



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	4	Date: 6/21/2024 Time In: 11:10 AM Time Out: 12:05 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: SI SENOR TWO, INC	Address: 906 2ND ST	City/State: Coralville, IA	Zip: 52241	Telephone: 3193835952
License/Permit#: 209746 - Food Service Establishment License	Permit Holder: SI SENOR TWO, 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

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

<p>Safe Food and Water</p> <p>30. Pasteurized eggs used where required N/O</p> <p>31. Water and ice from approved source N/O</p> <p>32. Variance obtained for specialized processing methods N/O</p> <p>Food Temperature Control</p> <p>33. Proper cooling methods used; adequate equipment for temperature control N/O</p> <p>34. Plant food properly cooked for hot holding N/O</p> <p>35. Approved thawing methods N/O</p> <p>36. Thermometers provided and accurate N/O</p> <p>Food Identification</p> <p>37. Food properly labeled; original container N/O</p> <p>Prevention of Food Contamination</p> <p>38. Insects, rodents, and animals not present/outer openings protected N/O</p> <p>39. Contamination prevented during food preparation, storage and display N/O</p> <p>40. Personal cleanliness N/O</p> <p>41. Wiping cloths: properly used and stored IN</p> <p>42. Washing fruits and vegetables N/O</p>	<p>Proper Use of Utensils</p> <p>43. In use utensils: properly stored N/O</p> <p>44. Utensils, equipment, and linens: properly stored dried and handled N/O</p> <p>45. Single-use/single service articles: properly stored and used N/O</p> <p>46. Slash-resistant and cloth glove use N/O</p> <p>Utensils, Equipment, and Vending</p> <p>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN</p> <p>48. Warewashing facilities: installed, maintained, and used; test strips IN</p> <p>49. Non-food contact surfaces clean N/O</p> <p>Physical Facilities</p> <p>50. Hot and Cold water available; adequate pressure N/O</p> <p>51. Plumbing installed; proper backflow devices N/O</p> <p>52. Sewage and waste water properly disposed N/O</p> <p>53. Toilet facilities; properly constructed, supplied, and cleaned N/O</p> <p>54. Garbage and refuse properly disposed; facilities maintained N/O</p> <p>55. Physical facilities installed, maintained, and clean IN</p> <p>56. Adequate ventilation and lighting; designated areas used IN</p> <p>57. Licensing; posting licenses and reports; smoking N/O</p>
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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
5.	2-501.11	PF	Observation: No written site-specific procedure on site for the clean up of vomit and diarrheal events.	7/1/2024
10.	5-205.11	PF	Observation: Water pitcher and water bottle stored in bar handwashing sink. Bucket stored in hand sink in dishwashing area. Corrected by: Person in charge moved items from hand sink.	COS
10.	6-301.11	PF	Observation: Hand sink in dishwashing area lacked soap.	7/1/2024
10.	6-301.12	PF	Observation: Hand sink in dish washing area lacked paper towels.	7/1/2024
15.	3-302.11(A)(2)	P	Observation: Raw chicken was stored above raw fish and pork in walk in cooler. Corrected by: Person in charge moved raw chicken below raw fish and pork.	COS
23.	3-501.18	P	Observation: House made Salsa (6/5) held past 7 day limit for house made items. Corrected by: Person in charge voluntary discarded salsa.	COS

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Inspection Published Comment:

This onsite visit is a recheck in reference to a Routine inspection conducted on (6/11/2024).

The following items have been corrected:

- #1: Person in charge was able to answer questions regarding the cooling process of foods.
- #8: Employees are aware of when to wash hands when working with raw foods.
- #10: Hand sink within kitchen was able to provide a steady flow of hot water.
- #15: All raw items properly stored in coolers throughout establishment.
- #20: Refried beans within walk in cooler made 6/19/24 temped below 41 degrees.
- #23: House made items were labeled with date the item was made.
- #39: Items within walk in fridge and freezer are stored 6 inches off the ground to prevent contamination
- #41: Wiping rags are stored within sanitizer bucket between uses.
- #47: Foods are stored within food safe containers.
- #48: Sanitizer test kits are available on site.
- #55: Drying mop was stored correctly.
- #56: Employee personal items are stored in designated areas.

In order to ensure violations corrected on site at time of inspection remain in compliance. A physical re-check will be conducted on or around (7/1/2024) to verify corrections have been made.

Follow-up will be completed on or after 7/1/2024 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_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition

DIA_5ProceduresFor
RespondingToVomitA
ndDiarrhea

5 Procedures for responding to vomit and diarrheal events



Roy Lopez
Person In Charge



Laura Sneller
Inspector