



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	7	Date: 4/23/2024 Time In: 1:00 PM Time Out: 2:35 PM	
	No. Of Repeat Factor/Intervention Violations	3		
Establishment: CACTUS 3	Address: 114 S CLINTON ST	City/State: Iowa City, IA	Zip: 52240	Telephone: 3194610162
License/Permit#: 175686 - Food Service Establishment License	Permit Holder: RENE GERMAN	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, (*)
1. Person in charge present, demonstrates knowledge, and performs duties		IN
2. Certified Food Protection Manager	16. Food contact surfaces: cleaned and sanitized	OUT, (*), R
<b>Employee Health</b>	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>	
4. Proper use of exclusions and restrictions	18. Proper cooking time and temperatures	IN
5. Procedures for responding to vomiting and diarrheal events	19. Proper reheating procedures of hot holding	IN
<b>Good Hygienic Practices</b>	20. Proper cooling time and temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	21. Proper hot holding temperatures	IN
7. No discharge from eyes, nose, and mouth	22. Proper cold holding temperatures	OUT, (*), R
<b>Control of Hands as a Vehicle of Contamination</b>	23. Proper date marking and disposition	IN
8. Hands clean and properly washed	24. Time as a public health control: procedures and records	N/A
9. No bare hand contact with ready to eat foods	<b>Consumer Advisory</b>	
10. Hand washing sinks properly supplied and accessible	25. Consumer advisory provided for raw or undercooked foods	N/A
<b>Approved Source</b>	<b>Highly Susceptible Populations</b>	
11. Foods obtained from an approved source	26. Pasteurized foods used; prohibited foods not offered	N/A
12. Foods received at proper temperatures	<b>Food/Color Additives and Toxic Substances</b>	
13. Food in good condition, safe, and unadulterated	27. Food additives: approved, properly stored, and used	N/A
14. Required records available; shellstock tags, parasite destruction	28. Toxic substances properly identified, stored and used	OUT, (*)
<b>Protection from Contamination</b>	<b>Conformance with Approved Procedures</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	43. In use utensils: properly stored	IN
31. Water and ice from approved source	44. Utensils, equipment, and linens: properly stored dried and handled	IN
32. Variance obtained for specialized processing methods	45. Single-use/single service articles: properly stored and used	IN
<b>Food Temperature Control</b>	46. Slash-resistant and cloth glove use	N/A
33. Proper cooling methods used; adequate equipment for temperature control	<b>Utensils, Equipment, and Vending</b>	
34. Plant food properly cooked for hot holding	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	48. Warewashing facilities: installed, maintained, and used; test strips	OUT, (*)
36. Thermometers provided and accurate	49. Non-food contact surfaces clean	OUT
<b>Food Identification</b>	<b>Physical Facilities</b>	
37. Food properly labeled; original container	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	52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	55. Physical facilities installed, maintained, and clean	IN
42. Washing fruits and vegetables	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
2.	2-102.12(A)	C	Observation: Establishment does not employ a CFPM.	5/3/2024
3.	2-103.11(O)	PF	Observation: Employees are not informed in a verifiable manner regarding their illness reporting responsibilities.	5/3/2024
10.	6-301.12	PF	Observation: Disposable hand drying towels not available at main kitchen hand sink or rear dish area hand sink.  Corrected by: Person in charge added disposable napkins to these locations.	COS
10.	6-301.11	PF	Observation: Hand soap was not available at main kitchen hand sink.  Corrected by: Person in charge added dish soap to this location.	COS
10.	5-205.11	PF	Observation: Food debris in the main kitchen hand sink.  Corrected by: Person in charge removed the food debris.	COS
15.	3-302.11(A)(1)	P	Observation: Raw beef stored above ready to eat vegetables in the walk in cooler.  Corrected by: Person in charge moved the raw beef to an appropriate location.	COS
16.	4-601.11(A)	PF	Observation: Knife and cutting board from the night prior sitting at the bar with visible food debris on the blade and board surface.  Corrected by: Person in charge put the items through the dish machine for cleaning.	COS
22.	3-501.16(A)(2)	P	Observation: Items (Salsas, raw beef and chicken, cut tomato's) stored inside kitchen prep cooler holding at 51 degrees.  Corrected by: Per manager, items have only been stored in this location for 1.5 hours. All items were returned to the walk in cooler and will be stored there until cooler unit receives maintenance.	COS
28.	7-204.11	P	Observation: Kitchen chlorine sanitizer is too strong (200PPM).  Corrected by: Person in charge diluted the solution until it tested at 50PPM.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-302.12(A)	PF	Observation: Establishment does not have food probe thermometers.	5/3/2024
39.	3-303.12	C	Observation: Canned beer stored in ice containers at the bar.  Corrected by: Person in charge removed the beers and discarded the ice.	COS
48.	4-303.11		Observation: Kitchen area does not have any sanitizer available.  Corrected by: Person in charge made sanitizer at an appropriate concentration for this location.	COS
49.	4-601.11(B)(C), 4-602.13	C	Observation: Mini fridge under the bar has drink syrup spilled on the shelves and bottom of the fridge.	5/3/2024
57.	Iowa Code Section 137F	C	Observation: The most recent Routine inspection is not posted.	5/3/2024
57.	IAC 481-30 (8-304.11)	C	Observation: A valid license is not posted.	5/3/2024

**Inspection Published Comment:**  
This is a Routine inspection.

A Physical Recheck will occur on or after 5/3/2024.

The following items require long term corrective actions:

Item #3: Management agrees to develop a plan to maintain employee health forms onsite.

Item #16: Management will retrain employees on the importance of routinely cleaning food contact surfaces.

Item #22: Establishment agrees to obtain thermometers to monitor food and equipment temperatures in order to prevent cold holding violations in the future.

Follow-up will be completed on or after 5/3/2024 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_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_36Thermometers ProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips



rene german  
Person In Charge



Tim James  
Inspector