

**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	4	Date: 3/27/2025 Time In: 11:15 AM Time Out: 12:55 PM	
	No. Of Repeat Factor/Intervention Violations	3		
Establishment: CHINA GARDEN	Address: 245 BEAVER CREEK CTR	City/State: North Liberty, IA	Zip: 52317	Telephone: 3196652674
License/Permit#: 213679 - Food Service Establishment License	Permit Holder: WENDONG WANG	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

Supervision	
1. Person in charge present, demonstrates knowledge, and performs duties	IN
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	OUT, R
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)	OUT, (*), R
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	N/O
21. Proper hot holding temperatures	IN
22. Proper cold holding temperatures	IN
23. Proper date marking and disposition	OUT, R
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	N/A
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

**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	IN
36. Thermometers provided and accurate	IN
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	OUT
40. Personal cleanliness	OUT
41. Wiping cloths: properly used and stored	IN
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/A
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	IN
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

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
5.	2-501.11	PF	Observation: No site specific vomit and diarrheal clean up procedure on site at time of inspection.	4/6/2025
15.	3-302.11(A)(1)	P	Observation: Raw chicken stored above container of cream cheese within walk in fridge. Corrected by: Person in charge moved cream cheese above raw chicken to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Blade of can opener was visibly dirty to sight. According to person in charge can opener was last used over 24 hours prior. Corrected by: Person in charge brought can opener to 3 bay sink to be washed, rinsed and sanitized.	COS
23.	3-501.17	PF	Observation: Cut lettuce within top prep cooler in kitchen made over 24 hour prior lacked label with date item was prepared. Corrected by: Person in charge labeled lettuce with date item was prepared.	4/6/2025

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-305.11	C	Observation: Containers of food stored on floor within walk in cooler.	4/6/2025
39.	3-305.11	C	Observation: Multiple containers of sauces within low boy coolers on prep line lacked lids to protect from contamination	4/6/2025
39.	3-307.11	C	Observation: ready to eat vegetables stored within cardboard box previously used to store raw chicken. Corrected by: Person in charge voluntarily discarded ready to eat vegetables stored in cardboard box.	COS
40.	2-303.11	C	Observation: Employee in active food prep was observed wearing a wrist watch.	4/6/2025
43.	3-304.12	C	Observation: Scoop without designated handle stored in contact with flour in bulk flour bin. Corrected by: Person in charge removed scoop without designated handle from container and replaced with scoop having a designated handle.	COS
47.	4-101.11(B-E)	C	Observation: Non-food grade plastic bags with ink lettering were used to store ready to eat lettuce within low boy kitchen cooler. Food should be stored in a food safe container.	4/6/2025
47.	4-101.11(B-E)	C	Observation: Cooking oil stored in metal tin cans on stove top. Raw chicken stored within metal tin can in low boy kitchen cooler. Food should be stored in a food safe container.	4/6/2025

**Inspection Published Comment:**

Routine inspection conducted. A physical re-check will be conducted on or around 4/7/2025 to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #5 &amp; #23. See official letter for compliance details.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

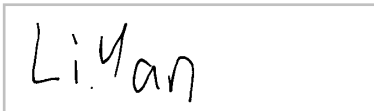
#15: Employees will ensure that coolers are maintained to store raw proteins correctly.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

Follow-up will be completed on or after 4/6/2025 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_23ProperDateMarkingAndDisposition	23 Proper Date marking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_5ProceduresForRespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrhea events



Liyan Wang  
Person In Charge



Laura Sneller  
Inspector