



Food Establishment Inspection Report

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| Johnson County Public Health | No. Of Risk Factor/Intervention Violations | 4 | Date: 1/27/2025 |
| 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083 | No. Of Repeat Factor/Intervention Violations | 3 | Time In: 2:36 PM Time Out: 3:30 PM |
| Establishment: EL SENOR CACTUS | Address: 1534 S GILBERT ST | City/State: Iowa City, IA | Zip: 52240 |
| Telephone: 3193512179 | License/Permit#: 123916 - Food Service Establishment License | Permit Holder: RESTAURANTE MEXICANO EL SENOR CACTUS INC | Inspection Reason: Routine |
| | Est. Type: Restaurants | | 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

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

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| <p>Safe Food and Water</p> <p>30. Pasteurized eggs used where required N/A</p> <p>31. Water and ice from approved source IN</p> <p>32. Variance obtained for specialized processing methods N/A</p> <p>Food Temperature Control</p> <p>33. Proper cooling methods used; adequate equipment for temperature control IN</p> <p>34. Plant food properly cooked for hot holding IN</p> <p>35. Approved thawing methods IN</p> <p>36. Thermometers provided and accurate OUT, (*)</p> <p>Food Identification</p> <p>37. Food properly labeled; original container IN</p> <p>Prevention of Food Contamination</p> <p>38. Insects, rodents, and animals not present/outer openings protected IN</p> <p>39. Contamination prevented during food preparation, storage and display IN</p> <p>40. Personal cleanliness IN</p> <p>41. Wiping cloths: properly used and stored IN</p> <p>42. Washing fruits and vegetables IN</p> | <p>Proper Use of Utensils</p> <p>43. In use utensils: properly stored IN</p> <p>44. Utensils, equipment, and linens: properly stored dried and handled IN</p> <p>45. Single-use/single service articles: properly stored and used IN</p> <p>46. Slash-resistant and cloth glove use N/O</p> <p style="text-align: center;">Utensils, Equipment, and Vending</p> <p>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN</p> <p>48. Warewashing facilities: installed, maintained, and used; test strips OUT</p> <p>49. Non-food contact surfaces clean IN</p> <p style="text-align: center;">Physical Facilities</p> <p>50. Hot and Cold water available; adequate pressure IN</p> <p>51. Plumbing installed; proper backflow devices IN</p> <p>52. Sewage and waste water properly disposed IN</p> <p>53. Toilet facilities; properly constructed, supplied, and cleaned IN</p> <p>54. Garbage and refuse properly disposed; facilities maintained IN</p> <p>55. Physical facilities installed, maintained, and clean OUT</p> <p>56. Adequate ventilation and lighting; designated areas used IN</p> <p>57. Licensing; posting licenses and reports; smoking IN</p> |
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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. | 6-301.11 | PF | Observation: The hand sink next to the 2 door cooler was missing soap. Corrected by: The soap was provided. | COS |
| 15. | 3-302.11(A)(1) | P | Observation: Raw eggs are stored above ready-to-eat food in the 2-door cooler next to the handwashing sink. Corrected by: The person in charge arranged storage so eggs are stored below ready-to-eat food. | COS |
| 22. | 3-501.16(A)(2) | P | Observation: A shrimp container in the lowboy refrigeration unit was stored at 43 degrees for more than one day. Corrected by: The person in charge voluntarily discarded the container. | COS |
| 22. | 3-501.16(A)(2) | P | Observation: Cheese (53F) and chicken (57F) were sitting on and under the prep table at the room temperature. Corrected by: The person in charge stated items were in the cooler for less than 2 hours. The person in charge returned the items to the main refrigeration unit for cooling. | COS |
| 23. | 3-501.18 | P | Observation: Housemade chipotle sauce held beyond the 7-day limit for housemade foods. Corrected by: The person in charge voluntarily discarded the item. | COS |

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| Item Number | Violation of Code | Priority Level | Comment | Correct By Date |
|-------------|---------------------------------|----------------|--|-----------------|
| 36. | 4-302.12(B) | PF | Observation: The establishment lacks a working thin-tipped probe thermometer to take the temperature of cooked, cooling, cold, and hot-holding foods. Corrected by: A thin-tipped probe thermometer provided. | COS |
| 48. | 4-204.115, 4-204.116, 4-204.117 | PF | Observation: No test strips were available at the time of inspection for high heat machine. | 2/6/2025 |
| 55. | 6-501.12, 6-501.13 | C | Observation: The ceiling, light fixtures, and vents above the food prep area had dust buildup. Observation: Debris builds up on the surface of the 2-door oven. Observation: Debris builds up on the receipt line clips over the hot holding unit. | 2/6/2025 |

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 2/6/2025 to verify corrections have been made.

The following items are repeat Risk Factor violations. The owner stated they will implement the following long-term corrective actions:

#15. The person in charge agrees to ensure employees are retrained on the storage of raw and ready-to-eat foods.

#22. The person in charge agreed to train all kitchen staff on the proper cold holding of house-made food items.

Per the Johnson County Public Health Policy on Repeat Risk Factor Violation, a warning letter has been issued for violation no. 23. See the official letter for compliance details.

The following guidance documents have been issued:

| Document Name | Description |
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| DIA_10HandWashing SinksSuppliedAndAccessible | 10 Hand washing sinks properly supplied and accessible |
| DIA_15FoodSeparatedAndProtectedEnglish | 15 Food Separated and Protected English |
| DIA_22ProperColdHoldingTemperatures | 22 Proper Cold Holding Temperatures |
| DIA_23ProperDatemarkingAndDisposition | 23 Proper Datemarking and Disposition |

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| DIA_23TemperatureControlForSafetyDefinition | 23 Temperature Control For Safety Definition |
| DIA_36ThermometersProvidedAndAccurate | 36 Thermometers Provided and Accurate |
| DIA_48TestStrips | 48 Test Strips |



Maria Garcia
Person In Charge



Ahmed Mohammed
Inspector