



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	4 3	Date: 12/9/2024 Time In: 11:30 AM Time Out: 1:00 PM
Establishment: BLUE AGAVE MEXICAN RESTAURANT	Address: 211 E 9TH ST	City/State: Coralville, IA	Zip: 52241
Telephone: 3195691296	License/Permit#: 226535 - Food Service Establishment License	Permit Holder: BLUE AGAVE CITY LLC	Inspection Reason: Routine
		Est. Type:	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 IN 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/A 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 IN 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures IN 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 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 OUT, (*) 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 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 OUT, (*) 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/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 IN 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking IN
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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.	5-205.11	PF	Observation: Trash can stored in front of both handwashing sinks on prep line. Corrected by: Person in charge moved trash cans to designated area to allow for easy access of hand sinks.	COS
10.	6-301.12	PF	Observation: Hand sink in bar area lacked paper towels. Corrected by: Person in charge placed paper towels at hand washing sink.	COS
15.	3-302.11(A)(2)	P	Observation: Raw chicken stored above raw beef within walk in cooler. Corrected by: Raw chicken was moved below raw beef to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Knife in storage was visibly dirty to sight.	12/19/2024
23.	3-501.17	PF	Observation: Multiple house made sauces in top prep cooler and walk in fridge lacked label with date item was made. Corrected by: Employee labeled sauces with date item was made.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Thawing salmon held in vacuum seal packing within low boy cooler. Corrected by: Person in charge removed salmon from vacuum seal packaging.	COS
36.	4-204.112(A)-(D)	C	Observation: Mini fridge on prep line lacked ambient air thermometer.	12/19/2024
37.	3-302.12	C	Observation: Multiple containers of house made sauces in squeeze bottles within low boy coolers lacked labels with common name.	12/19/2024
41.	3-304.14	C	Observation: Sanitizer bucket within kitchen prep area was stored on the floor. Corrected by: Employee moved sanitizer bucket at least 6 inches off the ground for storage.	COS
43.	3-304.12	C	Observation: Scoop handle in bulk rice bin was stored in contact with food Corrected by: Person in charge removed scoop handle in contact with rice.	COS
47.	4-101.11(B-E)	C	Observation: Foods stored in original metal containers after opening. Store food in food safe containers after opening metal cans. Observation: Knife in storage has large chip on the blade. Knife is no longer durable. Corrected by: Person in charge voluntarily discarded knife.	12/19/2024
48.	4-303.11		Observation: No sanitizer was set up in the bar at time of inspection. Corrected by: Employee set up sanitizer solution and tested at the correct PPM.	COS

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 12/19/2024 to verify corrections have been made.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#10: Person in charge agree to ensure hand sinks are maintained and easily accessible for employees.

#15. Employees will ensure that coolers are maintained to store raw proteins correctly.

#16. The person in charge agrees to ensure that equipment in storage is cleaned and maintained.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

Follow-up will be completed on or after 12/19/2024 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_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_36Thermometers ProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_48TestStrips	48 Test Strips



Gera Lopez
Person In Charge



Laura Sneller
Inspector