



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;">3</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div>	Date: 10/8/2025 Time In: 10:43 PM Time Out: 12:44 PM
Establishment: SHYANU LLC DBA EXOTIC INDIA	Address: 725 Mormon Trek BLVD	City/State: Coralville, IA	Zip: 52241
License/Permit#: 259736 - Food Service Establishment License	Permit Holder: SHYAM BASNET	Inspection Reason: Routine	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

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 OUT, (*) 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures N/O 22. Proper cold holding temperatures OUT, (*) 23. Proper date marking and disposition OUT 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 IN 35. Approved thawing methods OUT, (*) 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 IN 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored IN 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/O 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 IN 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 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
18.	3-401.14 (A-E)	P	Observation: The establishment is utilizing a non-continuous cooking process for chicken breast; however, this procedure has not been reviewed or approved by JCPH. Corrected by: The person in charge stated that no partial cooking of any food item will be performed at the establishment and that all chicken will be fully cooked to an internal temperature of 165°F.	COS
22.	3-501.16(A)(2)	P	Observation: A cooked chicken container in a lowboy refrigeration unit across from the stove was stored at 46.4°F. Corrected by: The person in charge voluntarily discarded the container.	COS
23.	3-501.17	PF	Observation: Several containers of prepared foods and sauces were found stored in the facility's cold holding units without the required date marking labels.	10/18/2025

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Beef was observed thawing in the three-compartment sink. Corrected by: The manager was advised on approved thawing methods, including thawing in a walk-in cooler or under cold running water. The beef was relocated to the walk-in cooler to complete the thawing process.	COS
47.	4-201.11	C	Observation: The chef was observed using an absorbent towel to handle the cooked meat skewer after removing it from the heat source. Absorbent towels are not approved for use as food contact surfaces. Corrected by: The chef was instructed to use clean, non-absorbent utensils or gloves when handling cooked food items. The absorbent towel was removed from use.	COS

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 10/18/2025 to verify corrections have been made.


Discussions with management:#20. Discuss with management about the methods to cool in-house-made food that was being batch-made quickly. Cooling guidance documents were issued.
#35. Discussion with management about the thawing methods of food items for preparation, including in a walk-in cooler or under cold running water.**Agreement:**

The person in charge acknowledged the observation regarding the non-continuous cooking of chicken breast and agreed to fully comply with JCPH requirements. They confirmed that no partial cooking of any food item will be conducted at the establishment, and that all chicken will be cooked to a minimum internal temperature of 165°F before service. The establishment also stated that if they decide to implement a non-continuous cooking process in the future, they will submit the procedure to JCPH for review and approval. The establishment understands that failure to follow approved cooking procedures may result in further enforcement action.


Follow-up will be completed on or after 10/18/2025 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_18ProperCookingTimeAndTemperature	18 Proper Cooking Time and Temperature
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition

A handwritten signature in black ink, appearing to be 'Shyan Basnet', enclosed within a rectangular box.

Shyan Basnet
Person In Charge

A handwritten signature in black ink, appearing to be 'Ahmed Mohammed', enclosed within a rectangular box.

Ahmed Mohammed
Inspector