



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 <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">4</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">3</div>	Date: 3/26/2025 Time In: 2:00 PM Time Out: 3:45 PM
Establishment: LA MEXICANA GROCERY STORE & TAQUERIA	Address: 1701 2ND ST	City/State: Coralville, IA	Zip: 52241
License/Permit#: 207451 - Food Service Establishment License, 207452 - Retail Food Establishment License	Permit Holder: BRYAN MARTINEZ	Inspection Reason: Routine	Est. Type: Restaurants, Retail Stores Risk Category: Risk Level 4 (High), Risk Level 2 (Low)

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)		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		N/O
20. Proper cooling time and temperatures		IN
21. Proper hot holding temperatures		IN
22. Proper cold holding temperatures		OUT, (*), R
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		OUT
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

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			Proper Use of Utensils		
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		IN
32. Variance obtained for specialized processing methods	N/A		45. Single-use/single service articles: properly stored and used		IN
Food Temperature Control			46. Slash-resistant and cloth glove use		N/O
33. Proper cooling methods used; adequate equipment for temperature control	IN		Utensils, Equipment, and Vending		
34. Plant food properly cooked for hot holding	N/O		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		IN
35. Approved thawing methods	IN		48. Warewashing facilities: installed, maintained, and used; test strips		IN
36. Thermometers provided and accurate	IN		49. Non-food contact surfaces clean		IN
Food Identification			Physical Facilities		
37. Food properly labeled; original container	IN		50. Hot and Cold water available; adequate pressure		OUT
Prevention of Food Contamination			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	IN		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		OUT, (*)
42. Washing fruits and vegetables	IN		56. Adequate ventilation and lighting; designated areas used		IN
			57. Licensing; posting licenses and reports; smoking		OUT

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
15.	3-302.11(A)(1)	P	Observation: Raw chorizo stored above ready to eat dairy items in retail cooler. Corrected by: Chorizo moved to the lowest shelf for proper storage.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Quaternary sanitizer solution on main cookline tested at 0ppm. Corrected by: A new solution was prepared. The sanitizer tested at the correct concentration.	COS
16.	4-601.11(A)	PF	Observation: Cutting blade of table top can opener was in storage with debris buildup on the blade. Can opener sent to be cleaned.	4/5/2025
22.	3-501.16(A)(2)	P	Observation: Pork side hanging at ambient temperature to dry in advance of being prepared for a dish. Corrected by: Pork was out less than 4 hours and was able to be put into a freezer for rapid cold holding.	COS
25.	3-603.11	PF	Observation: Menu lacks disclosure of items that may be served undercooked. Menu lacks reminder statement for items served undercooked.	4/5/2025

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
41.	3-304.14	C	Observation: Wet wiping cloths stored on prep counter between uses. Corrected by: Wet wiping cloths placed into sanitizer solution between uses.	COS
50.	5-103.11, 5-103.12	PF	Observation: Water heater is unable to keep up with demand for hot water during high usage times in the establishment. Person in charge is contacting a plumber for issue.	4/5/2025
55.	6-501.16	C	Observation: Drying mops were not stored in a manner to allow the mops to air dry. Corrected by: Mops were stored to allow for air drying.	COS
57.	Iowa Code Section 137F	C	Observation: The most recent inspection is not posted for viewing by the public. Only 1 page of the inspection is posted for viewing. Have all pages posted for viewing by the public.	4/5/2025

Inspection Published Comment:

Routine inspection conducted. A physical recheck will occur on or after 4/5/25 to verify corrections have been made.

Long Term Corrective Actions:

The following items have been identified as items requiring long term corrective actions to ensure compliance.

#15. Person in charge will monitor and retrain employees on proper storage of raw items in retail coolers.

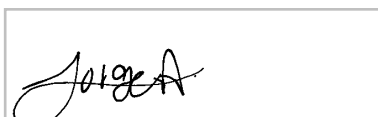
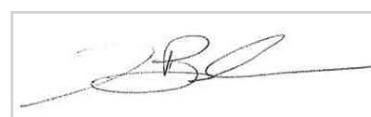
#16. Sanitizer solutions will be monitored and changed more frequently to ensure the solution does not dilute.

#22. All foods will be stored in cold holding when not in preparation or cooking. Discussed and owner understands the need to have raw foods stored at or below 41F when air drying. No foods will be held at room temperature for air drying prior to frying.

Inspector will provide guidance document on proper consumer advisory statements for the menu.

Follow-up will be completed on or after 4/5/2025 by Physical Recheck.

The following guidance documents have been issued:

Jorge Aburto
Person In Charge

Jesse Bockelman
Inspector