



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	1	Date: 2/1/2024 Time In: 2:30 PM Time Out: 3:55 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
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: Physical Recheck	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	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	IN
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	N/O
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 IN
	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 N/O
	Conformance with Approved Procedures
	29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/O

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/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	IN
34. Plant food properly cooked for hot holding	N/O
35. Approved thawing methods	N/O
36. Thermometers provided and accurate	IN
Food Identification	
37. Food properly labeled; original container	N/O
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	IN
40. Personal cleanliness	N/O
41. Wiping cloths: properly used and stored	N/O
42. Washing fruits and vegetables	N/O
	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 IN
	48. Warewashing facilities: installed, maintained, and used; test strips IN
	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 IN

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 CFPM on file has expired. The manager "Maria Garcia" registered for a certified food protection manager course on 1/29/24.	7/22/2024

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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Inspection Published Comment:

A physical Recheck inspection was conducted.

Discussions with management:

The person in charge agrees to the following:

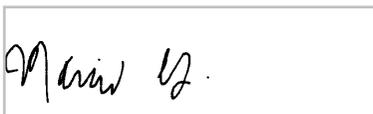
- * A minimum of one employee will be a Certified Food Protection Manager no later than 7/22/24.
- * Provide the inspector with a certificate of course completion no later than 7/22/24.

Corrections observed during this inspection included:

- Item #1 The person in charge answered questions regarding cooking and hot and cold holding temperatures.
- Item #3 Verifiable health reporting agreements are available for audit at the time of inspection.
- Item #5 Site-specific written procedure for bodily fluid cleanup is available for audit at the time of inspection.
- Item #15 All the food containers are covered during times not in use to prevent environmental contamination.
- Item #15 The establishment follows a storage system that complies with the 2017 Iowa food code for both cooked and raw food in the walk-in cooler.
- Item #15 All food employees are following the right procedure in hand washing and gloves changing to prevent cross-contamination.
- Item #20 Upon a discussion with the manager, the establishment follows proper cooling time and temperature methods.
- Item # 21 The establishment uses proper hot holding temp of house-made sauces (above 135 F).
- 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 are within the 7-day limit for house-made foods.
- Item #33 All of the cold-held foods in the flip-top prep cooler maintained a temperature below 41F.
- Item #35 The establishment is using the proper thawing methods of food items for preparation, including in a walk-in cooler or under cold running water.
- Item #36 The establishment has a working thin-tipped probe thermometer to take the temperature of cooked, cooling, cold, and hot-holding foods.
- Item #47 All the food is stored in the proper containers that comply with the 2017 Iowa food.
- Item #48 Test strips for Chlorine and the high-heat dish machine were available in the kitchen at the time of inspection.
- Item #57 Current Food Inspection Report is posted.

Follow-up will be completed on or after 7/22/2024 by Follow Up-Letter of Correction.

The following guidance documents have been issued:



Maria
Person In Charge



Ahmed Mohammed
Inspector