



Food Establishment Inspection Report

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| 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;">9</td> </tr> <tr> <td>No. Of Repeat Factor/Intervention Violations</td> <td style="text-align: center;">7</td> </tr> </table> | No. Of Risk Factor/Intervention Violations | 9 | No. Of Repeat Factor/Intervention Violations | 7 | Date: 1/13/2026 Time In: 12:35 PM Time Out: 4:12 PM |
| No. Of Risk Factor/Intervention Violations | 9 | | | | | |
| No. Of Repeat Factor/Intervention Violations | 7 | | | | | |
| Establishment: ORYZA ASIAN CUISINE | Address: 5 STURGIS CORNER DR | City/State: Iowa City, IA | Zip: 52246 | Telephone: 3194009396 | | |
| License/Permit#: 157132 - Food Service Establishment License | Permit Holder: SUN ENTERPRISE LLC. DBA TLC ASIAN CUISINE | 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

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| Supervision 1. Person in charge present, demonstrates knowledge, and performs duties OUT, R 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 OUT, (*), R 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 OUT, (*) 14. Required records available; shellstock tags, parasite destruction N/A Protection from Contamination | 15. Food separated and protected (Cross Contamination and Environmental) OUT, (*), R 16. Food contact surfaces: cleaned and sanitized OUT, (*), R 17. Proper disposition of returned, previously served, reconditioned, and unsafe food OUT, (*) Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, (*), R 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods IN 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 OUT, (*), R 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.

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| 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 OUT Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected OUT 39. Contamination prevented during food preparation, storage and display OUT 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 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 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 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 OUT 56. Adequate ventilation and lighting; designated areas used OUT 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. | 2-103.11(A)-(N) & (P) | PF | <p>Observation: The person in charge was not able to ensure that:</p> <ul style="list-style-type: none"> -Employees are visibly observing foods and they are protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt and storage in the facility. -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. -Employees are properly trained in food safety. -Employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. | 1/23/2026 |
| 9. | 3-301.11(B)(D)(E) | P | <p>Observation: A food employee was observed touching ready-to-eat fried chicken with bare hands.</p> <p>Corrected by: The contaminated food was voluntarily discarded.</p> | COS |
| 10. | 5-205.11 | PF | <p>Observation: The hand-washing sink near the dish machine is blocked with items in the basin.</p> <p>Corrected by: Staff removed all items.</p> | COS |
| 10. | 5-205.11 | PF | <p>Observation: Food debris was present in the basin of the make-line handwashing sink.</p> <p>Corrected by: The person in charge cleaned and sanitized the handwashing sink.</p> | COS |
| 10. | 6-301.12 | PF | <p>Observation: All facility handwashing sinks were missing hand-drying provisions.</p> <p>Corrected by: An employee refilled the paper towels.</p> | COS |
| 13. | 3-101.11 | P | <p>Observation: Mold like debris buildup and spoilage were observed in a miso sauce container stored in the walk-in cooler. Container had begun to break apart and cause spillage.</p> <p>Mold buildup on packages of cheese stored in walk-in cooler. Package integrity through expansion and bloating had occurred.</p> <p>Corrected by: The person in charge voluntarily discarded the affected items.</p> | COS |
| 15. | 3-302.11(A)(1) | P | <p>Observation: Raw eggs are stored above ready-to-eat food in the walk-in cooler.</p> <p>Corrected by: The person in charge arranged storage so eggs are stored below ready-to-eat food.</p> | COS |
| 15. | 3-302.11(A)(3-9) | C | <p>Observation: Multiple uncovered food containers were observed in cold holding units and on the prep table.</p> <p>Corrected by: An employee covered the food containers.</p> | COS |
| 15. | 3-304.11 | P | <p>Observation: Ready-to-eat food containers were improperly stacked in the make-line lowboy coolers, allowing container bottoms to contact food.</p> <p>Corrected by: Containers were restacked to prevent contact.</p> | COS |
| 16. | 4-601.11(A) | PF | <p>Observation: Debris buildup was observed on the blade of the tabletop can opener.</p> <p>Corrected by: The can opener blade was removed and sent to be cleaned and sanitized.</p> | COS |
| 17. | 3-701.11 | P | <p>Observation: Adulterated foods with debris buildup and growth observed throughout the walk-in cooler.</p> <p>Corrected by: Person in charge voluntarily discarded foods that had become adulterated in the walk-in cooler.</p> | COS |
| 23. | 3-501.17 | PF | <p>Observation: Several containers of prepared foods and sauces stored in the walk-in cooler, as well as several open commercial containers, lacked required date marking.</p> <p>Corrected by: The person in charge labeled the prepared foods, sauces, and open commercial containers with the appropriate date markings</p> | COS |
| 28. | 7-207.11(A) | PF | <p>Observation: Medicine bottles were stored above food items in the walk-in cooler.</p> <p>Corrected by: The person in charge removed the medicine bottles and stored them with employee personal belongings.</p> | COS |

GOOD RETAIL PRACTICES

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|-------------|--------------------------|----------------|---|-----------------|
| 35. | 3-501.13(A), (B), (C) | | Observation: Fish was observed thawing in standing water near the three-compartment sink. Corrected by: The product was voluntarily discarded. | COS |
| 37. | 3-302.12 | C | Observation: Bins of bakery ingredients and squeeze bottles containing sauces were not labeled with their contents. | 1/23/2026 |
| 38. | 6-501.111(A) (B)(D) | C | Observation: A dead cockroach was observed inside a rice noodle container. | 1/23/2026 |
| 39. | 3-303.12 | C | Observation: Several boxes and buckets of food were stored directly on the kitchen floor and on the floor of the walk-in cooler. | 1/23/2026 |
| 43. | 3-304.12 | C | Observation: Scoops stored in dry container bins are stored with the handle in contact with the foods. | 1/23/2026 |
| 47. | 4-101.11(B-E) | C | Observation: Single-use "to go" plastic bags with ink lettering are used to store cooked and raw food items in the coolers and the freezers. | 1/23/2026 |
| 47. | 4-101.11(B-E) | C | Observation: Tomato sauce and pineapple were stored in their original opened cans. | 1/23/2026 |
| 47. | 4-201.11 | C | Observation: Absorbent towels were used as food-contact covers in containers holding ready-to-eat vegetables. | 1/23/2026 |
| 49. | 4-601.11(B)(C), 4-602.13 | C | Observation: Heavy debris buildup observed on the shelving units, floors, walls and air handling unit in the walk-in cooler. Have all surfaces cleaned and maintained. | 1/23/2026 |
| 55. | 6-201.11-13, 6-201.15-18 | C | Observation: Absorbent non cleanable cardboard used as a mat through the back of the kitchen near prep table and walk-in cooler. Cardboard is not cleanable. Broken/missing floor tiles on the main cook line floor. | 1/23/2026 |
| 56. | 6-403.11, 6-501.110 | C | Observation: Employees lack/do not use and maintain an area within both the dry good storage and walk-in storage that separates employee personal items from the establishments items. Employees to be provided a location that separates personal items from the items used for the establishment and is stored to prevent possible contamination with food and food contact surfaces throughout the establishment. | 1/23/2026 |

Inspection Published Comment:
Routine inspection conducted.

Due to repeat Risk Factor Violations and establishment history, per Johnson County Public Health policy a Warning Letter has been issued for items: 10,16,23. These items have been cited in a prior Warning Letter within the last 24 months. A physical recheck will occur on or after 1/23/26 to verify corrections have been made. See the official letter for compliance details

Due to inspection history of repeat Risk Factor violations and Good Retail Practice violations the inspection frequency has been increased back to 3 months.

Due to severity of conditions, all Risk Factor Violations cited were corrected while inspectors were onsite to ensure disposition of adulterated foods occurred.

Discussed with the owner the duties of the person in charge cited in observation 1 include the oversight of employees through monitoring of the day to day practices in the kitchen. Including the monitoring of the date marking of foods, proper hygiene, food safety training of employees and monitoring of the items held in coolers for use by the establishment for the preparation and sale of food to the public. At present employees in the kitchen do not get adequate monitoring leading to the conditions observed at the time of visit.

Failure to have foods date marked with preparation date at the time of future inspections will result in the foods being discarded or embargoed by JCPH inspectors due to lack of ability to confirm foods were being held and used within the maximum 7 day shelf life per the Food Code.

Follow-up will be completed on or after 1/23/2026 by Physical Recheck.

The following guidance documents have been issued:

| Document Name | Description |
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| DIA_10HandWashing SinksSuppliedAndAccessible | 10 Hand washing sinks properly supplied and accessible |
| DIA_13FoodInGoodConditionSafeAndUnadulterated | 13 Food in Good Condition Safe and Unadulterated |

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| DIA_15FoodSeparatedAndProtectedEnglish | 15 Food Separated and Protected English |
| DIA_16FoodContactSurfacesCleanedAndSanitized | 16 Food Contact Surfaces Cleaned and Sanitized |
| DIA_17ReturnAndReServiceOfFood | 17 Return and Re-Service of Food |
| DIA_1PersonInChargeDemonstrationOfKnowledgeDuties | 1 Person in Charge Demonstration of Knowledge Duties |
| DIA_23ProperDatemarkingAndDisposition | 23 Proper Datemarking and Disposition |
| DIA_23TemperatureControlForSafetyDefinition | 23 Temperature Control For Safety Definition |
| DIA_28ToxicSubstancesIdentifiedStoredAndUsed | 28 Toxic substances identified stored and used |
| DIA_9NoBareHandContactWithRTEFoods | 9 No Bare Hand Contact With RTE Foods |



Kevin Sun
Person In Charge



Ahmed Mohammed
Inspector