



Food Establishment Inspection Report

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| 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 | 2 0 | Date: 2/10/2025 Time In: 12:23 PM Time Out: 12:47 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: 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

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| Supervision 1. Person in charge present, demonstrates knowledge, and performs duties N/O 2. Certified Food Protection Manager OUT Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting N/O 4. Proper use of exclusions and restrictions N/O 5. Procedures for responding to vomiting and diarrheal events N/O Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use N/O 7. No discharge from eyes, nose, and mouth N/O 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 N/O 10. Hand washing sinks properly supplied and accessible IN Approved Source 11. Foods obtained from an approved source N/O 12. Foods received at proper temperatures N/O 13. Food in good condition, safe, and unadulterated N/O 14. Required records available; shellstock tags, parasite destruction N/O 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 N/O Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures N/O 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures N/O 22. Proper cold holding temperatures N/O 23. Proper date marking and disposition N/O 24. Time as a public health control: procedures and records N/O Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/O Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/O Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/O 28. Toxic substances properly identified, stored and used N/O Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/O |
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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.

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| Safe Food and Water 30. Pasteurized eggs used where required N/O 31. Water and ice from approved source N/O 32. Variance obtained for specialized processing methods N/O Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control N/O 34. Plant food properly cooked for hot holding N/O 35. Approved thawing methods IN 36. Thermometers provided and accurate N/O Food Identification 37. Food properly labeled; original container N/O Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected N/O 39. Contamination prevented during food preparation, storage and display N/O 40. Personal cleanliness N/O 41. Wiping cloths: properly used and stored N/O 42. Washing fruits and vegetables N/O | Proper Use of Utensils 43. In use utensils: properly stored N/O 44. Utensils, equipment, and linens: properly stored dried and handled N/O 45. Single-use/single service articles: properly stored and used N/O 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 IN 48. Warewashing facilities: installed, maintained, and used; test strips IN 49. Non-food contact surfaces clean N/O Physical Facilities 50. Hot and Cold water available; adequate pressure N/O 51. Plumbing installed; proper backflow devices N/O 52. Sewage and waste water properly disposed N/O 53. Toilet facilities; properly constructed, supplied, and cleaned N/O 54. Garbage and refuse properly disposed; facilities maintained N/O 55. Physical facilities installed, maintained, and clean IN 56. Adequate ventilation and lighting; designated areas used N/O 57. Licensing; posting licenses and reports; smoking N/O |
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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. | 3/16/2025 |
| 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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Inspection Published Comment:

A physical recheck inspection was conducted. A second physical recheck inspection will occur on or after 3/16/25.

Corrections observed during this inspection included:

Item #8 Employees were observed practicing good hand washing and donning gloves.

Item #10: All kitchen hand-washing sinks of the facility are accessible, supplied with hot water, soap, and paper towels, and in good maintenance.

Item #15 Food was stored properly in the correct order.

Item #35 The establishment is using the proper thawing methods of food items for preparation, including in a walk-in cooler or under cold running water.

Item #47 All the food contact and noncontact surfaces are clean.

Item #48 Sanitizer and sanitizer test strips were available in the bar during the inspection.

Item #55 The vent over the dishwashing machine was observed clean.


Discussions with management:

#2 The person in charge agrees to meet CFPM requirements no later than 3/16/2025 and send the inspector a CFPM certificate of completion upon course and exam completion.


Follow-up will be completed on or after 3/16/2025 by Physical Recheck.

The following guidance documents have been issued:

| Document Name | Description |
|-------------------------------------|-------------------------------------|
| DIA_2CertifiedFoodProtectionManager | 2 Certified Food Protection Manager |



Kevin Sun
Person In Charge



Ahmed Mohammed
Inspector