



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 No. Of Repeat Factor/Intervention Violations	8 8	Date: 3/12/2025 Time In: 1:00 PM Time Out: 3:15 PM
Establishment: MASALA	Address: 9 S DUBUQUE ST	City/State: IOWA CITY, IA	Zip: 52240 Telephone: 3193386199
License/Permit#: 43228 - Food Service Establishment License	Permit Holder: ANGELA INC	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 OUT, R 2. Certified Food Protection Manager OUT, R Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting OUT, R 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 OUT, (*), R 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible OUT, (*), R 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 OUT, (*), R 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 N/O 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*), R 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 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
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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 N/O 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 IN 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored OUT, (*) 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 IN 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 OUT 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
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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
1.	2-102.11(A)(B)(C)(1) & (C)(4-16)	PF	<p>Observation: During the inspection and upon request the person in charge cannot demonstrate to the knowledge of the following:</p> <p>(1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a FOOD EMPLOYEE.</p> <p>(2) Explaining the responsibility of the PERSON IN CHARGE for preventing the transmission of foodborne disease by a FOOD EMPLOYEE who has a disease or medical condition that may cause foodborne disease.</p> <p>(3) Describing the symptoms associated with the diseases that are transmissible through FOOD.</p> <p>(4) Explaining the significance of the relationship between maintaining the time and temperature of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD and the prevention of foodborne illness.</p> <p>(5) Explaining the HAZARDS involved in the consumption of raw or undercooked MEAT, POULTRY, EGGS, and FISH.</p> <p>(6) Stating the required FOOD temperatures and times for safe cooking of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD including meat and poultry.</p>	3/22/2025
1.	2-103.11(A)-(N) & (P)	PF	<p>Observation: The person in charge cannot demonstrate the following duties in a food environment:</p> <p>1:EMPLOYEES are effectively cleaning their hands, by routinely monitoring the EMPLOYEES' handwashing.</p> <p>2: EMPLOYEES are properly maintaining the temperatures of TIME/TEMPERATURE CONTROL FOR SAFETY FOODS during hot and cold holding through daily oversight of the EMPLOYEES' routine monitoring of FOOD temperatures.</p> <p>3:) EMPLOYEES are properly SANITIZING cleaned multiuse EQUIPMENT and UTENSILS before they are reused, through routine monitoring of solution temperature and exposure time for hot water SANITIZING, and chemical concentration, pH, temperature, and exposure time for chemical SANITIZING.</p> <p>4: FOOD EMPLOYEES and CONDITIONAL EMPLOYEES are informed in a verifiable manner of their responsibility to report in accordance with LAW, to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD, as specified under 2-201.11(A).</p>	3/22/2025
2.	2-102.12(A)	C	<p>Observation: The facility is found in violation of Code 2-102.11 and 2-103.11 of the 2017 Food Code and all employees designated as the person in charge are not certified food protection managers.</p>	3/22/2025
3.	2-103.11(O)	PF	<p>Observation: Employees are not informed in a verifiable manner regarding their illness reporting responsibilities.</p>	3/22/2025
5.	2-501.11	PF	<p>Observation: Establishment does not have site specific procedure for responding to vomiting and diarrheal events.</p>	3/22/2025
8.	2-301.15	PF	<p>Observation: Employee rinsed hands in the prep sink when switching tasks.</p> <p>Corrected by: Inspector instructed staff on the proper hand washing location.</p>	COS
8.	2-301.14	P	<p>Observation: Employee entered the kitchen from another location and did not wash his hands.</p> <p>Corrected by: Person in charge told the employee to wash their hands. Inspector demonstrated proper hand washing techniques to the staff.</p>	COS
10.	6-301.11	PF	<p>Observation: Kitchen hand sink has no hand soap.</p> <p>Corrected by: Person in charge added hand soap to this location.</p>	COS
10.	5-205.11	PF	<p>Observation: Cutting board is blocking the top of the kitchen hand sink.</p> <p>Corrected by: Person in charge removed the cutting board from this location.</p>	COS
10.	5-205.11	PF	<p>Observation: Diced food debris sitting inside the kitchen hand sink basin.</p> <p>Corrected by: Person in charge removed the food debris and cleaned the sink.</p>	COS
10.	6-301.12	PF	<p>Observation: There is no disposable hand drying towels at the kitchen hand sink.</p> <p>Corrected by: Person in charge walked to target to buy paper towels.</p>	COS

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
16.	4-601.11(A)	PF	Observation: Can opener has visible grease and food debris on the blade. Corrected by: Person in charge removed the can opener for proper cleaning.	COS
22.	3-501.16(A)(2)	P	Observation: Cold buffet line is holding at 56 degrees. Corrected by: Person in charge voluntarily discarded Kheer, Raita, Gulab jamun and Tamarind Chutney. All items were held above 41 degrees for more than 4 hours.	COS
22.	3-501.16(A)(2)	P	Observation: Samosas near the kitchen microwave sitting at 55 degrees. Corrected by: Person in charge moved these items into the low boy prep cooler that is holding properly below 41 degrees within the allotted time.	COS
22.	3-501.16(A)(2)	P	Observation: Walk in cooler is holding at 56 degrees. All products in the cooler are also at 54-56 degrees. Corrected by: Person in charge voluntarily discarded multiple 5 gallon buckets of masala sauce and curry sauce. Multiple bins of raw chicken discarded. All food items requiring temperature control were discarded. Refrigerator tech is on site. Per tech, the cooling unit is leaking.	COS

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41.	3-304.14	C	Observation: Multiple white wiping cloths are sitting on kitchen prep surfaces covered in food debris. Corrected by: Person in charge removed these cloths for cleaning. Inspector taught the staff how to properly maintain wiping cloths in the kitchen environment.	COS
43.	3-304.12	C	Observation: Multiple utensils stored wedged between the prep cooler and the kitchen counter top near the hand sink. Corrected by: Person in charge removed and cleaned these items. Inspector taught staff how to properly store utensils.	COS
49.	4-601.11(B)(C), 4-602.13	C	Observation: Handles to the prep coolers are covered in food debris and grease.	3/22/2025
49.	4-601.11(B)(C), 4-602.13	C	Observation: Vents over the tandoor cooking apparatus is visibly covered in grease and dust.	3/22/2025
49.	4-601.11(B)(C), 4-602.13	C	Observation: The kitchen floor between and behind the grills and cook tops are covered in grease.	3/22/2025
49.	4-601.11(B)(C), 4-602.13	C	Observation: The food contact surfaces inside the kitchen microwave are visibly dirty with food debris.	3/22/2025

Inspection Published Comment:

This is a Routine inspection.

A Physical Recheck will occur on or after 3/22/2025 to verify corrections have been made.

A Warning Letter will be issued for Item number 10: Proper hand washing sink maintenance.

Per State of Iowa Food Code requirements a facility that is found in violation of Code 2-102.11 or 2-103.11 of the 2017 Food Code is no longer exempt from Iowa Code 31.1(2). The establishment will have all employees designated as the person in charge become certified food protection managers.

Establishment walk in cooler has been fixed by a technician. Establishment agrees to not open for dinner due to food storage capacity concerns. Inspector will recheck the cooler on 3/13/2025 to verify the cooler temperatures are adequate prior to any food storage or lunch preparation.

Follow-up will be completed on or after 3/22/2025 by Physical Recheck.

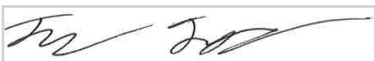
The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English

DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed



sunny sharma
Person In Charge



Tim James
Inspector