



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;">8</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">4</div>	Date: 2/4/2026 Time In: 11:00 AM Time Out: 12:45 PM
Establishment: PARADISE INDIAN GRILL	Address: 555 S HIGHWAY 965	City/State: North Liberty, IA	Zip: 52317
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		
1. Person in charge present, demonstrates knowledge, and performs duties	OUT	
2. Certified Food Protection Manager	OUT	
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, (*)	
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	IN	
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	IN	
Potentially Hazardous Food Time/Temperature Control for Safety		
18. Proper cooking time and temperatures	N/O	
19. Proper reheating procedures of hot holding	N/O	
20. Proper cooling time and temperatures	N/O	
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	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	OUT, (*)	
Conformance with Approved Procedures		
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	OUT, (*)	
31. Water and ice from approved source	IN		44. Utensils, equipment, and linens: properly stored dried and handled	IN	
32. Variance obtained for specialized processing methods	N/A		45. Single-use/single service articles: properly stored and used	IN	
Food Temperature Control			46. Slash-resistant and cloth glove use	N/A	
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	IN	
35. Approved thawing methods	OUT, (*)		48. Warewashing facilities: installed, maintained, and used; test strips	IN	
36. Thermometers provided and accurate	IN		49. Non-food contact surfaces clean	IN	
Food Identification			Physical Facilities		
37. Food properly labeled; original container	OUT		50. Hot and Cold water available; adequate pressure	IN	
Prevention of Food Contamination			51. Plumbing installed; proper backflow devices	IN	
38. Insects, rodents, and animals not present/outer openings protected	OUT		52. Sewage and waste water properly disposed	IN	
39. Contamination prevented during food preparation, storage and display	IN		53. Toilet facilities; properly constructed, supplied, and cleaned	IN	
40. Personal cleanliness	IN		54. Garbage and refuse properly disposed; facilities maintained	IN	
41. Wiping cloths: properly used and stored	IN		55. Physical facilities installed, maintained, and clean	IN	
42. Washing fruits and vegetables	IN		56. Adequate ventilation and lighting; designated areas used	OUT	
			57. Licensing; posting licenses and reports; smoking	OUT	

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

GOOD RETAIL PRACTICES

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

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:

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

Krishna Mangamuri
Person In Charge

A handwritten signature in blue ink, appearing to be 'Laura Sneller', enclosed in a rectangular box.

Laura Sneller
Inspector