



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	5	Date: 4/12/2024 Time In: 2:15 PM Time Out: 3:50 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	2		
Establishment: LA MEXICANA GROCERY STORE & TAQUERIA	Address: 1701 2ND ST	City/State: Coralville, IA	Zip: 52241	Telephone: 3193256509
License/Permit#: 207451 - Food Service Establishment License, 207452 - Retail Food Establishment License	Permit Holder: BRYAN MARTINEZ	Inspection Reason: Routine	Est. Type: Restaurants, Retail Stores	Risk Category: Risk Level 4 (High), Risk Level 2 (Low)

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, (*) R
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	N/O
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	IN
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	OUT, (*)
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	IN
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	IN	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	OUT, (*)	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	N/O	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	OUT, (*)
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	IN
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	IN
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	N/O	48. Warewashing facilities: installed, maintained, and used; test strips	IN
36. Thermometers provided and accurate	OUT	49. Non-food contact surfaces clean	IN
Food Identification		Physical Facilities	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	IN
Prevention of Food Contamination		51. Plumbing installed; proper backflow devices	OUT
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	IN	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	IN	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	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
10.	5-205.11	PF	Observation: Hand sink next to prep sink used as a dump sink. Corrected by: Manager had sink cleaned and returned to a state of hand washing only.	COS
15.	3-302.11(A)(1)	P	Observation: Raw steak and chorizo stored above cooked sopas in low boy cooler. Deli meat stored below raw meat in deli counter cooler. Corrected by: Person in charge had low boy cooler arranged with sopas above raw proteins. Deli meat moved and stored away from raw proteins in deli counter case.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Sanitizer used on cook line tested at 0ppm. Corrected by: New container of quaternary sanitizer solution was made and tested at the correct concentration.	COS
16.	4-601.11(A)	PF	Observation: Dried food debris buildup on blade of table top mounted can opener. Per employee can open had not been used today. Corrected by Employee washed, rinsed and sanitized can opener blade.	COS
22.	3-501.16(A)(2)	P	Observation: Chipotle tomato salsa opened from ambient can was not cooled to below 41F in 4 hours or less. Corrected by: Person in charge voluntarily discarded salsa.	COS
28.	7-201.11	P	Observation: Detergent stored above containers of hot sauce and coffee on retail shelves in grocery. Corrected by: Items rearranged to ensure chemicals are not stored above food items.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-204.112(A)-(D)	C	Observation: Flip top cooler on cook line, salsa cooler at check stand and drink cooler lack ambient air thermometers.	4/22/2024
51.	5-201.11, 5-202.11(A)	P	Observation: Sink in dish area of kitchen has leak. Have repaired to ensure continuous availability of hot water at sink.	4/15/2024

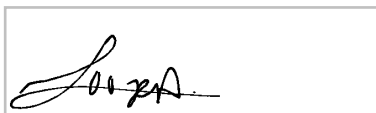
Inspection Published Comment:
Routine inspection conducted.

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

#15. Person in charge agrees to retrain employees on proper storage of raw proteins and ready to eat foods in both the deli cooler and kitchen coolers.

#16. Person in charge will train employees on washing, rinsing and sanitizing the table top can opener after each use.

The following guidance documents have been issued:



Jorge Aburto
Person In Charge



Jesse Bockelman
Inspector