



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: 10/25/2024 Time In: 11:28 AM Time Out: 1:30 PM	
	No. Of Repeat Factor/Intervention Violations	3		
Establishment: LA REGIA	Address: 436 HIGHWAY 1	City/State: IOWA CITY, IA	Zip: 52240	Telephone: 3193418226
License/Permit#: 43943 - Food Service Establishment License	Permit Holder: JOSE AND MONICA GARCIA	Inspection Reason: Routine	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

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 IN 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 N/O 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 8. Hands clean and properly washed IN 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 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) OUT, (*), R 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 IN 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, (*) 23. Proper date marking and disposition OUT, R 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/A 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 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 IN 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 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 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 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
10.	6-301.12	PF	Observation: The meat section hand sink was missing hand-drying provisions. Corrected by: Employee refilled towels.	COS
10.	6-301.11	PF	Observation: The hand sink by the kitchen door and the meat section hand sink were missing soap. Corrected by: Soap was provided.	COS
10.	6-301.14	C	Observation: The meat section hand sink lacks the proper hand washing signage. Corrected by: The Inspector provided temporary signage to be posted on the hand sink.	COS
15.	3-302.11(A)(1)	P	Observation: Raw eggs are stored above ready-to-eat food in the kitchen walk-in cooler. Corrected by: The person in charge arranged storage so eggs are stored below ready-to-eat food.	COS
22.	3-501.16(A)(2)	P	Observation: Diced tomatoes (44F) and cheese (52F) were not being held at proper temperatures at the to-go station across from the grill and the one-door low-boy cooler by the rice cooker table. Corrected by: The person in charge stated the containers were in the cooler for less than 2 hours. The person in charge returned the items to the main refrigeration unit for cooling. Observation: Sour cream, cheddar cheese, packaged orange juice, and other TCS food items for retail sale were not being held at proper temperatures at the deli walk-in cooler. Corrected by: The person in charge voluntarily discarded the food items. The employee agrees not to use the unit until proper temperatures are maintained.	COS
23.	3-501.17	PF	Observation: Several Open commercial containers lacked the open date marking. Several containers of prepared foods lacked date marking.	11/4/2024

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple bottles of sauces lacked labels with the common food names.	11/4/2024
41.	3-304.14	C	Observation: Wiping cloths used to sanitize surfaces were stored on tables between use.	11/4/2024
47.	4-401.11(A) (B), 4.402.11, 4-402.12, 4- 501.11	C	Observation: The deli walk-in cooler is unable to maintain below 41 degrees. No temperature control for safety foods to be stored in the cooler until repaired or replaced.	11/4/2024
48.	4-303.11		Observation: No sanitizer was available in the kitchen and the meat section during the inspection. Corrected by: Sanitizer was provided at the correct concentration in the kitchen and the meat section.	COS
57.	Iowa Code Section 137F	C	Observation: Report posted is not accessible to the public for viewing.	11/4/2024

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 11/4/2024 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:

#10. The person in charge agreed to discuss with staff the requirements of nothing being stored in the basin of the hand washing sink.

#15. The person in charge agrees to ensure employees are retrained on storage of raw and ready to eat foods.

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

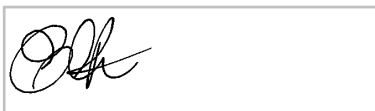
Discussions with management:

#20. Discuss with management about the methods to cool in-house-made food that was being batch-made quickly. Cooling guidance documents were issued.

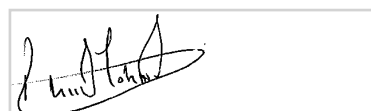
Follow-up will be completed on or after 11/4/2024 by Physical Recheck.

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_20TwoStageCoolingPoster	20 Two Stage Cooling Poster
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_33CoolingMethods	33 Cooling Methods
DIA_48TestStrips	48 Test Strips



Elsa Ramirez
Person In Charge



Ahmed Mohammed
Inspector