



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	3 0	Date: 1/30/2025 Time In: 2:01 PM Time Out: 3:30 PM
Establishment: ESTELA'S FRESH MEX	Address: 3254 CROSSPARK RD	City/State: Coralville, IA	Zip: 52241
License/Permit#: 244888 - Food Service Establishment License	Permit Holder: JTE RESTAURANTS	Inspection Reason: Routine	Est. Type: Risk Category: Risk Level 3 (Medium)

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

Supervision 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events IN Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 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 IN Approved Source 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 Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*) 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures OUT, (*) 22. Proper cold holding temperatures OUT, (*) 23. Proper date marking and disposition IN 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/A Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN Conformance with Approved Procedures 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.

Safe Food and Water 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 Food Temperature Control 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 Food Identification 37. Food properly labeled; original container IN Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 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	Proper Use of Utensils 43. In use utensils: properly stored OUT, (*) 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 Utensils, Equipment, and Vending 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 IN Physical Facilities 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 OUT, (*) 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking OUT
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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
16.	4-601.11(A)	PF	Observation: Blade of can opener was visibly dirty. Corrected by: Person in charge brought can opener to 3 bay sink. Can opener was washed, rinsed and sanitized.	COS
21.	3-501.16(A)(1)	P	Observation: House made queso in hot holding unit on prep line temped at 115 degrees. According to person in charge queso had been in hold holding unit for less than a hour. Corrected by: Person in charge brought queso back to stove top and cooked to an internal temperature of 165 degrees.	COS
22.	3-501.16(A)(2)	P	Observation: Low boy cooler under grill had an ambient temperature of 45 degrees. According to person in charge cooler was able to hold foods under 41 degrees 3 hours prior. Corrected by: Person in charge moved foods with temperature control for safety to different fridge until low boy cooler is repaired or replaced.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
43.	3-304.12	C	Observation: Scoop without dedicated handle stored in contact with beans in bulk storage container. Corrected by: Person in charge removed scoop without designated handle from bulk bean storage container.	COS
44.	4-901.11	C	Observation: Clean pots and pans were stacked wet. Preventing items from air drying.	2/9/2025
55.	6-501.16	C	Observation: Drying mops stored in basin of mop sink. Corrected by: Person in charge inverted mops to allow for proper drying.	COS
57.	IAC 481-30 (8-304.11)	C	Observation: License is not posted for public viewing.	2/9/2025

Inspection Published Comment:
Routine inspection conducted. Have remaining violations corrected by dates noted.

The following guidance documents have been issued:

Document Name	Description
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures



Diego Vasquez
Person In Charge



Laura Sneller
Inspector