



## Food Establishment Inspection Report

Johnson County Public Health  <b>855 S Dubuque ST STE 113</b> <b>Iowa City, IA 52240-0083</b>	<b>No. Of Risk Factor/Intervention Violations</b> <div style="border: 1px solid black; text-align: center; width: 20px; margin: 0 auto;">4</div>		<b>Date: 3/20/2025</b> <b>Time In: 11:14 AM</b> <b>Time Out: 12:30 PM</b>
<b>Establishment: FIESTA MEXICAN RESTAURANT</b>	<b>Address: 720 PACHA PKWY</b>	<b>City/State: North Liberty, IA</b>	<b>Zip: 52317</b>
<b>License/Permit#:</b> <b>164250 - Food Service Establishment License</b>	<b>Permit Holder: FIESTA NORTH LIBERTY INC</b>	<b>Inspection Reason: Illness Complaint</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	IN	
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, (*), R	
<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	IN	
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	IN	
<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	IN	
<b>Conformance with Approved Procedures</b>		
29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A	

### 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>			<b>Proper Use of Utensils</b>		
30. Pasteurized eggs used where required	N/A		43. In use utensils: properly stored	IN	
31. Water and ice from approved source	IN		44. Utensils, equipment, and linens: properly stored dried and handled	OUT	
32. Variance obtained for specialized processing methods	N/A		45. Single-use/single service articles: properly stored and used	IN	
<b>Food Temperature Control</b>			46. Slash-resistant and cloth glove use	N/A	
33. Proper cooling methods used; adequate equipment for temperature control	IN		<b>Utensils, Equipment, and Vending</b>		
34. Plant food properly cooked for hot holding	IN		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN	
35. Approved thawing methods	N/O		48. Warewashing facilities: installed, maintained, and used; test strips	IN	
36. Thermometers provided and accurate	IN		49. Non-food contact surfaces clean	IN	
<b>Food Identification</b>			<b>Physical Facilities</b>		
37. Food properly labeled; original container	IN		50. Hot and Cold water available; adequate pressure	IN	
<b>Prevention of Food Contamination</b>			51. Plumbing installed; proper backflow devices	IN	
38. Insects, rodents, and animals not present/outer openings protected	IN		52. Sewage and waste water properly disposed	IN	
39. Contamination prevented during food preparation, storage and display	OUT, (*)		53. Toilet facilities; properly constructed, supplied, and cleaned	IN	
40. Personal cleanliness	IN		54. Garbage and refuse properly disposed; facilities maintained	IN	
41. Wiping cloths: properly used and stored	OUT, (*)		55. Physical facilities installed, maintained, and clean	IN	
42. Washing fruits and vegetables	IN		56. Adequate ventilation and lighting; designated areas used	OUT, (*)	
			57. Licensing; posting licenses and reports; smoking	IN	

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.	5-205.11	PF	Observation: Hand washing sink within ware washing area was used as a dump sink for ice.  Corrected by: Person in charge had sink cleaned and returned to a state of hand washing only.	COS
15.	3-302.11(A)(1)	P	Observation: Raw bacon stored above ready to eat sauces and vegetables within stand up cooler on kitchen prep line.  Corrected by: Person in charge moved raw bacon below ready to eat foods to prevent contamination.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Chlorine sanitizer solution within kitchen tested at 0ppm.  Corrected by: Person in charge remade sanitizer solution and tested at the correct PPM.	COS
16.	4-601.11(A)	PF	Observation: Knife in storage in back prep area had visible food debris on the blade.  Corrected by: Person in charge brought the knife to the dishwashing machine to be washed, rinsed, and sanitized.	COS
23.	3-501.17	PF	Observation: House made Pico and sliced tomatoes made 24 hours prior lacked label with date item was made.  Corrected by: Person in charge labeled house made pico and sliced tomatoes with date item was made.	COS

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-305.11	C	Observation: Container of salsa within walk in cooler and bulk containers of spices in dry storage area lacked lids to prevent contamination.  Corrected by: Person in charge placed lids on food containers to prevent contamination.	COS
41.	3-304.14	C	Observation: Visibly dirty wiping cloth stored on cutting board on food prep line.  Corrected by: Person in charge brought dirty wiping rag to sanitizer bucket for storage between uses.	COS
44.	4-901.11	C	Observation: Clean pots and pans were stacked wet. Preventing items from air drying.	3/30/2025
56.	6-403.11, 6-501.110	C	Observation: Employee phone was stored on top of clean dishes on ware washing shelf.  Corrected: Employee brought dish phone was stored on to the dish washer to be washed, rinsed, and sanitized. Employee moved phone to a designated area.	COS

**Inspection Published Comment:**

Illness complaint inspection conducted in conjunction with a routine inspection. Complainant stated that they became ill after eating at the establishment. Manager was unaware of complaint. Manager stated no employees have reported ill in the past week, no water or electricity outages have occurred, and no malfunctions of equipment were reported around the time of the complaint.  
The complaint is unverifiable.

A physical re-check will be conducted on or around 3/30/25 to verify corrections have been made.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#15. Employees will ensure that coolers are maintained to store raw proteins correctly.

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 violation #10. See official letter for compliance details.

Follow-up will be completed on or after 3/30/2025 by Physical Recheck.

The following guidance documents have been issued:

Juan

Juan Berber  
Person In Charge

Laura Sneller

Laura Sneller  
Inspector