

**Food Establishment Inspection Report**

Johnson County Public Health	No. Of Risk Factor/Intervention Violations	10	Date: 1/23/2024
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	4	Time In: 11:15 PM Time Out: 1:15 PM
Establishment: EL PASO TIENDA MEXICAN	Address: 609 HOLLYWOOD BLVD	City/State: IOWA CITY, IA	Zip: 52240
Telephone: 3193383703	License/Permit#: 43511 - Food Service Establishment License, 44526 - Retail Food Establishment License	Permit Holder: ANTONIO & CARLOS PACHECO	Inspection Reason: Routine
Est. Type: Retail Stores, Restaurants	Risk Category: Risk Level 2 (Low), 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

Supervision		15. Food separated and protected (Cross Contamination and Environmental)	OUT, (*)
1. Person in charge present, demonstrates knowledge, and performs duties	OUT	16. Food contact surfaces: cleaned and sanitized	IN
2. Certified Food Protection Manager	OUT, R	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT, R	18. Proper cooking time and temperatures	N/O
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	OUT, R	20. Proper cooling time and temperatures	OUT, R
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	OUT, (*)
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	Consumer Advisory	
9. No bare hand contact with ready to eat foods	N/O	25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	OUT, (*)	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/O	27. Food additives: approved, properly stored, and used	IN
13. Food in good condition, safe, and unadulterated	IN	28. Toxic substances properly identified, stored and used	OUT, (*)
14. Required records available; shellstock tags, parasite destruction	N/A	Conformance with Approved Procedures	
Protection from Contamination		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	IN
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	IN
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	IN
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	IN
Food Identification		Physical Facilities	
37. Food properly labeled; original container	OUT	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	IN
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
1.	2-102.11(A)(B)(C)(1) & (C)(4-16)	PF	Observation: The person in charge failed to respond correctly to the inspector's questions as they relate to the specific food operation involving cold holding temperatures, cooling, hot holding temperatures, employee health reporting and bodily fluid cleanup.	2/2/2024
2.	2-102.12(A)	C	Observation: The certified food protection manager is no longer an employee at the establishment.	2/2/2024
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	2/2/2024
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	2/2/2024
10.	5-205.11	PF	Observation: The Kitchen hand washing sink is blocked with tomatilloes in the basin. Staff removed all tomatilloes.	COS
15.	3-302.11(A)(1)	P	Observation: Cheese is stored under raw Chorizo in the retail display cooler by the cashier. Corrected by: Person began rearranging improperly stored foods.	COS
20.	3-501.14(A)	P	Observation: Rice was stored on the prep table at room temperature to cool down temped at 110 degrees. the person in charge stated the rice had been there for more than 3.5 hours. The rice was voluntarily discarded.	1/26/2024
22.	3-501.16(A)(2)	P	Observation: Cheese (44.2), Habanero sauce (45.1), Adobo sauce (49.2), and an open container of ground garlic were not being held at proper temperatures at the retail display cooler. The employee agrees not to use the unit to store food until proper temperatures are maintained. Corrected by: Person in charge voluntarily discarded foods held out of cold holding.	COS
23.	3-501.17	PF	Observation: Several Open commercial containers lacked the open date marking. Several containers of prepared foods and sauces lacked date marking.	2/2/2024
28.	7-201.11	P	Observation: Chemical spray bottle stored on shelf with dry food items. Corrected by: Employee stored the chemical in a location away from the food items.	COS

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple bottles of sauces and oils lacked labels with the common names of food.	2/2/2024
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	2/2/2024

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 2/2/24 to verify corrections have been made.

- The inspector provided guidance on creating site-specific written procedures for the cleanup of bodily fluid events.

Discussions with management:

The person in charge agrees to the following:

- A minimum of one employee will be a Certified Food Protection Manager no later than 7/22/24.
- Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 2/2/24.
- Provide the inspector with proof of registration such as a receipt or a forwarded email confirmation from the course provider upon registration. A certificate of course completion may also be provided.

Long-Term Corrective Actions:


The following items are repeat Risk Factor Violations. The person in charge stated they will implement the following long-term corrective actions:

- #2. Register management and supervisory authority and responsibility for a certified food protection manager course or exam by 7/22/24.
- #3. Proof of documents provided to, read, and signed by employees on employee health reporting provided.
- #5. The inspector discussed Food Code changes to procedures of bodily fluid cleanup. The inspector provided guidance on creating site-specific written procedures.
- #20 The person in charge agreed to train all kitchen staff on proper methods to quickly cool house-made food that was in the process of being batch-made. Cooling guidance documents were issued.

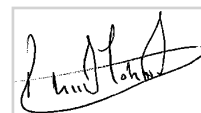
Follow-up will be completed on or after 2/2/2024 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_20ProperCoolingTimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Carlos
Person In Charge



Ahmed Mohammed
Inspector

