



## 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>	6  4	<b>Date: 12/2/2024</b> <b>Time In: 12:20 PM</b> <b>Time Out: 2:30 PM</b>
<b>Establishment: TACO LOCO MEXICAN BAR &amp; GRILL</b>	<b>Address: 1755 BOYRUM ST</b>	<b>City/State: Iowa City, IA</b>	<b>Zip: 52240</b>
<b>License/Permit#: 205805 - Food Service Establishment License</b>	<b>Permit Holder: LA FAMILIA ORTIZ INC.</b>	<b>Inspection Reason: Routine</b>	<b>Est. Type: Restaurants</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 IN 2. Certified Food Protection Manager IN <b>Employee Health</b> 3. Management, food employee and conditional employee knowledge, responsibilities and reporting OUT, R 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events IN <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN <b>Control of Hands as a Vehicle of Contamination</b> 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 <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 IN 14. Required records available; shellstock tags, parasite destruction N/A <b>Protection from Contamination</b>	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 <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, R 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 N/A <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 OUT, (*) <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 OUT, (*) 36. Thermometers provided and accurate OUT <b>Food Identification</b> 37. Food properly labeled; original container OUT <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 IN 40. Personal cleanliness OUT, (*) 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	<b>Proper Use of Utensils</b> 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 <b>Utensils, Equipment, and Vending</b> 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 <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
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	12/12/2024
10.	6-301.14	C	Observation: The employee bathroom lacks employee hand-washing signage. Corrected by: The inspector provided temporary signage to be posted.	COS
10.	6-301.12	PF	Observation: The employee bathroom hand sink was missing hand-drying provisions. Corrected by: Employee refilled towels.	COS
10.	5-205.11	PF	Observation: The warewashing section handwashing sink was out of order. Per the person in charge, service has been requested.	12/12/2024
15.	3-302.11(A)(1)	P	Observation: Raw eggs are stored above ready-to-eat sauce in the walk-in cooler. Corrected by: The person in charge arranged storage so eggs are stored below ready-to-eat food.	COS
16.	4-601.11(A)	PF	Observation: The interior of the ice machine contained debris buildup.	12/12/2024
23.	3-501.17	PF	Observation: Several open commercial containers lacked the open date marking. Several containers of prepared foods and sauces all over the cold holding units lacked date marking.	12/12/2024
28.	7-204.11	P	Observation: The bar area sanitizer tested too strong. Corrected by: The person in charge remade the sanitizer and tested it within the parameters.	COS

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Chicken thawing in still water at the prep sink; pork and fish thawing in room temperature. Corrected by: A discussion was made with the manager regarding methods to thaw food items for preparation, including in a walk-in cooler or under cold running water. The items were moved to a walk-in cooler to finish thawing.	COS
36.	4-204.112(A)-(D)	C	Observation: All of the three display cooler ambient air thermometers are in disrepair.	12/12/2024
37.	3-302.12	C	Observation: Multiple bottles of sauces lacked labels with the common food names.	12/12/2024
40.	2-303.11	C	Observation: One of the kitchen staff observed wearing wrist apparel. Corrected by: The inspector spoke with the person in charge regarding restrictions for wristwear.	COS
40.	2-402.11	C	Observation: A food employee was observed with no form of effective hair restraints. Corrected by: The employee wears a hairnet.	COS
47.	4-101.11(B-E)	C	Observation: Single-use "to go" plastic bags with ink lettering are used to store cooked and raw food items in the freezers. The inspector discussed using food-grade equipment when cooking, cooling, reheating, and storing foods.	12/12/2024
48.	4-303.11		Observation: No sanitizer was available in the kitchen during active food preparation. Corrected by: Sanitizer was provided at the correct concentration in the kitchen for use.	COS

**Inspection Published Comment:**  
 This on-site visit is routine. A physical recheck will occur on or after 12/12/2024 to verify corrections have been made.

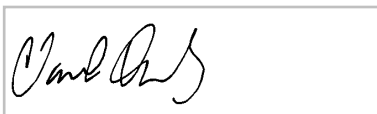
**Long-Term Corrective Actions:**  
 The following items are repeat Risk Factor Violations. The owner stated they will implement the following long-term corrective actions:  
 #3. The person in charge agrees to ensure employees are reviewed and sign the employee health reporting agreement.  
 #15. The person in charge agrees to ensure employees are retrained on the storage of raw and ready-to-eat foods.  
 #16. The person in charge agreed to discuss proper cleaning of equipment that can come into contact with food.

Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violation #23. See the official letter for compliance details.

Follow-up will be completed on or after 12/12/2024 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_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_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_36Thermometers ProvidedAndAccurate	36 Thermometers Provided and Accurate
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



Claudia Ortiz  
 Person In Charge



Ahmed Mohammed  
 Inspector