



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 3	Date: 8/13/2024 Time In: 1:26 PM Time Out: 2:30 PM
Establishment: LOS AGAVES MEXICAN GRILL	Address: 2208 N DODGE ST	City/State: Iowa City, IA	Zip: 52245
License/Permit#: 156886 - Food Service Establishment License	Permit Holder: LOS AGAVES INC.	Inspection Reason: Routine	Est. Type: Restaurants
			Telephone: 3195192765 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 IN 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 OUT Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use OUT, (*) 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 8. Hands clean and properly washed OUT, (*) 9. No bare hand contact with ready to eat foods OUT, (*) 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 N/O 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) IN 16. Food contact surfaces: cleaned and sanitized IN 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 OUT, (*) 19. Proper reheating procedures of hot holding IN 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, R 24. Time as a public health control: procedures and records IN 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 IN Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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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.

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 IN 35. Approved thawing methods IN 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container IN Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display IN 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored IN 44. Utensils, equipment, and linens: properly stored dried and handled IN 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/O Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 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 OUT 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 IN 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking OUT
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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
3.	2-201.11(E)	PF	Observation: If a food employee is observed preparing food with a cut on his finger without a bandage or glove, the employee does not report the cut to the person in charge. Corrected by: The person in charge informed. The employee followed the correct procedure for dealing with an open wound while serving food.	COS
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	8/23/2024
6.	2-401.11	C	Observation: A food employee was observed eating on the kitchen prep table. Corrected by: The person in charge informed the employee to eat in the employee-designated area.	COS
8.	2-301.14	P	Observation: A food employee didn't wash his hands before wearing gloves and handling food. Corrected by: The inspector discussed with the person in charge the appropriate hand washing procedure and the employee followed the procedure.	COS
9.	3-301.11(B)(D)(E)	P	Observation: Food employees have been observed handling tortilla bread with bare hands. Corrected by: The inspector discussed bare-hand contact with the employee. Employee washed hands and donned gloves before returning to handle food. Food items are voluntarily discarded.	COS
10.	5-205.11	PF	Observation: The hand-washing sink near the three-bay sink was blocked with items in the basin. Corrected by: Staff removed all items.	COS
18.	3-401.11(A)(3)	P	Observation: A food employee grilled the chicken to 144 F. Corrected by: The chicken was sent back to be grilled to above 165 F.	COS
22.	3-501.16(A)(2)	P	Observation: diced tomatoes (43.7) were not held at proper temperatures at the to-go station. Corrected by: The person in charge returned the tomatoes to the main refrigeration unit for cooling.	COS
23.	3-501.17	PF	Observation: Several Open commercial containers lacked the open date marking. Several containers of prepared foods and sauces lacked date marking.	8/23/2024

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-302.14, 4-501.116	PF	Observation: No test strips were available at the time of inspection for quaternary sanitizer.	8/23/2024
51.	5-201.11(B)	C	Observation: A leaking pipe under the dumb sink by the dish machine was observed.	8/23/2024
57.	Iowa Code Section 137F	C	Observation: Only the first page of the inspection report is available for viewing.	8/23/2024

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 8/23/2024 to verify corrections have been made.

Long-Term Corrective Actions:

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

#22. The person in charge agreed to train all kitchen staff on the proper cold holding of house-made food items.

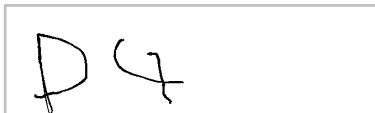
#23. The person in charge agrees to retrain employees on the date marking and shelf life of prepared and opened foods on-site.

Per the Johnson County Public Health Policy on Repeat Risk Factor violations, a Warning letter has been issued for violation: #10. See the official letter for compliance details.

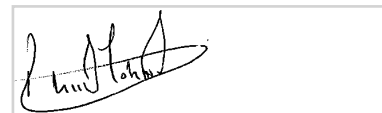
Follow-up will be completed on or after 8/23/2024 by Physical Recheck.

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_18ProperCookingTimeAndTemperature	18 Proper Cooking Time and Temperature
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events
DIA_8HandsCleanAnd ProperlyWashed	8 Hands Clean and Properly Washed
DIA_9NoBareHandContactWithRTEFoods	9 No Bare Hand Contact With RTE Foods



Darwan Guzman
Person In Charge



Ahmed Mohammed
Inspector