



## Food Establishment Inspection Report

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| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations<br><br>No. Of Repeat Factor/Intervention Violations | 3<br><br>0                 | Date: 5/7/2026<br>Time In: 2:20 PM<br>Time Out: 4:15 PM      |
| Establishment: SZECHUAN HOUSE  | Address: 320 E BURLINGTON ST   | City/State: Iowa City, IA  | Zip: 52240<br><br>Telephone: 3193386788                      |
| License/Permit#: 196366 - Food Service Establishment License                             | Permit Holder: BOLANG LIU  | Inspection Reason: Routine | Est. Type: Restaurants<br>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

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

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| <b>Safe Food and Water</b><br>30. Pasteurized eggs used where required N/A<br>31. Water and ice from approved source IN<br>32. Variance obtained for specialized processing methods N/A<br><b>Food Temperature Control</b><br>33. Proper cooling methods used; adequate equipment for temperature control IN<br>34. Plant food properly cooked for hot holding IN<br>35. Approved thawing methods N/O<br>36. Thermometers provided and accurate IN<br><b>Food Identification</b><br>37. Food properly labeled; original container IN<br><b>Prevention of Food Contamination</b><br>38. Insects, rodents, and animals not present/outer openings protected IN<br>39. Contamination prevented during food preparation, storage and display IN<br>40. Personal cleanliness IN<br>41. Wiping cloths: properly used and stored OUT, (*)<br>42. Washing fruits and vegetables IN | <b>Proper Use of Utensils</b><br>43. In use utensils: properly stored IN<br>44. Utensils, equipment, and linens: properly stored dried and handled IN<br>45. Single-use/single service articles: properly stored and used IN<br>46. Slash-resistant and cloth glove use N/A<br><b>Utensils, Equipment, and Vending</b><br>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN<br>48. Warewashing facilities: installed, maintained, and used; test strips IN<br>49. Non-food contact surfaces clean IN<br><b>Physical Facilities</b><br>50. Hot and Cold water available; adequate pressure IN<br>51. Plumbing installed; proper backflow devices IN<br>52. Sewage and waste water properly disposed IN<br>53. Toilet facilities: properly constructed, supplied, and cleaned IN<br>54. Garbage and refuse properly disposed; facilities maintained IN<br>55. Physical facilities installed, maintained, and clean IN<br>56. Adequate ventilation and lighting; designated areas used IN<br>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 |
|-------------|-------------------|----------------|--|-----------------|
| 8.          | 2-301.15          | PF             | Observation: Employee rinsed their hands in a sanitizer bucket instead of washing their hands in a designated hand washing sink.<br>Corrected by: Person in charge instructed the employee to properly wash their hands. | COS             |
| 10.         | 6-301.14          | C              | Observation: The rear dish area hand sink does not have hand washing signage.<br>Corrected by: Person in charge made a sign for this location.   | COS             |
| 10.         | 6-301.11          | PF             | Observation: Rear dish area hand sink does not have hand soap.<br>Corrected by: Person in charge added soap to this location.  | COS             |
| 23.         | 3-501.18          | P              | Observation: House made egg sauce in the front main prep cooler is held past its 7 day date mark.<br>Corrected by: Person in charge voluntarily discarded this product.  | COS             |

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|-------------|-------------------|----------------|--|-----------------|
| 41.         | 3-304.14          | C              | Observation: Multiple wiping cloths are stored throughout the establishment with food debris on them.<br>Corrected by: Person in charge removed all the used, improperly stored cloths for cleaning. | COS             |

**Inspection Published Comment:**  
This is a Routine inspection.

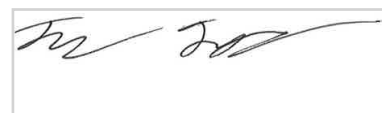
**A Physical Recheck will occur on or after 5/17/2026 to verify all corrections have been made or maintained.**

The following guidance documents have been issued:

| Document Name                                | Description  |
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| DIA_10HandWashing SinksSuppliedAndAccessible | 10 Hand washing sinks properly supplied and accessible |
| DIA_23ProperDatemarkingAndDisposition        | 23 Proper Datemarking and Disposition                  |
| DIA_23TemperatureControlForSafetyDefinition  | 23 Temperature Control For Safety Definition           |
| DIA_8HandsCleanAndProperlyWashed             | 8 Hands Clean and Properly Washed                      |



Dong Ye  
Person In Charge



Tim James  
Inspector