



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 5	No. Of Repeat Factor/Intervention Violations 5	Date: 8/28/2026 Time In: 10:50 AM Time Out: 12:00 PM
Establishment: PARADISE INDIAN GRILL	Address: 555 S HIGHWAY 965	City/State: North Liberty, IA	Zip: 52317
License/Permit#: 242365 - Food Service Establishment License, 242366 - Retail Food Establishment License	Permit Holder: KRISHNA MANGAMURI	Inspection Reason: Routine	Est. Type: Restaurants, Retail Stores Risk Category: Risk Level 4 (High), 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		
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	OUT, (*)	R
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		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		OUT, (*)
21. Proper hot holding temperatures		IN
22. Proper cold holding temperatures		IN
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		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			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	N/O		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		OUT
35. Approved thawing methods	N/O		48. Warewashing facilities: installed, maintained, and used; test strips		IN
36. Thermometers provided and accurate	OUT, (*)		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		OUT
42. Washing fruits and vegetables	IN		56. Adequate ventilation and lighting; designated areas used		IN
			57. Licensing; posting licenses and reports; smoking		OUT

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.	6-301.12	PF	Observation: Handwashing sink next to prep line lacked hand drying provisions. Corrected by: Person in charge replaced paper towels.	COS
15.	3-302.11(A)(1)	P	Observation: Raw shrimp stored above ready to eat sauces within low boy cooler on prep line. Corrected by: Person in charge moved raw shrimp to bottom shelf of cooler to prevent contamination.	COS
15.	3-302.11(A)(2)	P	Observation: Raw fish stored below raw chicken within walk in cooler. Corrected by: Person in charge moved raw fish above raw chicken to prevent contamination during storage.	COS
16.	4-601.11(A)	PF	Observation: Multiple knives and utensils in storage throughout establishment were visibly dirty with debris build up. Person in charge brought items to dishwasher to be washed rinsed and sanitized.	9/7/2026
20.	3-501.14(A)	P	Observation: House made rice dish made over 24 hours prior had a internal temperature of 59.2 degrees inside walk in cooler. Rice dish did not cool to below 41F in the maximum 6 hours allowed. Corrected by: Person in charge voluntarily discarded rice dish.	COS
23.	3-501.17	PF	Observation: Multiple house made foods and sauces throughout coolers in establishment made over 24 hours prior lack labels with dates item were prepared.	9/7/2026

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-204.112(A)-(D)	C	Observation: Low boy coolers on prep line lacked ambient air thermometers. Corrected by: Person in charge placed ambient air thermometers within coolers.	COS
43.	3-304.12	C	Observation: Scoops in bulk seasoning bins do not have dedicated handles. Corrected by: Scoops without designated handles were removed from foods and replaced with scoops having a handle.	COS
47.	4-101.11(B-E)	C	Observation: Single use foil used as shelf liner throughout kitchen. Foil is not a durable and cleanable surface.	9/7/2026
55.	6-501.12, 6-501.13	C	Observation: Excessive debris build up on floors and walls throughout main prep line.	9/7/2026
57.	IAC 481-30 (8-304.11)	C	Observation: Current posted license expired in May of 2026.	9/7/2026

Inspection Published Comment:

Illness complaint inspection conducted in conjunction with a routine inspection. Complainant stated that they became ill after eating at the establishment. Manager was aware of complaint. Manager stated no employees have reported ill in the past week, no water or electricity outages have occurred, and no malfunctions of equipment were reported around the time of the complaint.
The complaint is unverifiable.

A physical recheck will be conducted on or around 9/7/2026 to verify corrections have been made. Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #16, & #43. See official letter for compliance details.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#10: Person in charge will ensure that hand washing sinks are stocked with hand drying provisions.

#15: Employees will ensure that coolers are maintained to store raw proteins correctly.

#23: Person in charge will retrain employees on proper date marking of foods prepared onsite.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

Follow-up will be completed on or after 9/7/2026 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAcc essible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparate dAndProtectedEnglis h	15 Food Separated and Protected English
DIA_16FoodContactS urfacesCleanedAndS anitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_20ProperCooling TimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_23ProperDatema rkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureC ontrolForSafetyDefinit ion	23 Temperature Control For Safety Definition
DIA_36Thermometers ProvidedAndAccurate	36 Thermometers Provided and Accurate



Krishna Mangamuri
Person In Charge



Laura Sneller
Inspector