

**Food Establishment Inspection Report**

Johnson County Public Health	No. Of Risk Factor/Intervention Violations	8	Date: 3/6/2025
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0	Time In: 1:58 PM Time Out: 2:45 PM
Establishment: LA UNICA GROCERY AND RESTAURANT	Address: 1029 S RIVERSIDE DRIVE	City/State: Iowa City, IA	Zip: 52246
Telephone: 3195944545	License/Permit#: 243496 - Food Service Establishment License, 243497 - Retail Food Establishment License	Permit Holder: LA UNICA GROCERY AND RESTAURANT INC.	Inspection Reason: Routine
Est. Type:	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	OUT	
2. Certified Food Protection Manager	IN	
Employee Health		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT	
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	OUT, (*)	
7. No discharge from eyes, nose, and mouth	IN	
Control of Hands as a Vehicle of Contamination		
8. Hands clean and properly washed	OUT, (*)	
9. No bare hand contact with ready to eat foods	IN	
10. Hand washing sinks properly supplied and accessible	OUT, (*)	
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, (*)	
16. Food contact surfaces: cleaned and sanitized	IN	
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	N/O	
21. Proper hot holding temperatures	IN	
22. Proper cold holding temperatures	OUT, (*)	
23. Proper date marking and disposition	OUT	
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	

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/A	
33. Proper cooling methods used; adequate equipment for temperature control	IN		Utensils, Equipment, and Vending		
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	OUT, (*)		48. Warewashing facilities: installed, maintained, and used; test strips	OUT, (*)	
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	IN	
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	IN		55. Physical facilities installed, maintained, and clean	IN	
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
1.	2-103.11(A)-(N) & (P)	PF	Observation: The person in charge was not able to ensure that: • Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing. • Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing and chemical concentration, PH, temperature, and exposure time for chemical sanitizing. • Employees are properly trained in food safety. • Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with law to the person in charge.	3/16/2025
1.	2-102.11(A)(B)(C)(1) & (C)(4-16)	PF	Observation: The person in charge failed to respond correctly to the inspector's questions as they relate to the specific food operation.	3/16/2025
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	3/16/2025
6.	2-401.11	C	Observation: An employee drink with no tight-fitting lids is stored on the prep table. Corrected by: The person in charge discarded the staff drink.	COS
8.	2-301.14	P	Observation: A food employee was observed handling raw beef meat with bare hands and then handling food preparation without first washing their hands. Corrected by: The inspector discussed proper hand washing and requirements with the owner and staff, and a different food employee handled the food preparation.	COS
10.	6-301.12	PF	Observation: The hand sink was missing hand-drying provisions. Corrected by: Employee refilled towels.	COS
15.	3-302.11(A)(1)	P	Observation: Raw eggs and raw meat are stored above ready-to-eat food in the two-door cooler. Corrected by: The person in charge arranged storage so eggs and the meat are stored below the ready-to-eat food.	COS
22.	3-501.16(A)(2)	P	Observation: Raw sausages (64.8F) were not being held at proper temperatures in the freezer in the back storage room. Corrected by: The person in charge stated the sausages are not for sale and they were in the freezer for a week. The person in charge voluntarily discarded the sausages.	COS
23.	3-501.17	PF	Observation: Several containers of prepared foods and sauces lacked date marking.	3/16/2025

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: A beef stake container was thawing on the prep table across from the grill. The person in charge stated that the item had been out at room temperature for less than one hour. Corrected by: The person in charge returned both items to the cooler.	COS
48.	4-303.11		Observation: No sanitizer is available in the kitchen during active food preparation. Corrected by: Sanitizer was provided at the correct concentration in the kitchen for use.	COS
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	3/16/2025

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 3/16/2025 to verify corrections have been made.

Discussions with management:

#16 Discussions with Management: Management was informed about the proper warewashing process, which includes washing, rinsing, and sanitizing. The person in charge agreed to supply the dish machine with sanitizer and conduct daily checks to ensure the sanitizer levels are within the required parameters.

#19. Discussion with management about the reheating procedures with person in charge. The person in charge will monitor reheating foods to ensure that foods are reheated above 165F within 2 hours.

#20. Discuss with management about the methods to cool in-house-made food that was being batch-made quickly. Cooling guidance documents were issued.

#35. Discussion with management about the thawing methods of food items for preparation, including in walk in cooler or under cold running water.

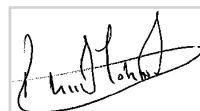
Follow-up will be completed on or after 3/16/2025 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDateMarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed



Alicia Ordaz
Person In Charge



Ahmed Mohammed
Inspector