



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	1	Date: 6/17/2024 Time In: 10:45 AM Time Out: 12:30 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
Establishment: TEQUILA GRILL	Address: 725 MORMON TREK BLVD	City/State: Iowa City, IA	Zip: 52246	Telephone: 3192084779
License/Permit#: 244366 - Food Service Establishment License	Permit Holder: RIGOBERTO LEON	Inspection Reason: Pre-Opening	Est. Type:	Risk Category:

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 IN</p> <p>Employee Health</p> <p>3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN</p> <p>4. Proper use of exclusions and restrictions IN</p> <p>5. Procedures for responding to vomiting and diarrheal events IN</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 IN</p> <p>Control of Hands as a Vehicle of Contamination</p> <p>8. Hands clean and properly washed N/O</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 IN</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/A</p> <p>Protection from Contamination</p>	<p>15. Food separated and protected (Cross Contamination and Environmental) N/O</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 N/O</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 N/O</p> <p>24. Time as a public health control: procedures and records N/A</p> <p style="text-align: center;">Consumer Advisory</p> <p>25. Consumer advisory provided for raw or undercooked foods IN</p> <p style="text-align: center;">Highly Susceptible Populations</p> <p>26. Pasteurized foods used; prohibited foods not offered N/A</p> <p style="text-align: center;">Food/Color Additives and Toxic Substances</p> <p>27. Food additives: approved, properly stored, and used N/A</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/A</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/A</p> <p>31. Water and ice from approved source IN</p> <p>32. Variance obtained for specialized processing methods N/A</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 IN</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 IN</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 N/O</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 N/O</p> <p>48. Warewashing facilities: installed, maintained, and used; test strips N/O</p> <p>49. Non-food contact surfaces clean N/O</p> <p>Physical Facilities</p> <p>50. Hot and Cold water available; adequate pressure IN</p> <p>51. Plumbing installed; proper backflow devices IN</p> <p>52. Sewage and waste water properly disposed IN</p> <p>53. Toilet facilities; properly constructed, supplied, and cleaned IN</p> <p>54. Garbage and refuse properly disposed; facilities maintained IN</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 IN</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
10.	6-301.14	C	Observation: All the facility hand washing sinks lack hand washing signage. Corrected by: The Inspector provided temporary signage to be posted on the hand sinks.	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
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Inspection Published Comment:

LICENSE IS APPROVED.

Scope of Business: The establishment intends to offer hot/cold lunch and dinner offerings like Tacos, Enchiladas, steaks, Salads, and Desserts for dine-in and carry-out service. A delivery service from a third party may also be offered.

The establishment is equipped to cook, reheat, hot/cold hold, and cool in small portions. Extensive changes to the menu or remodeling of the establishment require prior approval by the Regulatory Authority.

Limitations: No Limitations based on current menu and facility capability and capacity.

The establishment has a Certified Food Protection Manager, The person in Charge provided CFPM documentation to the inspector during the pre-opening inspection.

Firm has been made aware of the basic food code requirements applicable to their establishment and current operation. The person in charge understands the responsibility of the permit holder to comply with those requirements. If a subsequent on-site inspection reveals non-compliance with regulations, the permit holder agrees to bring violations into full compliance within the timeframe specified in the Iowa Food Code.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparatedAndProtectedSpanish	15 Food Separated and Protected Spanish
DIA_18CookingTemperaturesPoster	18 Cooking Temperatures Poster
DIA_18CookTemperatureGuideW_Spanish Poster	18 Cook Temperature Guide w_Celsius Poster
DIA_18ProperCookingWholeMeatRoasts	18 Proper Cooking Whole Meat Roasts
DIA_19ProperReheatingForHotHolding	19 Proper Reheating For Hot Holding
DIA_20ProperCoolingTimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_25ConsumerAdvisory	25 Consumer Advisory
DIA_33CoolingMethods	33 Cooling Methods
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed
DIA_9NoBareHandContactWithRTEFoods	9 No Bare Hand Contact With RTE Foods



Rigo Leon
Person In Charge



Ahmed Mohammed
Inspector