of inspection in use wiping cloths were stored on counter tops between uses. While no sanitizer was available for storage of cloths.	7/7/2024
43.	3-304.12	C	<p>Observation: Scoops store in bulk bins had handles in contact and submerged in the food.</p> <p>Cup stored in bulk corn starch as measuring tool did not have a dedicated handle.</p> <p>Corrected by: Scoops were removed for washing, rinsing and sanitizing before being placed back into bulk foods with the handle stored outside of the food.</p> <p>Cup with no dedicated handle was discarded.</p>	COS
47.	4-101.11(B-E)	C	Observation: Foods stored in original #10 cans after opening. Have foods stored in food safe containers after opening.	7/7/2024
48.	4-303.11		<p>Observation: At time of inspection sanitizer was not prepared.</p> <p>Corrected by: Sanitizer solution was prepared and tested at the correct concentration.</p>	COS

Inspection Published Comment:
 Routine inspection conducted. A physical recheck will occur on or after 7/7/24 to verify corrections have been made.

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

#1. Person in charge has a currently active CFPM that expires in October. Person in charge will retake class to retrain on food safety. Following completion of class and recertification Person in Charge will retrain employees on safe cooking temperatures, cooling procedures and hot holding temperatures.

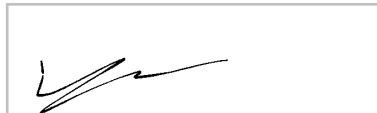
Inspector provided a thin tipped thermometer to establishment.

Establishment contacted HVAC company for repairs on malfunctioning walk-in cooler. Person in charge agrees to not store any foods requiring temperature for safety in walk-in cooler until repairs are made and cooler is verified working at or below 41F.

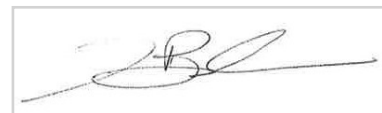
Follow-up will be completed on or after 7/7/2024 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_36ThermometersProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_48TestStrips	48 Test Strips



Daniel Xiong
 Person In Charge



Jesse Bockelman
 Inspector