



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 <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">5</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">2</div>	Date: 9/19/2023 Time In: 10:40 PM Time Out: 12:30 PM
Establishment: Andale Cantina Inc	Address: 780 Community DR	City/State: North Liberty, IA	Zip: 52317
License/Permit#: 219694 - Food Service Establishment License	Permit Holder: Andale Cantina	Inspection Reason: Routine	Est. Type: Restaurants 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 OUT 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, (*) 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 IN 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, (*), 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 OUT, (*), R 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 IN 35. Approved thawing methods OUT, (*) 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 OUT, (*) 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 OUT
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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
5.	2-501.11	PF	Observation: No written procedures available for cleanup of vomit and diarrhea.	9/29/2023
15.	3-302.11(A)(1)	P	Observation: Raw shell eggs, raw chicken and beef stored on shelves in walk-in cooler above ready to eat foods. Corrected by: Person in charge had shelves arranged with raw items below ready to eat foods.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Mechanical dish machine unable to sanitizer dishes. Corrected by: Person in charge contacted chemical supplier for service. 3 bay sink set up to sanitize dishes until machine is repaired. All dishes will be sanitized utilizing manual 3 bay.	COS
23.	3-501.17	PF	Observation: Containers of diced and sliced tomatoes in prep coolers lack date marking. Corrected by: Person in charge had containers date marked. Bulk containers in walk-in are date marked. Transfer the date to smaller containers when put on the prep line.	COS
28.	7-204.11	P	Observation: Chlorine sanitizer tested at >200ppm. Corrected by: Person in charge made a new solution of quaternary sanitizer that tested at the correct concentration.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Thawing fish held in vacuum seal. Corrected by: Packages of thawing fish were removed from vacuum seal.	COS
43.	3-304.12	C	Observation: Knives stored in gap between prep tables and work tables between uses. Corrected by: Knives moved to be stored on clean portion of work table.	COS
57.	Iowa Code Section 137F	C	Observation: Previous inspection is not posted for public viewing.	9/29/2023

Inspection Published Comment:

Routine inspection conducted. A letter of Correction has been issued for item #5.

Long Term Corrective Actions:


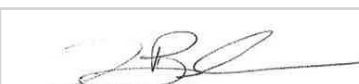
The following items are repeat Risk Factor Violations. The owner stated they will implement the following long term corrective actions:

#23. Employees will be trained on proper storage of raw and ready to eat foods in coolers.

#28. Employees will test all batches of sanitizer before placing into use.

Follow-up will be completed on or after 9/29/2023 by Follow Up-Letter of Correction.

The following guidance documents have been issued:


Emilio
Person In Charge

Jesse Bockelman
Inspector