



### Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<b>No. Of Risk Factor/Intervention Violations</b>  <b>No. Of Repeat Factor/Intervention Violations</b>	1  0	<b>Date: 12/19/2024</b> <b>Time In: 1:20 PM</b> <b>Time Out: 1:45 PM</b>
<b>Establishment: BLUE AGAVE MEXICAN RESTAURANT</b>	<b>Address: 211 E 9TH ST</b>	<b>City/State: Coralville, IA</b>	<b>Zip: 52241</b>
<b>Telephone: 3195691296</b>	<b>License/Permit#: 226535 - Food Service Establishment License</b>	<b>Permit Holder: BLUE AGAVE CITY LLC</b>	<b>Inspection Reason: Physical Recheck</b>
<b>Est. Type:</b>	<b>Risk Category: Risk Level 4 (High)</b>		

#### 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

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

<b>Safe Food and Water</b> 30. Pasteurized eggs used where required N/O 31. Water and ice from approved source N/O 32. Variance obtained for specialized processing methods N/O <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control N/O 34. Plant food properly cooked for hot holding N/O 35. Approved thawing methods OUT, (*) 36. Thermometers provided and accurate IN <b>Food Identification</b> 37. Food properly labeled; original container IN <b>Prevention of Food Contamination</b> 38. Insects, rodents, and animals not present/outer openings protected N/O 39. Contamination prevented during food preparation, storage and display N/O 40. Personal cleanliness N/O 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables N/O	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored OUT, (*) 44. Utensils, equipment, and linens: properly stored dried and handled N/O 45. Single-use/single service articles: properly stored and used N/O 46. Slash-resistant and cloth glove use N/O <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips IN 49. Non-food contact surfaces clean N/O <b>Physical Facilities</b> 50. Hot and Cold water available; adequate pressure N/O 51. Plumbing installed; proper backflow devices N/O 52. Sewage and waste water properly disposed N/O 53. Toilet facilities; properly constructed, supplied, and cleaned N/O 54. Garbage and refuse properly disposed; facilities maintained N/O 55. Physical facilities installed, maintained, and clean N/O 56. Adequate ventilation and lighting; designated areas used N/O 57. Licensing; posting licenses and reports; smoking N/O
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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
15.	3-302.11(A)(1)	P	Observation: Raw scallops stored above ready to eat tomatoes in low boy cooler on prep line. Corrected by: Person in charge moved raw scallops below ready to eat tomatoes within walk in cooler	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 packaging within walk in fridge. Corrected by: Person in charge removed thawing salmon from vacuum seal packaging.	COS
43.	3-304.12	C	Observation: Paper cup without designed handle stored in contact with sugar in bulk storage bin. Corrected by: Employee removed paper cup from bulk sugar storage bin.	COS

#### Inspection Published Comment:


This onsite visit is a recheck in reference to a Routine inspection conducted on 12/9/2024.

#### The following items have been corrected:

- #10: Hand sinks are easily accessible and are equipped with paper towels for hand drying.
- #15: All raw items properly stored in coolers throughout establishment.
- #16: Knives in storage are clean to sight.
- #23: All house-made sauces are being held for less than the maximum 7 days for in-house prepared foods.
- #35: Food items in vacuum sealed packaged are fully removed from vacuum seal package when thawing.
- #36: Coolers are equipped with ambient air thermometers.
- #37: Bottles of house made sauces are labeled with common name.
- #41: Sanitizer buckets were stored at least six inches off the ground.
- #43: Scoops in use have dedicated handles and are stored with handles outside of contact with food.
- #47: Foods stored in food safe containers while in storage.
- #48: Sanitizer was set up at time of inspection and tested at the correct PPM.

#### The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English



Gera Lopez  
Person In Charge



Laura Sneller  
Inspector