



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	9 5	Date: 5/7/2024 Time In: 11:30 AM Time Out: 1:40 PM
Establishment: LA CASA AZUL	Address: 708 1ST AVE	City/State: CORALVILLE, IA	Zip: 52241
License/Permit#: 44896 - Food Service Establishment License	Permit Holder: XALAPA, INC	Inspection Reason: Routine	Est. Type: Restaurants
Telephone: 3193382641 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 OUT, (*) 2. Certified Food Protection Manager IN Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting OUT 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events IN Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 8. Hands clean and properly washed OUT, (*), R 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible OUT, (*), R Approved Source 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures IN 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction N/A Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) OUT, (*), R 16. Food contact surfaces: cleaned and sanitized OUT, R 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures IN 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 OUT, (*), R 23. Proper date marking and disposition OUT 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods IN Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used OUT, (*) Conformance with Approved Procedures 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 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 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 IN 36. Thermometers provided and accurate OUT Food Identification 37. Food properly labeled; original container OUT Prevention of Food Contamination 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 OUT 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored OUT, (*) 44. Utensils, equipment, and linens: properly stored dried and handled OUT, (*) 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/A Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT, (*) 48. Warewashing facilities: installed, maintained, and used; test strips OUT 49. Non-food contact surfaces clean IN Physical Facilities 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 OUT 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
1.	2-101.11(A)(B)	PF	Observation: No designated person in charge available at time of inspection. Corrected by: Manager arrived onsite after inspection began.	COS
3.	2-103.11(O)	PF	Observation: No verifiable employee health forms on site at time of inspection.	5/17/2024
8.	2-301.14	P	Observation: Employee was observed touching raw shrimp and beef and changing clothes without washing hands. Corrected by: Inspector informed employee of when to wash hands. Employee washed hands and put on new gloves.	COS
10.	6-301.11	PF	Observation: Both handwashing sinks within kitchen lacked soap. Corrected by: Person in charge refilled empty soap containers.	COS
15.	3-302.11(A)(1)	P	Observation: Raw eggs stored above ready to eat vegetables within walk in fridge. Corrected by: Person in charge moved raw eggs to bottom shelf to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Knives in storage were visibility dirty to sight. Corrected by: Person in charge brought dirty knives to dishwasher to be washed, rinsed, and sanitized Observation: Top lid of bar juicer was visibility dirty to sight.	5/17/2024
22.	3-501.16(A)(2)	P	Observation: Sliced tomatoes and Pico stored within top prep cooler temped at 49.5 and 45 degrees. Corrected by: According to person in charge items had been in cold holding unit for an hour. Person in charge placed items on ice and temped at the the correct temperature.	COS
23.	3-501.17	PF	Observation: Multiple commercial containers lacked label with date item was opened.	5/17/2024
28.	7-202.12(A)(B)	P	Observation: Pesticides not labeled for food service present in establishment. Corrected by: Person in charge voluntarily discarded pesticides.	COS

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-204.112(A)-(D)	C	Observation: Small mini fridge next to grill in kitchen lacked ambient air thermometer.	5/17/2024
37.	3-302.12	C	Observation: Multiple containers of bulk ingredients lacked label with common name.	5/17/2024
39.	3-305.11	C	Observation: Multiple containers of spices and bulk ingredients lack lids to prevent from contamination.	5/17/2024
41.	3-304.14	C	Observation: Sanitizer was not set up within kitchen at time of inspection. Corrected by: Person in charge made up sanitizer solution and tested at the correct PPM.	5/17/2024
43.	3-304.12	C	Observation: Plastic scoop without dedicated handle stored in contact with salt inside bulk salt container. Corrected by: Person in charge discarded plastic scoop.	COS
44.	4-903.11(A)(B)(D)	C	Observation: Dirty glasses stored in basin of mop sink. Corrected by: Person in charge moved dirty glasses to dishwashing area to be cleaned.	COS
47.	4-101.19	C	Observation: Non-food grade plastic bags with ink lettering were used to store ready to eat tortillas within kitchen. Food should be stored in a food safe container. Corrected by: Person in charge removed tortillas from plastic bag and placed in a food safe container.	COS

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
47.	4-101.11(A)	P	Observation: Foods stored in original metal containers after opening. Store food in food safe containers after opening metal cans. Corrected by: Person in charge voluntary discarded items.	COS
48.	4-302.14, 4-501.116	PF	Observation: Establishment does not have quaternary and chlorine test strips.	5/17/2024
55.	6-501.11	C	Observation: Small section of bottom wall missing in-between dishwashing and dry storage area. Wall is no longer water resistant or cleanable.	5/17/2024
55.	6-501.12, 6-501.13	C	Observation: Heavy debris build up of grease on walls around grill and fryer on cook line.	5/17/2024
55.	6-501.16	C	Observation: Drying mop stored on floor next to mop sink.	5/17/2024
56.	6-202.11	C	Observation: Lights located in kitchen prep area lacked a protective covering.	5/17/2024
56.	6-403.11, 6-501.110	C	Observation: Employee drink was stored on prep table within kitchen.	5/17/2024

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around (5/17/2024) to verify corrections have been made.

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 #16,#22,#36,#39,#41,#44,#47,#48. 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.

#43: Person in charge agrees to not store single use items as scoops within bulk ingredient containers.

#55: Person in charge agrees to keep walls free of excess grease and debris build up within kitchen.

Follow-up will be completed on or after 5/17/2024 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_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
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
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed



Natalia Smith
Person In Charge



Laura Sneller
Inspector