

**Food Establishment Inspection Report**

Johnson County Public Health	No. Of Risk Factor/Intervention Violations	9	Date: 1/22/2024
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	3	Time In: 12:43 PM Time Out: 2:20 PM
Establishment: EL SENOR CACTUS	Address: 1534 S GILBERT ST	City/State: Iowa City, IA	Zip: 52240
Telephone: 3193512179	License/Permit#: 123916 - Food Service Establishment License	Permit Holder: RESTAURANTE MEXICANO EL SENOR CACTUS INC	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

<b>Supervision</b>		15. Food separated and protected (Cross Contamination and Environmental)	OUT, R
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	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
<b>Employee Health</b>		<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT	18. Proper cooking time and temperatures	IN
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	IN
5. Procedures for responding to vomiting and diarrheal events	OUT, R	20. Proper cooling time and temperatures	OUT, (*)
<b>Good Hygienic Practices</b>		21. Proper hot holding temperatures	OUT, (*)
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, (*), R
<b>Control of Hands as a Vehicle of Contamination</b>		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	<b>Consumer Advisory</b>	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	IN
10. Hand washing sinks properly supplied and accessible	IN	<b>Highly Susceptible Populations</b>	
<b>Approved Source</b>		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	<b>Food/Color Additives and Toxic Substances</b>	
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	IN
14. Required records available; shellstock tags, parasite destruction	N/A	<b>Conformance with Approved Procedures</b>	
<b>Protection from Contamination</b>		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.

<b>Safe Food and Water</b>		<b>Proper Use of Utensils</b>	
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	OUT, (*)
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used	IN
<b>Food Temperature Control</b>		46. Slash-resistant and cloth glove use	N/O
33. Proper cooling methods used; adequate equipment for temperature control	OUT	<b>Utensils, Equipment, and Vending</b>	
34. Plant food properly cooked for hot holding	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	OUT, (*)
35. Approved thawing methods	OUT, (*)	48. Warewashing facilities: installed, maintained, and used; test strips	OUT
36. Thermometers provided and accurate	OUT, (*)	49. Non-food contact surfaces clean	IN
<b>Food Identification</b>		<b>Physical Facilities</b>	
37. Food properly labeled; original container	OUT	50. Hot and Cold water available; adequate pressure	IN
<b>Prevention of Food Contamination</b>		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	OUT	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.	2-103.11(A)-(N) & (P)	PF	Observation: The person in charge failed to ensure employees were effectively washing hands and donning gloves to avoid bare-hand contact. The person in charge failed to ensure employees were using proper methods to hot and cold holding temperatures using appropriate temperature measuring devices properly scaled and calibrated.	2/1/2024
2.	2-102.12(A)	C	Observation: The CFPM on file has expired.	2/1/2024
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements available for audit at the time of inspection.	2/1/2024
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	2/1/2024
15.	3-302.11(A)(2)	P	Observation: Raw beef steaks are stored in the same container of the raw ground beef in the walk-in cooler.	1/25/2024
15.	3-304.15(A)	P	Observation: A food employee handles raw shell eggs cracked on flat top and began a new task without changing single use gloves. Employee washed hands and donned gloves before returning to handle food.	1/25/2024
15.	3-302.11(A)(3-9)	C	Observation: Observation: Several open pans in steam table in center of kitchen were not covered during times not in use to prevent environmental contamination.	2/2/2024
15.	3-302.11(A)(1)	P	Observation: Raw sausage and raw shell eggs are stored above ready-to-eat food in the walk-in cooler.	1/25/2024
20.	3-501.14(A)	P	Observation: Two rice bags were temped at 74 degrees and 71 degrees in the kitchen 2-door cooler, the person in charge stated that the rice stored in the cooler since yesterday after cooling. Corrected by: the rice bags are voluntarily discarded	COS
21.	3-501.16(A)(1)	P	Observation: Verde sauce on the hot line was at 129F. Corrected by: Employee reheated Verde sauce rapidly to above 165F before returning to hot holding.	COS
22.	3-501.16(A)(2)	P	Observation: Cheese in low boy refrigeration unit was stored at 43 degrees. Corrected by: Cheese was removed from the unit and re-cooled. The refrigeration unit was adjusted to be colder.  Pico (42.5) was not being held at proper temperatures at the to-go station. Corrected by: The person in charge returned the Pico to the main refrigeration unit for cooling.	COS
23.	3-501.18	P	Observation: Multiple house-made sauces, house-made Chiles relleno, Chipotle, and chihuahua cheeses all held beyond the 7-day limit for house-made foods. Corrected by: Person in charge voluntarily discarded items.	COS

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
33.	4-301.11	PF	Observation: Multiple cold held foods in flip top prep cooler were unable to be maintained below 41F.  Cooler was adjusted to a colder temperature.	2/1/2024
35.	3-501.13(A), (B), (C)		Ground beef and steak beef were thawing on the prep table and the top of the 3-bay sink. The person in charge returned both items to the cooler.  Observation: Thawing vacuum-sealed fish stored under a vacuum seal on the prep table. Corrected by: Fish had been thawing for less than 2 hours, Vacuum seal was broken on packages to allow air to be exchanged.	COS
35.	3-501.12 & 3-501.13(D-E)	C	Thawing vacuum-sealed fish stored under vacuum seal for more the 2 hours on the low boy cooler. Corrected by: Fish discarded.	COS
36.	4-203.11	PF	Observation: A thin-tipped probe thermometer needed calibration. Corrected by: the person in charge put that thermometer out of service.	COS
37.	3-302.12	C	Observation: Multiple bottles of sauces and oils lacked labels with the common names of food. Corrected by: The person in charge began labeling bottles.	2/1/2024

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-303.12	C	Observation: 5-gallon buckets of sauces are stored on the floor of the walk-in cooler.	2/1/2024
39.	3-305.11	C	Observation: Observation: Containers of food are stored with no covers or lids in the walk-in cooler.	2/1/2024
44.	4-901.11	C	Observation: Ice buckets are stored on top of the ice machine in a manner that does not allow for air drying and prevention of contamination from the premises. Corrected by: Person in charge inverted ice buckets.	COS
47.	4-101.11(A)	P	Observation: Rice is stored in a non-food grade shopping plastic bag in the 2-door cooler. Corrected by: The rice was discarded.	COS
48.	4-204.115, 4-204.116, 4-204.117	PF	Observation: No test strips available at the time of inspection for high heat dish machine.	2/1/2024
57.	Iowa Code Section 137F	C	Observation: Current Food Inspection Report not posted.	2/1/2024

**Inspection Published Comment:**

This on-site visit is routine. A physical recheck will occur on or after 2/1/24 to verify corrections have been made. Per the Johnson County Public Health Policy on Repeat Risk Factor violations, a Warning letter has been issued for violations no: #5,#15, and #23. See the official letter for compliance details.

**Discussions with management:****The person in charge agrees to the following:**

- i. A minimum of one employee will be a Certified Food Protection Manager no later than 7/22/24.
  - ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 2/1/24.
  - iii. 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.
- #19. Discussion with management about the reheating procedures with the person in charge. The person in charge will monitor reheating foods to ensure that foods are reheated above 165F within 2 hours.
- #35. Discussion with management about the thawing methods of food items for preparation, including in walk in cooler or under cold running water.

**Long-Term Corrective Actions:**

- #5. The inspector discussed Food Code changes to procedures of bodily fluid cleanup. The inspector provided guidance on creating site-specific written procedures.
- #23. The person in charge agrees to retrain employees on the date marking and shelf life of prepared and opened foods on-site.

Follow-up will be completed on or after 2/1/2024 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_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_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_36ThermometersProvidedAndAccurate	36 Thermometers Provided and Accurate

DIA_3ReportTheseFBI ISymptomsPosterW_ Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresFor RespondingToVomitA ndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Maria  
Person In Charge



Ahmed Mohammed  
Inspector