



Food Establishment Inspection Report

Johnson County Public Health 855 S Dubuque ST STE 217 Iowa City, IA 52240-0083	No. Of Risk Factor/Intervention Violations No. Of Repeat Factor/Intervention Violations	4 3	Date: 8/2/2022 Time In: 12:40 PM Time Out: 2:25 PM
Establishment: JALAPENO MEXICAN RESTAURANT	Address: 40 SUGAR CREEK LN	City/State: North Liberty, IA	Zip: 52317
License/Permit#: 179577 - Food Service Establishment License	Permit Holder: ALEXANDER PEREZ	Inspection Reason: Routine	Est. Type: 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

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) 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 IN 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*), R 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 IN 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
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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.

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 OUT, (*) 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container OUT, (*) 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 OUT 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
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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.	3-304.15(A)	P	Observation: Employee observed handling raw chicken with single use gloves. Employee proceeded to handle tongs and ready to eat tortillas with soiled gloves. Corrected by: Employee discarded single use gloves. Utensils replaced at grill station. Person in charge discarded contaminated tortillas. Person in charge instructed employee on proper single use glove usage.	COS
16.	4-601.11(A)	PF	Observation: Table top can opener in storage with debris buildup on blade. Per person in charge can opener had not been used today. Corrected by: Person in charge sent can opener to be washed, rinsed and sanitized.	COS
22.	3-501.16(A)(2)	P	Observation: Chili lime sauce and chocolate sauce requiring refrigeration after opening stored at room temperature. Corrected by: Person in charge voluntarily discarded sauces.	COS
23.	3-501.17	PF	Observation: House made pico, enchilada sauces and crab meat lack date marking. Corrected by: Person in charge had containers labeled with date of preparation.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Pork thawing in basin of prep sink at ambient temperature. Corrected by: Pork moved to walk-in cooler to thaw. Inspector discussed proper thawing methods with person in charge.	COS
37.	3-302.12	C	Observation: Multi use containers of house sauces lack labels with common name of contents. Corrected by: Person in charge had containers labeled.	COS
48.	4-302.14, 4-501.116	PF	Observation: Chlorine test strips unavailable at time of inspection.	8/12/2022

Inspection Published Comment:

This onsite visit is routine. Have remaining violations corrected by dates noted.

Long Term Corrective Actions:

#16. Person in charge agrees to train all employees on washing of can opener after each use and before storing.

#22. Person in charge agrees to ensure all sauces requiring refrigeration after opening are stored in cold holding.

#23. Employees to be re-trained on date marking and labeling of foods when they are put into containers and before they are stored in coolers or the walk-in.

Per Johnson County Public Health Policy on repeat Risk Factor Violations repeat violations observed out of compliance for a third consecutive routine inspection may result in the issuance of a Warning Letter.

The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition

DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_48TestStrips	48 Test Strips



Alexander
Person In Charge



Jesse Bockelman
Inspector