



## 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  No. Of Repeat Factor/Intervention Violations	4  4	Date: 5/14/2026 Time In: 11:28 AM Time Out: 1:06 PM
<b>Establishment: LONG XING CHINESE RESTAURANT</b>	<b>Address: 428 HIGHWAY 1 W</b>	<b>City/State: Iowa City, IA</b>	<b>Zip: 52246</b>
<b>License/Permit#: 166099 - Food Service Establishment License</b>	<b>Permit Holder: LONG XING RESTAURANT, INC.</b>	<b>Inspection Reason: Routine</b>	<b>Est. Type: Restaurants</b>
			<b>Telephone: 5636074425</b>
<b>Risk Category: Risk Level 4 (High)</b>			

### 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

<b>Supervision</b> 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN <b>Employee Health</b> 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 <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use N/O 7. No discharge from eyes, nose, and mouth IN <b>Control of Hands as a Vehicle of Contamination</b> 8. Hands clean and properly washed IN 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible OUT, (*), R <b>Approved Source</b> 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 <b>Protection from Contamination</b>	15. Food separated and protected (Cross Contamination and Environmental) OUT, (*), R 16. Food contact surfaces: cleaned and sanitized IN 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 18. Proper cooking time and temperatures IN 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 OUT, (*), R 23. Proper date marking and disposition OUT, R 24. Time as a public health control: procedures and records N/A <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods N/A <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered N/A <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN <b>Conformance with Approved Procedures</b> 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.

<b>Safe Food and Water</b> 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 <b>Food Temperature Control</b> 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 <b>Food Identification</b> 37. Food properly labeled; original container IN <b>Prevention of Food Contamination</b> 38. Insects, rodents, and animals not present/outer openings protected IN 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	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored IN 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 <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips OUT, (*) 49. Non-food contact surfaces clean IN <b>Physical Facilities</b> 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 IN 56. Adequate ventilation and lighting; designated areas used IN 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
10.	5-205.11	PF	Observation: The kitchen handwashing sink in the back of the kitchen was obstructed by food buckets and a trash can, making it inaccessible at the time of inspection.  Corrected by: The person in charge removed the items and restored access to the handwashing sink.	COS
15.	3-302.11(A)(1)	P	Observation: Raw shell eggs were stored in the same container as mixed vegetables, creating a risk of cross-contamination.  Corrected by: The person in charge separated the raw shell eggs from the vegetables.	COS
22.	3-501.16(A)(2)	P	Observation: Multiple raw and ready-to-eat food items, including containers and boxes of raw and cooked chicken, raw beef, lettuce, and cooked noodles, were stored at room temperature on kitchen prep tables at temperatures above 41°F. Additionally, containers of raw marinated chicken, beef, and shrimp stored in the cook-line cooler were observed at internal temperatures of 44°F, 43.2°F, and 44.7°F, respectively.  Corrected by: The person in charge stated the items had been out of temperature control for less than one hour and returned them to the walk-in cooler for rapid cooling.	COS
22.	3-501.16(B)	P	Observation: Raw shell eggs were stored on the prep table at 75°F.  Corrected by: The person in charge stated the eggs had been out of temperature control for less than one hour. The person in charge returned the eggs to refrigeration for rapid cooling.	COS
23.	3-501.17	PF	Observation: Several containers of prepared foods and sauces stored in the walk-in cooler and in the cook line cooler were observed without the required date marking.	5/24/2026
23.	3-501.18	P	Observation: A container of cooked beef stored in the cook-line cooler was held beyond the 7-day date-marking limit.  Corrected by: The person in charge voluntarily discarded the item.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Chicken was observed thawing in standing water in a bucket.  Corrected by: Approved thawing methods were discussed with the manager, including thawing under refrigeration or under cold running water. The chicken was then placed under running water for proper thawing.	COS
39.	3-303.12	C	Observation: Several boxes and buckets of food were stored directly on the floor in the kitchen and walk-in cooler.	5/24/2026
48.	4-303.11		Observation: No sanitizer is available in the kitchen during active food preparation.  Corrected by: Sanitizer was provided at the correct concentration in the kitchen for its use.	COS

**Inspection Published Comment:**

**This onsite visit is a routine inspection. A physical recheck will be completed on or around 5/24/2026.**

**Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violations #15, #22, and #23. See the official letter for compliance details.**

**Discussions with Management:**

**#10: Discussed maintaining all handwashing sinks accessible at all times and used only for handwashing.**

**#15: Reviewed proper separation of raw animal foods from ready-to-eat foods to prevent cross-contamination.**

**#22: Discussed cold holding requirements, including maintaining TCS foods and shell eggs at 41°F or below.**

**#23: Reviewed date-marking requirements for ready-to-eat TCS foods, including clearly marking containers with the preparation/opening date or discard date and the requirement to discard foods held beyond 7 days in accordance with the Iowa Food Code.**

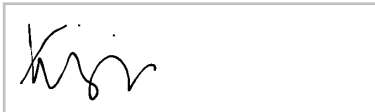
**Important Note:**

**Beginning with future inspections, any ready-to-eat TCS food found without the required date marking will be voluntarily discarded at the time of inspection.**

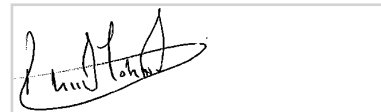
Follow-up will be completed on or after 5/24/2026 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_48TestStrips	48 Test Strips



Xiugin  
Person In Charge



Ahmed Mohammed  
Inspector