



## 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	5  3	Date: 1/28/2025 Time In: 3:14 PM Time Out: 4:10 PM
<b>Establishment: EL PASO TIENDA MEXICAN</b>	<b>Address: 609 HOLLYWOOD BLVD</b>	<b>City/State: IOWA CITY, IA</b>	<b>Zip: 52240</b>  <b>Telephone: 3193383703</b>
<b>License/Permit#:</b> 43511 - Food Service Establishment License, 44526 - Retail Food Establishment License	<b>Permit Holder: ANTONIO &amp; CARLOS PACHECO</b>	<b>Inspection Reason: Routine</b>	<b>Est. Type: Retail Stores, Restaurants</b>  <b>Risk Category: Risk Level 2 (Low), Risk Level 3 (Medium)</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 N/O 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 IN 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 N/O 19. Proper reheating procedures of hot holding N/O 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, 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 IN 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 IN 35. Approved thawing methods IN 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 OUT 39. Contamination prevented during food preparation, storage and display IN 40. Personal cleanliness IN 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 OUT, (*) 45. Single-use/single service articles: properly stored and used IN 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 IN 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.	2/7/2025
10.	6-301.12	PF	Observation: The hand sink was missing hand-drying provisions. Corrected by: Employee refilled towels.	COS
15.	3-302.11(A)(1)	P	Observation: Raw eggs are stored above ready-to-eat food in the lowboy cooler next to the freezer. Corrected by: The person in charge arranged storage so eggs are stored below ready-to-eat food.	COS
23.	3-501.17	PF	Observation: Several Open commercial containers lacked the open date marking. Several containers of prepared foods and sauces lacked date marking.	2/7/2025
28.	7-204.11	P	Observation: The dish machine sanitizer tested too strong. Corrected by: the dish machine got serviced and the sanitizer tested within the parameters.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
38.	6-501.111(A)(B)(D)	C	Observation: Dead and live cockroaches were witnessed by the dishwashing machine in the kitchen.	2/7/2025
44.	4-903.11(A)(B)(D)	C	Observation: Raw meat packages are stored in the freezer over glass cups of beer. Corrected by: The person in charge restored the meat and removed the beer glass cups to be washed, rinsed, and sanitized.	COS
48.	4-303.11		Observation: No sanitizer is available in the kitchen during active food preparation. The person in charge agreed to buy sanitizer and provide it at the correct concentration in the kitchen for use during food preparation.	2/27/2025

#### Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 2/7/2025 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 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.

Follow-up will be completed on or after 2/7/2025 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_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition

DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips



Carlos Pacheco  
Person In Charge



Ahmed Mohammed  
Inspector