



Food Establishment Inspection Report

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| 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 1 | Date: 4/28/2026 Time In: 12:00 PM Time Out: 1:07 PM |
| Establishment: THAI SPICE | Address: 1210 S GILBERT ST | City/State: IOWA CITY, IA | Zip: 52240 |
| License/Permit#: 44327 - Food Service Establishment License | Permit Holder: CHANSY KANTAPHONE | Inspection Reason: Routine | Est. Type: Restaurants |
| Telephone: 3193512581 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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| Supervision 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN 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 N/O 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 IN 10. Hand washing sinks properly supplied and accessible IN 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, (*) 16. Food contact surfaces: cleaned and sanitized IN 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 IN 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures N/O 22. Proper cold holding temperatures OUT, (*) 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 |
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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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| Safe Food and Water 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 Food Temperature Control 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 Food Identification 37. Food properly labeled; original container IN Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display IN 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN | Proper Use of Utensils 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 Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips IN 49. Non-food contact surfaces clean IN Physical Facilities 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 OUT |
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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 |
|-------------|-------------------|----------------|---|-----------------|
| 15. | 3-302.11(A)(2) | P | Observation: Raw chicken and raw beef were observed thawing together in standing water in the same three-compartment sink, creating a risk of cross-contamination. Corrected by: The person in charge separated the products and was instructed on proper segregation of raw meats, ensuring beef (steaks) is stored and handled separately from raw poultry to prevent cross-contamination? | COS |
| 22. | 3-501.16(A)(2) | P | Observation: Two containers of raw shrimp in the low-boy cooler were observed at 44°F. Observation: Sliced tomatoes and lettuce on the prep table were observed at 52°F. Observation: A carton of raw shell eggs was stored at room temperature near the fry pans, and another container of eggs was stored on the prep table of the low-boy cooler. Corrected by: The person in charge stated the items had been out of temperature control for less than two hours and returned them to refrigeration for rapid cooling. | COS |
| 23. | 3-501.17 | PF | Observation: Several containers of prepared foods and sauces in the two-door cooler by the kitchen door were not date marked as required. | 5/8/2026 |
| 28. | 7-201.11 | P | Observation: A bucket of sanitizer was stored next to dry food items on the prep table behind the low-boy cooler. Corrected by: The person in charge relocated the sanitizer away from the food items. | COS |

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| Item Number | Violation of Code | Priority Level | Comment | Correct By Date |
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| 35. | 3-501.13(A), (B), (C) | | Observation: Chicken and beef were observed thawing in standing water at the three-compartment sink. Corrected by: Approved thawing methods were discussed with the person in charge, including thawing under refrigeration or under cold running water. The products were then placed under running water for proper thawing. | COS |
| 57. | Iowa Code Section 137F | C | Observation: The most recent routine inspection report was not posted as required. | 5/8/2026 |

Inspection Published Comment:

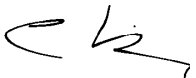
This on-site visit was conducted as a routine inspection. A physical recheck will occur on or after 05/08/2026 to verify that all corrections have been made.

Important: During future visits, any prepared food containers found without required date markings will be discarded due to a repeat risk factor violation.

In accordance with Johnson County Public Health policy on repeat risk factor violations, a warning letter has been issued for violation #23. Refer to the official letter for compliance requirements.

Follow-up will be completed on or after 5/8/2026 by Physical Recheck.

The following guidance documents have been issued:



Chansy Kantaphone
Person In Charge



Ahmed Mohammed
Inspector