



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: 4/23/2025 Time In: 12:30 PM Time Out: 1:15 PM
No. Of Risk Factor/Intervention Violations	2					
No. Of Repeat Factor/Intervention Violations	0					
Establishment: PARADISE INDIAN GRILL	Address: 555 S HIGHWAY 965	City/State: North Liberty, IA				
	Zip: 52317	Telephone: 3193182090				
License/Permit#: 242365 - Food Service Establishment License, 242366 - Retail Food Establishment License	Permit Holder: KRISHNA MANGAMURI	Inspection Reason: Physical Recheck				
	Est. Type: Restaurants, Retail Stores	Risk Category: Risk Level 4 (High), 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	N/O	15. Food separated and protected (Cross Contamination and Environmental)	OUT, (*)
2. Certified Food Protection Manager	N/O	16. Food contact surfaces: cleaned and sanitized	IN
Employee Health		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O	Potentially Hazardous Food Time/Temperature Control for Safety	
4. Proper use of exclusions and restrictions	N/O	18. Proper cooking time and temperatures	N/O
5. Procedures for responding to vomiting and diarrheal events	N/O	19. Proper reheating procedures of hot holding	N/O
Good Hygienic Practices		20. Proper cooling time and temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	N/O	21. Proper hot holding temperatures	N/O
7. No discharge from eyes, nose, and mouth	N/O	22. Proper cold holding temperatures	N/O
Control of Hands as a Vehicle of Contamination		23. Proper date marking and disposition	IN
8. Hands clean and properly washed	N/O	24. Time as a public health control: procedures and records	N/O
9. No bare hand contact with ready to eat foods	N/O	Consumer Advisory	
10. Hand washing sinks properly supplied and accessible	OUT, (*)	25. Consumer advisory provided for raw or undercooked foods	N/O
Approved Source		Highly Susceptible Populations	
11. Foods obtained from an approved source	N/O	26. Pasteurized foods used; prohibited foods not offered	N/O
12. Foods received at proper temperatures	N/O	Food/Color Additives and Toxic Substances	
13. Food in good condition, safe, and unadulterated	N/O	27. Food additives: approved, properly stored, and used	N/O
14. Required records available; shellstock tags, parasite destruction	N/O	28. Toxic substances properly identified, stored and used	N/O
Protection from Contamination		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	IN
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	IN
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	N/O
Food Identification		Physical Facilities	
37. Food properly labeled; original container	IN	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	IN	53. Toilet facilities; properly constructed, supplied, and cleaned	N/O
40. Personal cleanliness	IN	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
10.	5-205.11	PF	Observation: Handwashing sink next to kitchen prep line was used as a dump sink. Corrected by: Person in charge had sink returned to a state of hand washing only.	COS
15.	3-302.11(A)(1)	P	Observation: Container of raw fish stored above ready to eat sauces within walk in cooler. Corrected by: Person in charge moved raw fish container below ready to eat sauce to prevent contamination.	COS

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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Inspection Published Comment:

This onsite visit is a recheck in reference to a illness complaint inspection conducted on 4/4/2025.

The following items have been corrected:

- #10: Hand washing sink at the bar had sign denoting handwashing only.
- #10: Hand washing sink were maintained for handwashing only.
- #15: All raw items properly stored in coolers throughout establishment.
- #16: Tabletop can opener blade and vegetable slicer blade were clean to sight.
- #22: All potentially hazardous foods in cold holding are held at or under 41 degrees.
- #23: House made sauces and potentially hazardous foods are date marked.
- #37: Spices in bulk containers within establishment are labeled.
- #39: Foods within walk in freezer are are stored at least 6 inches off the ground.
- #40: Employees in active food prep were observed wearing hair restraints.
- #41: Quaternary sanitizer solution was set up at at time of inspection. Wiping cloths were stored in sanitizer buckets between uses.
- #43. Scoops in use have dedicated handles and are stored with handles outside of contact with food.
- #44: Clean utensils and equipment where stored to prevent contamination.
- #47 All the food storage containers, food safe, durable and nonabsorbent.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English



Navya Jampani
Person In Charge



Laura Sneller
Inspector