



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	5	Date: 1/30/2025 Time In: 12:23 PM Time Out: 1:08 PM	
	No. Of Repeat Factor/Intervention Violations	5		
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: 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>Supervision</p> <p>1. Person in charge present, demonstrates knowledge, and performs duties IN</p> <p>2. Certified Food Protection Manager OUT, R</p> <p>Employee Health</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>Good Hygienic Practices</p> <p>6. Proper eating, tasting, drinking, or tobacco use IN</p> <p>7. No discharge from eyes, nose, and mouth IN</p> <p>Control of Hands as a Vehicle of Contamination</p> <p>8. Hands clean and properly washed OUT, (*), R</p> <p>9. No bare hand contact with ready to eat foods IN</p> <p>10. Hand washing sinks properly supplied and accessible OUT, R</p> <p>Approved Source</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>Protection from Contamination</p>	<p>15. Food separated and protected (Cross Contamination and Environmental) OUT, (*), R</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>Potentially Hazardous Food Time/Temperature Control for Safety</p> <p>18. Proper cooking time and temperatures N/O</p> <p>19. Proper reheating procedures of hot holding N/O</p> <p>20. Proper cooling time and temperatures N/O</p> <p>21. Proper hot holding temperatures IN</p> <p>22. Proper cold holding temperatures IN</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>Consumer Advisory</p> <p>25. Consumer advisory provided for raw or undercooked foods N/A</p> <p>Highly Susceptible Populations</p> <p>26. Pasteurized foods used; prohibited foods not offered N/A</p> <p>Food/Color Additives and Toxic Substances</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>Conformance with Approved Procedures</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>Safe Food and Water</p> <p>30. Pasteurized eggs used where required IN</p> <p>31. Water and ice from approved source IN</p> <p>32. Variance obtained for specialized processing methods N/A</p> <p>Food Temperature Control</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 OUT, (*)</p> <p>36. Thermometers provided and accurate IN</p> <p>Food Identification</p> <p>37. Food properly labeled; original container IN</p> <p>Prevention of Food Contamination</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 IN</p> <p>42. Washing fruits and vegetables IN</p>	<p>Proper Use of Utensils</p> <p>43. In use utensils: properly stored IN</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/O</p> <p>Utensils, Equipment, and Vending</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>Physical Facilities</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 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
2.	2-102.12(A)	C	Observation: The facility is found in violation of Code 2-103.11 of the 2017 Food Code and all employees designated as the person in charge are not certified food protection managers.	2/9/2025
8.	2-301.14	P	Observation: A food employee didn't wash her hands after returning from the bathroom before wearing gloves and handling food. Corrected by: The inspector discussed with the person in charge the appropriate hand washing procedure, and the employee followed the procedure.	COS
10.	5-202.12(A)	PF	Observation: The hand sink hot water temperature was 93F at the time of inspection. Corrected by: Hot water adjusted to above 100F.	COS
10.	5-205.11	PF	Observation: The handwashing sink by the dish machine area was clogged.	2/9/2025
10.	5-205.11	PF	Observation: The handwashing sink next to the hot holding units was blocked by a bucket and a trash can and is not accessible. Corrected by: The person in charge removed the items from the sink.	COS
15.	3-302.11(A)(1)	P	Observation: Raw chicken stored above ready-to-eat food in the walk-in cooler. Corrected by: The person in charge arranged storage so the chicken stored below ready-to-eat food.	COS
16.	4-601.11(A)	PF	Observation: A raw chicken container was covered with dirty pan covers. Corrected by: The person in charge covered the chicken with plastic wrap.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Portions of beef meat were thawing on the 3-bay sink. Corrected by: A discussion was made with the manager regarding methods to thaw food items for preparation, including in a walk-in cooler or under cold running water. The meat was moved under cold running water.	COS
47.	4-202.11	P	Observation: Debris build up on shelves in the 3-door retail freezer and the 2-door cooler next to the walk-in cooler. Observation: Excessive debris builds up on interior and exterior surfaces of the dish machine.	2/2/2025
47.	4-501.13	C	Observation: Excessive debris builds up on interior surfaces of microwaves on make line.	2/9/2025
48.	4-303.11		Observation: No sanitizer is available in the bar during the inspection. Corrected by: Sanitizer was provided at the correct concentration in the bar for use.	COS
55.	6-501.12, 6-501.13	C	Observation: Excessive debris builds up on the vent over the dishwashing machine.	2/9/2025

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 2/9/2025 to verify corrections have been made.

Long-Term Corrective Actions:

The following items are repeat risk factor violations. The owner stated they will implement the following long-term corrective actions:

#8. The person in charge agreed to train all kitchen staff on the proper handwashing requirements.

#15. The person in charge agrees to ensure employees are retrained on the storage of raw and ready-to-eat foods.

Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violations #10, 16, and #48. See the official letter for compliance details.

Follow-up will be completed on or after 2/9/2025 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_48TestStrips	48 Test Strips
DIA_8HandsCleanAn dProperlyWashed	8 Hands Clean and Properly Washed



Kevin Sun
Person In Charge



Ahmed Mohammed
Inspector