



## 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	5  2	Date: 2/28/2023 Time In: 8:30 AM Time Out: 10:30 AM
<b>Establishment:</b> CORALVILLE TACO JOHN'S	<b>Address:</b> 2601 James ST	<b>City/State:</b> Coralville, IA	<b>Zip:</b> 52241
<b>License/Permit#:</b> 197370 - Food Service Establishment License	<b>Permit Holder:</b> OLE ENTERPRISES, LLC	<b>Inspection Reason:</b> Routine	<b>Est. Type:</b> Restaurants <b>Risk Category:</b> Risk Level 3 (Medium)

### 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

<b>Supervision</b> 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN <b>Employee Health</b> 3. Management, food employee and conditional employee knowledge, responsibilities and reporting OUT 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events OUT, R <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN <b>Control of Hands as a Vehicle of Contamination</b> 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 <b>Approved Source</b> 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 <b>Protection from Contamination</b>	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 <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT 24. Time as a public health control: procedures and records N/A <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods N/A <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered N/A <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used OUT <b>Conformance with Approved Procedures</b> 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.

<b>Safe Food and Water</b> 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 <b>Food Temperature Control</b> 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 N/O 36. Thermometers provided and accurate IN <b>Food Identification</b> 37. Food properly labeled; original container IN <b>Prevention of Food Contamination</b> 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display IN 40. Personal cleanliness OUT 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored IN 44. Utensils, equipment, and linens: properly stored dried and handled OUT 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/A <b>Utensils, Equipment, and Vending</b> 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 <b>Physical Facilities</b> 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 OUT 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
3.	2-103.11(O)	PF	Observation: No verifiable employee illness reporting agreements available onsite at time of visit.	3/10/2023
5.	2-501.11	PF	Observation: No written facility specific bodily fluid clean up procedures available onsite.	3/10/2023
16.	4-601.11(A)	PF	Observation: Knives stored on the wall magnet rack had dried debris on food contact surface.  Food debris build up on the blade of the table mounted can opener blade stored on the bottom shelf in the back room prep area.  Per management both items were clean.  Person in charge removed and moved all items to the three compartment sink to be ware washed.	3/10/2023
23.	3-501.17	PF	Observation: Opened commercially processed foods (milk, salad dressings) in the walk in cooler did not have open dates and have been stored greater than 24 hours.  Person in charge marked the containers.	3/10/2023
28.	7-201.11	P	Observation: Equipment/oven cleaners stored hanging from a basket above the three compartment sink left drain board.  Person in charge removed the chemicals that could not fit in the designated chemical basket and moved them to a secondary chemical storage location.	3/3/2023

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
40.	2-303.11	C	Observation: Food worker preparing food observed wearing a metal bracelet.	3/10/2023
44.	4-901.11	C	Observation: Multiple metal food contains on the drying rack are stored wet and not dry.	3/10/2023
48.	4-302.14, 4-501.116	PF	Observation: Quat sanitizer test strips are in disrepair.	3/10/2023
55.	6-501.16	C	Observation: Wet mops stored in mop sink while not in use.	3/10/2023

**Inspection Published Comment:**

**This onsite visit is a routine inspection. Rehang food license at the counter.**

**Discussed cooling times and procedures for TCS foods at the end of the night. Guidance document attached to this report.**

**Long term corrective action due to repeat violations.**

**#5 Person in charge shall provide written facility specific clean up procedures for vomit/diarrhea. Guidance document attached to this report.**

**#16 Person in charge shall provide inspector procedures on how staff shall clean utensil food contact surfaces correctly.**

Follow-up will be completed on or after 3/10/2023 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized

DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Sarah Klepock  
Person In Charge



Rob Thul  
Inspector