



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 <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">1</div>	Date: 3/24/2025 Time In: 1:00 PM Time Out: 1:45 PM
	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div>	
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: 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

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	N/O	
5. Procedures for responding to vomiting and diarrheal events	OUT	
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)	N/O	
16. Food contact surfaces: cleaned and sanitized	IN	
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	IN	
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	

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			Proper Use of Utensils		
30. Pasteurized eggs used where required	N/O		43. In use utensils: properly stored	IN	
31. Water and ice from approved source	N/O		44. Utensils, equipment, and linens: properly stored dried and handled	N/O	
32. Variance obtained for specialized processing methods	N/O		45. Single-use/single service articles: properly stored and used	N/O	
Food Temperature Control			46. Slash-resistant and cloth glove use	N/O	
33. Proper cooling methods used; adequate equipment for temperature control	N/O		Utensils, Equipment, and Vending		
34. Plant food properly cooked for hot holding	N/O		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	N/O	
35. Approved thawing methods	N/O		48. Warewashing facilities: installed, maintained, and used; test strips	N/O	
36. Thermometers provided and accurate	N/O		49. Non-food contact surfaces clean	IN	
Food Identification			Physical Facilities		
37. Food properly labeled; original container	N/O		50. Hot and Cold water available; adequate pressure	N/O	
Prevention of Food Contamination			51. Plumbing installed; proper backflow devices	N/O	
38. Insects, rodents, and animals not present/outer openings protected	N/O		52. Sewage and waste water properly disposed	N/O	
39. Contamination prevented during food preparation, storage and display	N/O		53. Toilet facilities; properly constructed, supplied, and cleaned	N/O	
40. Personal cleanliness	N/O		54. Garbage and refuse properly disposed; facilities maintained	N/O	
41. Wiping cloths: properly used and stored	IN		55. Physical facilities installed, maintained, and clean	N/O	
42. Washing fruits and vegetables	N/O		56. Adequate ventilation and lighting; designated areas used	N/O	
			57. Licensing; posting licenses and reports; smoking	N/O	

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: This establishment does not have site specific procedures for responding to vomiting and diarrheal events.	4/3/2025

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
-------------	-------------------	----------------	---------	-----------------

Inspection Published Comment:
This is a Physical Recheck.

A second physical recheck will occur on or after 4/3/2025.

The following items have been corrected:

Item number 1: The persons in charge can now explain the relationship between health and hygiene and food safety; Can speak to the symptoms or illnesses that an employee cannot work around food with; food temperature and time regarding reheating and the cooking of meat and poultry.

The person in charge ensured employees wash hands, utilize properly concentrated sanitizer and are informed of their reporting responsibilities.

Item number 2: All managers have signed up for CFPM classes. Managers have 6 months from the date of the original inspection to complete this course.

Item number 3: Employees are informed in a verifiable manner regarding their illness reporting responsibilities.

Item number 8: Employees are now properly washing their hands in the correct location and times.

Item number 10: The kitchen hand sink is properly maintained; Access, soap, paper towels and a clean sink basin are all present.

Item number 16: The can opener blade is clean to sight.

Item number 22: The cold buffet line items and the walk in cooler items are being held properly below 41 degrees.

Item number 41: All wiping cloths are stored properly in buckets of sanitizer.

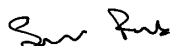
Item number 43: All utensils are stored properly clean and dry.

Item number 49: All prep cooler handles, overhead vents, kitchen floor and microwave non food contact surfaces are all clean to sight.

Follow-up will be completed on or after 4/3/2025 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_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Sunny Sharma
Person In Charge



Tim James
Inspector

