



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 No. Of Repeat Factor/Intervention Violations	2 0	Date: 2/2/2024 Time In: 3:06 PM Time Out: 3:45 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: Physical Recheck	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 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager OUT Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN 4. Proper use of exclusions and restrictions N/O 5. Procedures for responding to vomiting and diarrheal events OUT Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use N/O 7. No discharge from eyes, nose, and mouth N/O Control of Hands as a Vehicle of Contamination 8. Hands clean and properly washed N/O 9. No bare hand contact with ready to eat foods N/O 10. Hand washing sinks properly supplied and accessible IN Approved Source 11. Foods obtained from an approved source N/O 12. Foods received at proper temperatures N/O 13. Food in good condition, safe, and unadulterated N/O 14. Required records available; shellstock tags, parasite destruction N/O Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized N/O 17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures N/O 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures N/O 22. Proper cold holding temperatures IN 23. Proper date marking and disposition IN 24. Time as a public health control: procedures and records N/O Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/O Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/O Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/O 28. Toxic substances properly identified, stored and used IN Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/O
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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/O 31. Water and ice from approved source N/O 32. Variance obtained for specialized processing methods N/O Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control N/O 34. Plant food properly cooked for hot holding N/O 35. Approved thawing methods N/O 36. Thermometers provided and accurate N/O Food Identification 37. Food properly labeled; original container IN Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected N/O 39. Contamination prevented during food preparation, storage and display N/O 40. Personal cleanliness N/O 41. Wiping cloths: properly used and stored N/O 42. Washing fruits and vegetables N/O	Proper Use of Utensils 43. In use utensils: properly stored N/O 44. Utensils, equipment, and linens: properly stored dried and handled N/O 45. Single-use/single service articles: properly stored and used N/O 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 N/O 48. Warewashing facilities: installed, maintained, and used; test strips N/O 49. Non-food contact surfaces clean N/O Physical Facilities 50. Hot and Cold water available; adequate pressure N/O 51. Plumbing installed; proper backflow devices N/O 52. Sewage and waste water properly disposed N/O 53. Toilet facilities; properly constructed, supplied, and cleaned N/O 54. Garbage and refuse properly disposed; facilities maintained N/O 55. Physical facilities installed, maintained, and clean N/O 56. Adequate ventilation and lighting; designated areas used N/O 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
2.	2-102.12(A)	C	Observation: The certified food protection manager is no longer an employee at the establishment. The Person in charge failed to provide the inspector with a certificate of course completion or proof of registration from the course provider upon registration.	2/12/2024
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	2/12/2024

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	2/12/2024

Inspection Published Comment:

A physical Recheck inspection was conducted. A second physical recheck will occur on or after 2/10/24 to verify corrections have been made.

Corrections observed during this inspection included:

- Item #3 Verifiable health reporting agreements are available for audit at the time of inspection.
- Item #10 The kitchen hand-washing sink of the facility is accessible.
- Item #15 The establishment follows a storage system that complies with the 2017 Iowa food code for both cooked and raw food in all cold holding units.
- Item #20 Upon a discussion with the manager, the establishment follows proper cooling time and temperature methods.
- Item # 22 The establishment uses proper cold holding temp of house and commercially made food (below 41 F).
- Item #23 All the containers of prepared foods and sauces have the date marking of the open and preparation date.
- Item #28 All Toxic substances are properly identified and stored on separate shelves away from any food item.
- Item #37 All the containers of sauces and food have labels with the common names of the food.

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 2/12/24.
 - 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.
- #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 2/12/24.

Follow-up will be completed on or after 2/12/2024 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_5ProceduresForRespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Antonio
Person In Charge



Ahmed Mohammed
Inspector

