



### 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	0  0	Date: 12/3/2024 Time In: 3:15 PM Time Out: 4:15 PM
<b>Establishment: LA UNICA GROCERY AND RESTAURANT</b>	<b>Address: 1029 S RIVERSIDE DRIVE</b>	<b>City/State: Iowa City, IA</b>	<b>Zip: 52246</b>
<b>License/Permit#: 243496 - Food Service Establishment License, 243497 - Retail Food Establishment License</b>	<b>Permit Holder: LA UNICA GROCERY AND RESTAURANT</b>	<b>Inspection Reason: Pre-Opening</b>	<b>Est. Type:</b>  <b>Risk Category: Risk Level 4 (High), Risk Level 2 (Low)</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 IN 2. Certified Food Protection Manager IN <b>Employee Health</b> 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN 4. Proper use of exclusions and restrictions N/O 5. Procedures for responding to vomiting and diarrheal events IN <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 IN 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/A <b>Protection from Contamination</b>	15. Food separated and protected (Cross Contamination and Environmental) N/O 16. Food contact surfaces: cleaned and sanitized N/O 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 N/O 24. Time as a public health control: procedures and records N/A <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods IN <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered N/A <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used N/A 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/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.

<b>Safe Food and Water</b> 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 <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding N/O 35. Approved thawing methods N/O 36. Thermometers provided and accurate IN <b>Food Identification</b> 37. Food properly labeled; original container N/O <b>Prevention of Food Contamination</b> 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display N/O 40. Personal cleanliness N/O 41. Wiping cloths: properly used and stored N/O 42. Washing fruits and vegetables N/O	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored N/O 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/A <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used N/O 48. Warewashing facilities: installed, maintained, and used; test strips IN 49. Non-food contact surfaces clean IN <b>Physical Facilities</b> 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
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**GOOD RETAIL PRACTICES**

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**Inspection Published Comment:  
LICENSE IS APPROVED.**

This pre-opening inspection report serves only the restaurant side of the facility. A pre-opening inspection for the grocery store side of the facility was done on 07/22/2024.

Scope of Business: The establishment intends to offer hot/cold breakfast lunch and diner offerings like empanadas, arepas, soups, salads, tacos, burritos, and kitchen entrees for dine-in and carry-out service. A delivery service from a third party may also be offered.

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.

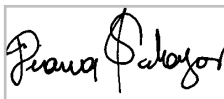
Limitations: Cooling is limited to the use and capacity of the 2-door commercial refrigeration unit, 2-door freezer, and 3-door lowboy cooler.

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

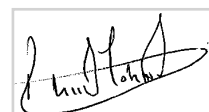
Firm has been made aware of the basic food code requirements applicable to their establishment and current operation. The person in charge understands the responsibility of the permit holder to comply with those requirements. If a subsequent on-site inspection reveals non-compliance with regulations, 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_15FoodSeparatedAndProtectedPoster	15 Food Separated and Protected Poster
DIA_18ProperCookingTimeAndTemperature	18 Proper Cooking Time and Temperature
DIA_19ProperReheatForHotHoldingPoster	19 Proper Reheat for Hot Holding Poster
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_25ConsumerAdvisory	25 Consumer Advisory
DIA_33CoolingMethods	33 Cooling Methods



Luis Ordenana  
Person In Charge



Ahmed Mohammed  
Inspector