



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 0	No. Of Repeat Factor/Intervention Violations 0	Date: 9/18/2026 Time In: 12:30 PM Time Out: 1:00 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: Physical Recheck	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	N/O	
2. Certified Food Protection Manager	N/O	
Employee Health		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O	
4. Proper use of exclusions and restrictions	N/O	
5. Procedures for responding to vomiting and diarrheal events	N/O	
Good Hygienic Practices		
6. Proper eating, tasting, drinking, or tobacco use	N/O	
7. No discharge from eyes, nose, and mouth	N/O	
Control of Hands as a Vehicle of Contamination		
8. Hands clean and properly washed	N/O	
9. No bare hand contact with ready to eat foods	N/O	
10. Hand washing sinks properly supplied and accessible	IN	
Approved Source		
11. Foods obtained from an approved source	N/O	
12. Foods received at proper temperatures	N/O	
13. Food in good condition, safe, and unadulterated	N/O	
14. Required records available; shellstock tags, parasite destruction	N/O	
Protection from Contamination		
15. Food separated and protected (Cross Contamination and Environmental)		IN
16. Food contact surfaces: cleaned and sanitized		IN
17. Proper disposition of returned, previously served, reconditioned, and unsafe food		N/O
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		IN
21. Proper hot holding temperatures		N/O
22. Proper cold holding temperatures		N/O
23. Proper date marking and disposition		IN
24. Time as a public health control: procedures and records		N/O
Consumer Advisory		
25. Consumer advisory provided for raw or undercooked foods		N/O
Highly Susceptible Populations		
26. Pasteurized foods used; prohibited foods not offered		N/O
Food/Color Additives and Toxic Substances		
27. Food additives: approved, properly stored, and used		N/O
28. Toxic substances properly identified, stored and used		N/O
Conformance with Approved Procedures		
29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		N/O

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/O		43. In use utensils: properly stored		IN
31. Water and ice from approved source	N/O		44. Utensils, equipment, and linens: properly stored dried and handled		N/O
32. Variance obtained for specialized processing methods	N/O		45. Single-use/single service articles: properly stored and used		N/O
Food Temperature Control			46. Slash-resistant and cloth glove use		N/O
33. Proper cooling methods used; adequate equipment for temperature control	N/O		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		N/O
35. Approved thawing methods	N/O		48. Warewashing facilities: installed, maintained, and used; test strips		N/O
36. Thermometers provided and accurate	N/O		49. Non-food contact surfaces clean		N/O
Food Identification			Physical Facilities		
37. Food properly labeled; original container	N/O		50. Hot and Cold water available; adequate pressure		N/O
Prevention of Food Contamination			51. Plumbing installed; proper backflow devices		N/O
38. Insects, rodents, and animals not present/outer openings protected	N/O		52. Sewage and waste water properly disposed		N/O
39. Contamination prevented during food preparation, storage and display	N/O		53. Toilet facilities; properly constructed, supplied, and cleaned		N/O
40. Personal cleanliness	N/O		54. Garbage and refuse properly disposed; facilities maintained		N/O
41. Wiping cloths: properly used and stored	N/O		55. Physical facilities installed, maintained, and clean		N/O
42. Washing fruits and vegetables	N/O		56. Adequate ventilation and lighting; designated areas used		N/O
			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
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Inspection Published Comment:

This onsite visit is a recheck in reference to a warning letter sent on 8/28/2026.

The following items have been corrected:

#10: All Handwashing sinks have hand drying provisions available for use.

#15: All raw items properly stored in coolers throughout establishment.

#16: Utensils in storage are visibly clean.

#20: Food made in house stored within walk in cooler all have a internal temperature below 41 degrees.

#23: House made food items held over 24 hours were date marked with the date the item was made.

#43: Scoops in bulk ingredient storage bins have designated handles with handles stored outside of contact with food.

#57: Current food license is posted.

The following guidance documents have been issued:


Krishna Mangamuri
Person In Charge

Laura Sneller
Inspector