



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 2	Date: 8/25/2026 Time In: 12:10 PM Time Out: 1:30 PM
	No. Of Repeat Factor/Intervention Violations 1	
Establishment: ORYZA ASIAN CUISINE	Address: 5 STURGIS CORNER DR	City/State: Iowa City, IA
	Zip: 52246	Telephone: 3194009396
License/Permit#: 157132 - Food Service Establishment License	Permit Holder: SUN ENTERPRISE LLC. DBA TLC ASIAN CUISINE	Inspection Reason: Routine
	Est. Type: Restaurants	Risk Category: Risk Level 5 (Very 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	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	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	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)	IN	
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	OUT, (*)	
22. Proper cold holding temperatures	IN	
23. Proper date marking and disposition	IN	
24. Time as a public health control: procedures and records	N/A	
Consumer Advisory		
25. Consumer advisory provided for raw or undercooked foods	IN	
Highly Susceptible Populations		
26. Pasteurized foods used; prohibited foods not offered	IN	
Food/Color Additives and Toxic Substances		
27. Food additives: approved, properly stored, and used	N/A	
28. Toxic substances properly identified, stored and used	IN	
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		
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	N/O	
35. Approved thawing methods	IN	
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	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
16.	4-601.11(A)	PF	Observation: Debris buildup was observed on the blade of the tabletop can opener. Corrected by: The person in charge cleaned and sanitized the tabletop can opener during the inspection.	COS
21.	3-501.16(A)(1)	P	Observation: Hot and sour egg drop soup was hot held at 110°F. Corrected by: The person in charge stated the soup had been reheated and placed in the hot-holding unit approximately one hour prior. The soup was reheated to 165°F and returned to hot holding.	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
-------------	-------------------	----------------	---------	-----------------

Inspection Published Comment:

This on-site visit is routine. No further action is needed.

Discussion with Management: Proper reheating and hot-holding procedures were discussed with management. Foods reheated for hot holding must reach 165°F before being placed in hot-holding equipment and must then be maintained at 135°F or above.

The following guidance documents have been issued:

Document Name	Description
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures


Trisha Stokes
Person In Charge

Ahmed Mohammed
Inspector