



Food Establishment Inspection Report

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| 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 4 | Date: 2/5/2025 Time In: 12:00 PM Time Out: 1:25 PM |
| Establishment: LA CASA AZUL | Address: 708 1ST AVE | City/State: CORALVILLE, IA | Zip: 52241 |
| License/Permit#: 44896 - Food Service Establishment License | Permit Holder: XALAPA, 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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| 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 OUT, (*), R 14. Required records available; shellstock tags, parasite destruction N/A Protection from Contamination | 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 Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures N/O 19. Proper reheating procedures of hot holding OUT, (*) 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 IN 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods IN 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 OUT, (*), R 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.

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| 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 OUT, (*) 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 OUT 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 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/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 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 |
|-------------|---------------------------|----------------|--|-----------------|
| 13. | 3-101.11 | P | Observation: Salsa within walk in cooler was visibly adulterated. Corrected by: Person in charge voluntary discarded adulterated salsa. | COS |
| 15. | 3-302.11(A)(2) | P | Observation: Raw steak stored above ready to eat cheese in walk in cooler. Corrected by: Person in charge moved raw steak to bottom shelf to prevent contamination. | COS |
| 15. | 3-302.11(A)(1) | P | Observation: Raw chicken stored above raw chorizo in low boy cooler on prep line. Corrected by: Person in charge moved raw chicken below raw chorizo to prevent contamination. | COS |
| 16. | 4-501.114 (A-E)(F)(1)&(2) | P | Observation: Chlorine sanitizer solution in kitchen and bar area tested at 0ppm. Corrected by: Person in charge remade sanitizer and tested at the correct PPM. | COS |
| 19. | 3-403.11(A)&(D) | P | Observation: Rice in hot holding unit on prep line temped at 90 degrees. According to person in rice was reheated over 2 hours prior. Rice did not reheat to the required temperature of 165 degrees within the 2 hour time limit. Corrected by: Person in charge voluntary discarded the rice. | COS |
| 28. | 7-202.12(A)(B) | P | Observation: Pesticides not labeled for food service present in establishment Corrected by: Employee voluntarily discarded pesticides | COS |

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|-------------|--------------------------|----------------|---|-----------------|
| 35. | 3-501.12 & 3-501.13(D-E) | C | Observation: Thawing Tilapia held in vacuum seal within low boy cooler. Corrected by: Person in charge removed packages of thawing tilapia from vacuum seal. | COS |
| 35. | 3-501.13(A), (B), (C) | | Observation: Packages of frozen shrimp thawing at room temp in kitchen. Corrected by: Person in charge brought shrimp to prep sink and placed under running water to allow for proper thawing. | COS |
| 39. | 3-305.11 | C | Observation: Multiple containers of food in stand up freezer on prep line lacked lids to protect from contamination. | 2/15/2025 |
| 39. | 3-303.11 | P | Observation: Packaged drinks stored within kitchen ice bin. Ice used as a coolant cannot be used for food. Corrected by: Person in charge removed drinks and voluntary discarded ice. | COS |

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 2/15/2025 to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violations #15 and #28. See official letter for compliance details.

Follow-up will be completed on or after 2/15/2025 by Physical Recheck.

The following guidance documents have been issued:



Abraham Tijerina
Person In Charge



Laura Sneller
Inspector

