



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	3	Date: 4/23/2026 Time In: 11:02 AM Time Out: 1:05 PM	
	No. Of Repeat Factor/Intervention Violations	3		
Establishment: THREE SAMURAI	Address: 1801 2ND ST	City/State: Coralville, IA	Zip: 52241	Telephone: 5636394719
License/Permit#: 175909 - Food Service Establishment License	Permit Holder: DUYEN RESTAURANT, LLC D/B/A THREE SAMURAI	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	IN	15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	IN	16. Food contact surfaces: cleaned and sanitized	IN
2. Certified Food Protection Manager	IN	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	IN	18. Proper cooking time and temperatures	IN
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	IN
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	OUT, (*), R
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	OUT, (*), R
7. No discharge from eyes, nose, and mouth	IN	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	IN
8. Hands clean and properly washed	IN	Consumer Advisory	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	IN
10. Hand washing sinks properly supplied and accessible	IN	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/O	27. Food additives: approved, properly stored, and used	IN
13. Food in good condition, safe, and unadulterated	IN	28. Toxic substances properly identified, stored and used	IN
14. Required records available; shellstock tags, parasite destruction	IN	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	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/O
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	IN	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	OUT
35. Approved thawing methods	IN	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	IN	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	IN	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	IN
		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
20.	3-501.14(A)	P	Observation: Rice(44.4F) put in the walk-in to cool the prior evening, Ramen base(44.4F,49F) prepared the prior day did not cool to less than 41F within the 6 hours allowed. Corrected by: Person in charge voluntarily discarded the items that did not cool within 6 hours.	COS
22.	3-501.16(A)(2)	P	Observation: Sliced chicken(43.4F) and sliced beef(44F) were not being maintained below 41F while in cold holding in the walk-in cooler. Corrected by: Person in charge voluntarily discarded items not being held below 41F.	COS
23.	3-501.18	P	Observation: Peanut Sauce(4/10), Tempura Sauce(4/13) and Bimbomborn Sauce(4/6) prepared onsite were held beyond 7 day limit for in house prepared foods. Corrected by: Person in charge voluntarily discarded items.	COS
23.	3-501.17	PF	Observation: Numerous containers of foods (sauces, wontons, shrimp, appetizers) requiring date marking after opening or preparing were stored without date markings in coolers in the establishment. Corrected by: Person in charge date marked containers at time of inspection.	COS

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
43.	3-304.12	C	Observation: Rice scoop stored in still water. Bulk sugar bin scoop lacked dedicated handle while being stored in container. Corrected by: Rice scoop stored dry between uses. Scoop without a dedicated handle was removed from bulk sugar bin.	COS
47.	4-101.11(A)	P	Observation: Plastic bags with non-food safe ink lettering used as containers to store beef and chicken bones in reach in freezer.	4/26/2026
47.	4-101.19	C	Observation: Cardboard used as a liner in the reach in freezer. Ensure liners are made of non absorbent cleanable materials.	5/3/2026

Inspection Published Comment:
Routine inspection conducted.

Per Johnson County Public Health policy on repeat Risk Factor Violations a Warning Letter has been issued for items #22 and #23. See official letter for compliance details.

The following items are repeat Risk Factor Violations. The owner stated they will implement the following long term corrective actions:

- #20. Establishment is going to implement using ice baths for cooling of pho broth and rice at the end of the day or when prepared.
- #22. Person in charge stated they will ensure that items are held in cooler and not placed out of cold holding during the thaw process.
- #23. Employees will be retrained on date marking all containers of food when opening or preparing.

Follow-up will be completed on or after 5/3/2026 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_20OralCultureCoolingSpanish	20 Oral Culture Cooling Spanish
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition



Olivia Jime
Person In Charge



Jesse Bockelman
Inspector