# Food Establishment Inspection Report

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| Johnson County Public Health<br>**855 S Dubuque ST STE 113**<br>**Iowa City, IA 52240-0083** | **No. Of Risk Factor/Intervention Violations** | **0** | **Date: 8/22/2025**<br>**Time In: 11:00 AM**<br>**Time Out:11:30 AM** |
| | **No. Of Repeat Factor/Intervention Violations** | **0** | |

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| **Establishment: LA TEA** | **Address: 123 E Washington ST** | **City/State: Iowa City, IA** | **Zip: 52240** | **Telephone: 3193335435** |
| **License/Permit#:**<br>**263140 - Food Service Establishment License** | **Permit Holder: LA TEA IC IA INC** | **Inspection Reason: Pre-Opening** | **Est. Type:** | **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**

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| **Supervision** | |
| 1. Person in charge present, demonstrates knowledge, and performs duties | IN |
| 2. Certified Food Protection Manager | N/O |
| **Employee Health** | |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | N/O |
| 4. Proper use of exclusions and restrictions | N/O |
| 5. Procedures for responding to vomiting and diarrheal events | N/O |
| **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 | IN |
| 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/A |
| **Protection from Contamination** | |
| 15. Food separated and protected (Cross Contamination and Environmental) | IN |
| 16. Food contact surfaces: cleaned and sanitized | N/O |
| 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/A |
| 20. Proper cooling time and temperatures | N/O |
| 21. Proper hot holding temperatures | N/O |
| 22. Proper cold holding temperatures | N/O |
| 23. Proper date marking and disposition | N/O |
| 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/O |

## GOOD RETAIL PRACTICES

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

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

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|---|---|---|---|---|

**Inspection Published Comment:**
**This is a Non Illness complaint visit.**

**Complaint deals with pest control within the facility.**

**Complaint is Unverifiable.**

**The following guidance documents have been issued:**

Sophia Phan
Person In Charge

Tim James
Inspector