



Food Establishment Inspection Report

Johnson County Public Health 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">No. Of Risk Factor/Intervention Violations</td> <td style="width: 50%; text-align: center;">2</td> </tr> <tr> <td>No. Of Repeat Factor/Intervention Violations</td> <td style="text-align: center;">0</td> </tr> </table>	No. Of Risk Factor/Intervention Violations	2	No. Of Repeat Factor/Intervention Violations	0	Date: 3/25/2025 Time In: 11:05 AM Time Out: 12:40 PM
No. Of Risk Factor/Intervention Violations	2					
No. Of Repeat Factor/Intervention Violations	0					
Establishment: EXOTIC INDIA	Address: 102 2ND AVE	City/State: Coralville, IA	Zip: 52241	Telephone: 3193544710		
License/Permit#: 192967 - Food Service Establishment License	Permit Holder: SHYAM BASNET	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 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 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 IN 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 N/O 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures N/O 22. Proper cold holding temperatures IN 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 OUT, (*) Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan OUT
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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 N/O 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 IN 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 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 OUT, (*) 56. Adequate ventilation and lighting; designated areas used OUT, (*) 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
28.	7-201.11	P	Observation: Chlorine sanitizer spray bottle and bottle of glass cleaner stored on wire shelf within kitchen above food equipment and utensils. Corrected by: Person in charge moved sanitizers to bottom shelf to prevent contamination.	COS
29.	3-502.11	PF	Observation: Establishment produces a yogurt onsite that is a specialized process. Inspector will work with and help establishment with applying for a variance for producing in house yogurt.	4/4/2025

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-305.11	C	Observation: Multiple containers of food and sauces within stand up fridge next to prep line lacked covers to protect from contamination. Corrected by: Person in charge covered food items with plastic wrap to prevent contamination.	COS
43.	3-304.12	C	Observation: Scoop within bulk flour container lacked designated handle. Corrected by: Person in charge removed scoop without designated handle and replaced with scoop having a designated handle.	COS
47.	4-101.11(B-E)	C	Observation: Tomato puree within low boy kitchen cooler stored in original metal containers after opening. Store food in food safe containers after opening metal cans. Corrected by: Person in charge moved Tomato puree to a food safe container for storage.	COS
48.	4-302.14, 4-501.116	PF	Observation: Current chlorine test strips on site are expired.	4/4/2025
55.	6-501.16	C	Observation: Drying mops stored on floor within back prep area. Corrected by: Person in charge moved drying mops to top portion of mop bucket to allow for proper drying.	COS
56.	6-403.11, 6-501.110	C	Observation: Employee personal medicine and burn spay stored on shelf above low boy cooler within kitchen. Corrected by: Person in charge moved personal items to designated area to prevent contamination.	COS

Inspection Published Comment:

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

Discussions with Management:

#29. Establishment produces an in house yogurt. Through discussions it was determined the yogurt making process falls outside the allowed processes of the FDA Food Code and is classified as a specialized process. Inspector will work with the establishment in what to do to apply for a variance to produce the in house yogurt. Until a variance is achieved and approved the yogurt used by the establishment will come from an approved commercial source.

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

The following guidance documents have been issued:

Document Name	Description
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_29ComplianceVarianceandSpecialProcesses	29 Compliance with Variance and Special Processes
DIA_48TestStrips	48 Test Strips

A handwritten signature in black ink, appearing to read 'Shyam', enclosed within a rectangular box.

Shyam Basnet
Person In Charge

A handwritten signature in blue ink, appearing to read 'Laura Sneller', enclosed within a rectangular box.

Laura Sneller
Inspector