



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		8	Date: 2/4/2026 Time In: 11:00 AM Time Out: 12:45 PM
	No. Of Repeat Factor/Intervention Violations			
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: Routine	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		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	IN
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	N/O
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	N/O
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	N/A
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, (*)
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		Proper Use of Utensils
30. Pasteurized eggs used where required	N/A	43. In use utensils: properly stored
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used
Food Temperature Control		46. Slash-resistant and cloth glove use
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending
34. Plant food properly cooked for hot holding	N/A	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used
35. Approved thawing methods	OUT, (*)	48. Warewashing facilities: installed, maintained, and used; test strips
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean
Food Identification		Physical Facilities
37. Food properly labeled; original container	OUT	50. Hot and Cold water available; adequate pressure
Prevention of Food Contamination		51. Plumbing installed; proper backflow devices
38. Insects, rodents, and animals not present/outer openings protected	OUT	52. Sewage and waste water properly disposed
39. Contamination prevented during food preparation, storage and display	IN	53. Toilet facilities: properly constructed, supplied, and cleaned
40. Personal cleanliness	IN	54. Garbage and refuse properly disposed; facilities maintained
41. Wiping cloths: properly used and stored	IN	55. Physical facilities installed, maintained, and clean
42. Washing fruits and vegetables	IN	56. Adequate ventilation and lighting; designated areas used
		57. Licensing; posting licenses and reports; smoking

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.	2-102.11(A)(B) (C)(1) & (C)(4-16)	PF	Observation: Persons in charge are not CFPM certified. Persons in charge were unable to answer questions about reheating, cooking, and cooling temperatures of foods in the restaurant. Explaining correct procedures for cleaning and sanitizing utensils and food contact surfaces.	2/14/2026
2.	2-102.12(A)	C	Observation: The facility is found in violation of Code 2-102.11 of the 2017 Food Code and all employees designated as the person in charge are not certified food protection managers.	2/14/2026
9.	3-301.11(B) (D)(E)	P	Observation: Employee was observed touching ready to eat naan bread with bare hands. Corrected by: Inspector informed employee of proper glove use when touching ready to eat foods. Employee voluntary discarded naan bread.	COS
10.	6-301.12	PF	Observation: No hand drying provisions available at hand sink on main prep line. Corrected by: Hand drying provisions were made available	COS
15.	3-302.11(A)(1)	P	Observation: Raw chicken stored above ready to eat foods within walk in cooler. Corrected by: Person in charge moved raw chicken below ready to eat foods to prevent contamination.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Chlorine sanitizer solution within kitchen tested at 0ppm. Corrected by: Person in charge remade sanitizer solution and tested at the correct PPM.	COS
16.	4-601.11(A)	PF	Observation: Debris build up on interior upper portion of ice maker.	2/14/2026
16.	4-601.11(A)	PF	Observation: Blades of vegetable slicer and can opener had visible food debris build up. According to person in charge items were last used over 24 hours prior. Corrected by: Person in charge brought utensils to dish machine to be washed rinsed, and sanitized.	2/14/2026
23.	3-501.17	PF	Observation: House made sauce (1/26) and samba (1/27) held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntary discarded outdated foods.	COS
23.	3-501.18	P	Observation: Multiple sauces within low boy coolers and walk in cooler made over 24 hours prior lacked labels with date items were made.	2/7/2026
28.	7-206.11	P	Observation: Pesticides not labeled for restaurant use stored within kitchen. Corrected by: Person in charge voluntary discarded pesticides.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Frozen chicken was thawing at room temperature. Corrected by: Person in charge brought thawing chicken to walk in cooler to allow for proper thawing.	COS
37.	3-302.12	C	Observation: Multiple containers of seasoning in bulk storage bins throughout kitchen lacked labels with common name.	2/14/2026
38.	6-501.111(A) (B)(D)	C	Observation: Inspector found live cockroach within kitchen. According to person in charge establishment is working with an approved pesticide company.	2/14/2026
43.	3-304.12	C	Observation: Multiple bulk storage bins of spices and food had scoops stored in contact with food that lacked designated handles. Corrected by: Person in charge removed scoops that lacked designated handles from food storage bins.	COS
56.	6-403.11, 6-501.110	C	Observation: Employee cellphones and speakers stored on food prep surface. Corrected by: Person in charge moved personal items to designated areas to prevent contamination.	COS
56.	6-202.11	C	Observation: Lights located in kitchen prep area lacked protective covering.	2/14/2026
57.	IAC 481-30 (8-304.11)	C	Observation: Current posted license expired in 2025.	2/14/2026

Inspection Published Comment:

Routine inspection conducted. A physical recheck will be conducted on or around 2/14/2025 to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #16 & 23. See official letter for compliance details.

The person in charge agrees to the following:

- i. All employees designated as the person in charge will be certified food protection managers by (8/4/2026).
- ii. Register all employees designated as the person in charge for a certified food protection manager course or exam by (2/14/2026).
- iii. Provide the inspector with proof of registration such as a receipt or a forwarded email confirmation from the course provider upon registration. A certificate of course completion may also be provided. All future employees designated as the person in charge will be a certified food protection manager.

Follow-up will be completed on or after 2/14/2026 by Physical Recheck.

The following guidance documents have been issued:



Krishna Mangamuri
Person In Charge



Laura Sneller
Inspector