

**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	4	Date: 1/24/2024 Time In: 11:55 AM Time Out: 1:30 PM	
	No. Of Repeat Factor/Intervention Violations	1		
Establishment: LA REGIA	Address: 436 HIGHWAY 1	City/State: IOWA CITY, IA	Zip: 52240	Telephone: 3193418226
License/Permit#: 43943 - Food Service Establishment License	Permit Holder: JOSE AND MONICA GARCIA	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		15. Food separated and protected (Cross Contamination and Environmental)	OUT, (*)
1. Person in charge present, demonstrates knowledge, and performs duties	IN	16. Food contact surfaces: cleaned and sanitized	OUT, (*), R
2. Certified Food Protection Manager	IN	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	IN	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	IN	20. Proper cooling time and temperatures	N/O
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	IN
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	OUT, (*)	Consumer Advisory	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	IN	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	IN	27. Food additives: approved, properly stored, and used	N/A
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	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	OUT, (*)
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	IN	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	OUT
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	OUT
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	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	OUT, (*)	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
8.	2-301.15	PF	Observation: A food employee was observed using the dump sink to wash his hands. The person in charge spoke with employees regarding hand sink use.	COS
8.	2-301.14	P	Observation: A food employee handled onion cutting after bringing an onion bag from the dry storage next door to the kitchen without washing hands or changing gloves in between.	COS
15.	3-302.11(A)(1)	P	Observation: Raw shell eggs are stored above ready-to-eat food containers in 3 door cooler. Corrected by: The person in charge arranged storage so the eggs were stored under the ready-to-eat food containers.	COS
16.	4-601.11(A)	PF	Dried debris builds up on the blade of the table-mounted can opener. Corrected by: the person in charge removed the can opener to be cleaned.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Sanitizer in ware washing buckets tested at 0. Corrected by: The person in charge remade sanitizers for all buckets. Sanitizer tested within parameters.	COS
23.	3-501.17	PF	Observation: House made and open commercial containers lacked date marking of preparation and opening. Corrected by: Items were date marked with the preparation date and opening dates.	COS

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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.	2/3/2024
39.	3-305.11	C	Observation: Some food containers in the hot holding unit lacked lids. Corrected by: the manager placed lids on the containers.	COS
41.	3-304.14	C	Observation: Sanitizer solution bucket stored on the ground. Corrected by: The person in charge placed the bucket on a shelf >6in off of the floor. Observation: A food employee was observed using a dry rag to wipe the prep table and his gloves between uses. Corrected by: The person in charge discarded the rag. The inspector discussed options for cloth usage with sanitizer and the hand washing and gloves changing procedure.	COS
43.	3-304.12	C	Observation: Numerous scoops and ramekins stored in containers of food do not have a dedicated handle or handle stored outside contact with the food. Corrected by: Scoops without dedicated handles were removed from food storage containers. Scoops are to be stored with the handle outside of contact with the food. Observation: Tongs stored in 110-degree temperature water between uses. Corrected by: The person in charge obtained new tongs and stored them in the food product.	COS
47.	4-101.11(B-E)	C	Observation: Rubber scrappers are not in good repair, and the surface food contact areas are damaged. The person in charge discarded the Rubber scrappers.	2/3/2024
48.	4-302.14, 4-501.116	PF	Observation: No test strips were available at the time of inspection for high heat dish machine.	2/3/2024
57.	IAC 481-30 (8-304.11)	C	Observation: The posted license is expired.	2/3/2024
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	2/3/2024

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 2/3/24 to verify corrections have been made.

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

Long-Term Corrective Actions:

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

#16. The person in charge agreed to discuss proper cleaning of equipment before being placed into storage.

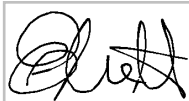
Discussions with management:

#5, 2017 Food Code 2-501.11 requires written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. This facility currently has procedures in place that are not written. Guidance documents have been provided to help the facility write procedures specific to this location. The manager agrees to implement a written procedure by 4/24/24.

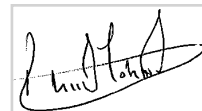
#20. Discussion with management about the methods to use to quickly cool in-house-made sauces that were in the process of being batch-made. Cooling guidance documents were issued.

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_48TestStrips	48 Test Strips
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed



Elsa
Person In Charge



Ahmed Mohammed
Inspector