



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<b>No. Of Risk Factor/Intervention Violations</b>  <b>No. Of Repeat Factor/Intervention Violations</b>	4  3	Date: 2/5/2024 Time In: 1:45 PM Time Out: 3:25 PM
<b>Establishment: FIESTA MEXICAN RESTAURANT</b>	<b>Address: 720 PACHA PKWY</b>	<b>City/State: North Liberty, IA</b>	<b>Zip: 52317</b>
<b>License/Permit#: 164250 - Food Service Establishment License</b>	<b>Permit Holder: FIESTA NORTH LIBERTY INC</b>	<b>Inspection Reason: Routine</b>	<b>Est. Type: Restaurants</b>
<b>Telephone: 3196262935</b> <b>Risk Category: Risk Level 4 (High)</b>			

### 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> 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN <b>Employee Health</b> 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events IN <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN <b>Control of Hands as a Vehicle of Contamination</b> 8. Hands clean and properly washed IN 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible OUT, (*), R <b>Approved Source</b> 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures N/O 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction N/A <b>Protection from Contamination</b>	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*) 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 18. Proper cooking time and temperatures N/O 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures OUT, (*), R 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, R 24. Time as a public health control: procedures and records N/O <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods IN <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered N/A <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN <b>Conformance with Approved Procedures</b> 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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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.

<b>Safe Food and Water</b> 30. Pasteurized eggs used where required N/A 31. Water and ice from approved source IN 32. Variance obtained for specialized processing methods N/A <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding IN 35. Approved thawing methods IN 36. Thermometers provided and accurate IN <b>Food Identification</b> 37. Food properly labeled; original container OUT, (*) <b>Prevention of Food Contamination</b> 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display OUT, (*) 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored OUT, (*) 44. Utensils, equipment, and linens: properly stored dried and handled IN 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/A <b>Utensils, Equipment, and Vending</b> 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 IN <b>Physical Facilities</b> 50. Hot and Cold water available; adequate pressure IN 51. Plumbing installed; proper backflow devices IN 52. Sewage and waste water properly disposed IN 53. Toilet facilities; properly constructed, supplied, and cleaned IN 54. Garbage and refuse properly disposed; facilities maintained IN 55. Physical facilities installed, maintained, and clean OUT 56. Adequate ventilation and lighting; designated areas used IN 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
10.	6-301.12	PF	Observation: Paper towel holder at bar hand sink was empty. Corrected by: Person in charge refilled paper towel holder.	COS
10.	5-205.11	PF	Observation: Metal pan and cleaning cloth was stored on side of hand sink next to bar area. Corrected by: Person in charge moved pan and cleaning cloth to a different area.	COS
16.	4-601.11(A)	PF	Observation: Knife stored on metal strip in back prep area was visibly dirty to sight. Corrected by: Person in charge brought knife to dishwashing area to be washed, rinsed and sanitized.	COS
20.	3-501.14(A)	P	Observation: Carnitas and chicken cooked on 2/1/24 were tempted at 44.4 degrees within walk-in fridge. Carnitas and chicken did not cool to below 41F in the maximum 6 hours allowed. Corrected by: Person in charge voluntary discarded carnitas and chicken	COS
23.	3-501.17	PF	Observation: Commercial bottles of BBQ and ranch lacked label with date item was opened. House made sauces held past 24 hours lacked label with date item was made.	2/15/2024

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple containers of house made food lacked label with common name. Corrected by: Person in charge labeled food items with common name.	COS
39.	3-305.11	C	Observation: Multiple containers of food within walk in fridge lacked a protective cover. Corrected by: Employee placed lids on uncovered containers of food.	COS
43.	3-304.12	C	Observation: Small plastic cup was stored in contact with green onions in prep line cooler. Corrected by: Person in charge voluntary discarded plastic scoop.	COS
55.	6-501.16	C	Observation: Mop was stored in basin of mop bucket.	2/15/2024
57.	Iowa Code Section 137F	C	Observation: Only 2 pages of the most recent inspection report was posted for public viewing.	2/15/2024
57.	IAC 481-30 (8-304.11)	C	Observation: License posted expired 12/31/2023.	2/15/2024

**Inspection Published Comment:**

**Illness complaint inspection conducted in conjunction with a routine inspection. Complainant stated that they became ill after eating at the establishment. Manager was unaware of complaint.**  
**Manager stated no employees have reported ill in the past week, no water or electricity outages have occurred, and no malfunctions of equipment were reported around the time of the complaint.**  
**The complaint is unverifiable.**

**Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #20 and #37. See official letter for compliance details.**

**The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.**

**#10: Person in charge agrees to maintain handwashing sinks for hand washing only.**

**#23: Person in charge agrees to retrain employees on proper date marking procedures for commercial and house made items**

Follow-up will be completed on or after 2/15/2024 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_20ProperCooling TimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition

JUAN S.

Juan Salcido  
Person In Charge



Laura Sneller  
Inspector