



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		9	Date: 1/13/2026 Time In: 12:35 PM Time Out: 4:12 PM
	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

Supervision		15. Food separated and protected (Cross Contamination and Environmental)	OUT, (*), R
1. Person in charge present, demonstrates knowledge, and performs duties		16. Food contact surfaces: cleaned and sanitized	OUT, (*), R
2. Certified Food Protection Manager		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	OUT, (*), R
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		18. Proper cooking time and temperatures	IN
4. Proper use of exclusions and restrictions		19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events		20. Proper cooling time and temperatures	IN
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use		22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth		23. Proper date marking and disposition	OUT, (*), R
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed		Consumer Advisory	
9. No bare hand contact with ready to eat foods		25. Consumer advisory provided for raw or undercooked foods	IN
10. Hand washing sinks properly supplied and accessible		Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source		Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures		27. Food additives: approved, properly stored, and used	N/A
13. Food in good condition, safe, and unadulterated		28. Toxic substances properly identified, stored and used	OUT, (*), R
14. Required records available; shellstock tags, parasite destruction		Conformance with Approved Procedures	
Protection from Contamination		29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A

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

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

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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: Absorbant 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 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 oversite 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
DIA_10HandWashingSinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_13FoodInGoodConditionSafeAndUnadulterated	13 Food in Good Condition Safe and Unadulterated

DIA_15FoodSeparate dAndProtectedEnglis h	15 Food Separated and Protected English
DIA_16FoodContactS urfacesCleanedAndS anitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_17ReturnAndRe ServiceOfFood	17 Return and Re-Service of Food
DIA_1PersonInCharg eDemonstrationOfKn owledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_23ProperDatema rkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureC ontrolForSafetyDefinit ion	23 Temperature Control For Safety Definition
DIA_28ToxicSubstan cesIdentifiedStoredAn dUsed	28 Toxic substances identified stored and used
DIA_9NoBareHandCo ntactWithRTEFoods	9 No Bare Hand Contact With RTE Foods



Kevin Sun
Person In Charge



Ahmed Mohammed
Inspector