



## Food Establishment Inspection Report

Johnson County Public Health	No. Of Risk Factor/Intervention Violations	5	Date: 8/21/2024
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0	Time In: 11:32 AM Time Out: 1:15 PM
Establishment: PARADISE INDIAN GRILL	Address: 555 S HIGHWAY 965	City/State: North Liberty, IA	Zip: 52317
Telephone: 3193182090	Permit Holder: KRISHNA MANGAMURI	Inspection Reason: Routine	Est. Type:
License/Permit#: 242365 - Food Service Establishment License, 242366 - Retail Food Establishment License			Risk Category: Risk Level 4 (High), 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 IN</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 IN</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 IN</p> <p>9. No bare hand contact with ready to eat foods IN</p> <p>10. Hand washing sinks properly supplied and accessible OUT</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/A</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) OUT, (*)</p> <p>16. Food contact surfaces: cleaned and sanitized OUT, (*)</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 IN</p> <p>21. Proper hot holding temperatures IN</p> <p>22. Proper cold holding temperatures OUT, (*)</p> <p>23. Proper date marking and disposition OUT</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 N/A</p> <p>28. Toxic substances properly identified, stored and used IN</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 IN</p> <p><b>Food Identification</b></p> <p>37. Food properly labeled; original container OUT</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 OUT</p> <p>40. Personal cleanliness OUT</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 OUT</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 IN</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 IN</p> <p>56. Adequate ventilation and lighting; designated areas used OUT</p> <p>57. Licensing; posting licenses and reports; smoking IN</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
10.	6-301.11	PF	Observation: Prep line hand sink soap dispenser no longer attached to wall and inaccessible.	8/31/2024
10.	6-301.12	PF	Observation: Hand sink in food prep area lacked paper towels. Corrected by: Person in charge refilled paper towel holder.	COS
15.	3-302.11(A)(2)	P	Observation: Raw chicken stored above raw eggs in walk in fridge. Corrected by: Person in charge moved raw eggs above raw chicken to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Knife in storage was visibly dirty to sight. Corrected by: Person in charge brought knife to dishwasher to be washed, rinsed, and sanitized.	COS
22.	3-501.16(B)	P	Observation: Raw eggs stored at room temperature had a temp of 65 degrees. According to person in charge eggs had only been out of cooler for less than a hour. Corrected by: Person in charge put raw eggs in low boy cooler for storage between uses.	COS
23.	3-501.18	P	Observation: House made sauce (8/7/2024) held past 7 day limit for in house prepped foods. Corrected by: Person in charge voluntary discarded outdated item.	COS
23.	3-501.17	PF	Observation: House made yogurt and sauces made over 24 hours prior lacked label with date item was made.	8/31/2024

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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 and ingredients lack label with common name.	8/31/2024
39.	3-305.11	C	Observation: Several boxes of food in the walk-in freezer are stored in the ground.	8/31/2024
40.	2-402.11	C	Observation: Employees were observed in active food prep areas without hair restraints.	8/31/2024
41.	3-304.14	C	Observation: At time of inspection sanitizer was not set up in the kitchen. Corrected by: Person in charge set up sanitizer and tested at the correct ppm.	COS
43.	3-304.12	C	Observation: Scoops in bulk seasoning bins do not have a dedicated handle. Corrected by: Scoops without a dedicated handle were removed from foods and replaced with scoops having a handle. Observation: Scoop handle in rice warmer was stored in contact with rice. Corrected by: Person in charge placed scoop right side up to prevent contamination.	8/31/2024
44.	4-901.11	C	Observation: Clean pots and pans were stacked wet. Preventing items from air drying.	8/31/2024
47.	4-101.11(A)	P	Observation: Foods stored in original metal containers after opening. Corrected by: Person in charge removed foods from metal cans and placed in food safe container. Observation: Single use foil used as shelf liner on grill in kitchen. Foil is not a durable and cleanable surface.	COS
56.	6-202.11	C	Observation: Lights located in kitchen prep area and dishwashing area lacked a protective covering.	8/31/2024

**Inspection Published Comment:**

Routine inspection conducted. A physical re-check will be conducted on or around (8/31/2024) to verify corrections have been made.

Follow-up will be completed on or after 8/31/2024 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_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used



Krishna Mangamuri  
Person In Charge



Laura Sneller  
Inspector