



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: 40px; margin: 0 auto;">7</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">6</div>	Date: 5/1/2025 Time In: 11:45 AM Time Out: 2:00 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

Supervision		15. Food separated and protected (Cross Contamination and Environmental)	OUT, (*), R
1. Person in charge present, demonstrates knowledge, and performs duties	IN	16. Food contact surfaces: cleaned and sanitized	OUT, R
2. Certified Food Protection Manager	IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT, R	18. Proper cooking time and temperatures	OUT, (*)
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	IN
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	IN
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT, R
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	Consumer Advisory	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	IN
10. Hand washing sinks properly supplied and accessible	OUT, (*), R	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/O	27. Food additives: approved, properly stored, and used	N/A
13. Food in good condition, safe, and unadulterated	IN	28. Toxic substances properly identified, stored and used	OUT, R
14. Required records available; shellstock tags, parasite destruction	N/A	Conformance with Approved Procedures	
Protection from Contamination		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	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	OUT
36. Thermometers provided and accurate	OUT	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	OUT	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	IN	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	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
3.	2-103.11(O)	PF	Observation: No verifiable employee health forms on site at time of inspection.	5/11/2025
10.	5-205.11	PF	Observation: Handwashing sink at bar had bowl stored in basin of hand sink. Corrected by: Person in charge removed bowl from handwashing sink.	COS
15.	3-302.11(A)(1)	P	Observation: Raw beef steaks stored above cooked chicken within walk in cooler. Raw shell eggs stored above ready to eat tortillas. Corrected by: Person in charge moved raw beef steaks and raw shell eggs below ready to eat foods to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Blade of vegetable slicer and blade of can opener were visibly dirty. According to person in charge items were used over 24 hours prior. Person in charge brought vegetable slicer and can opener to dish machine.	5/11/2025
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Mechanical dish machine chlorine sanitizer solution tested >200ppm. corrected by: Person in charge called EMS during inspection to come on sight to fix sanitization levels.	5/4/2025
18.	3-401.11(A)(1)(b)	P	Observation: Shrimp was cooked to an internal temperature of 120 degrees. Corrected by: Employee returned shrimp to flat top grill and cooked the shrimp until it reached an internal temperature of 145 degrees.	COS
23.	3-501.17	PF	Observation: Cut lettuce within top prep cooler on prep line lacked label with date item was prepared. According to person in charge lettuce was prepared over 24 hours prior.	5/11/2025
23.	3-501.18	P	Observation: House made rancho sauce (4/23) in small mini fridge on prep line was held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntarily discarded item.	5/4/2025
28.	7-202.12(A)(B)	P	Observation: Multiple bottles of raid not labeled for food service present in establishment. Corrected by: Employee voluntarily discarded pesticides.	5/4/2025

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-302.12(A)	PF	Observation: No thin tipped thermometer on site at time of inspection.	5/11/2025
38.	6-202.15	C	Observation: Back door in kitchen is missing outside handle leaving an opening into kitchen. Door no longer provides an adequate insect barrier	5/11/2025
39.	3-305.12	C	Observation: Bags of whole onions and canned foods stored on the ground outside. Corrected by: Person in charge moved onions and canned foods to storage shed to prevent contamination.	COS
48.	4-302.14, 4-501.116	PF	Observation: No chlorine sanitizer test strips on site at time of inspection.	5/11/2025
56.	6-403.11, 6-501.110	C	Observation: Employee personal food stored on shelf above establishment food within walk in cooler. Corrected by: Person in charge moved employee food to bottom shelf below establishment food to prevent contamination.	COS
57.	Iowa Code Section 137F	C	Observation: Previous inspection report not posted for public viewing.	5/11/2025

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 5/11/25 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 violation #15 & #28. See official letter for compliance details.

Follow-up will be completed on or after 5/11/2025 by Physical Recheck.

The following guidance documents have been issued:

A handwritten signature in blue ink that reads "Chalo".

Chalo Rodriguez
Person In Charge

A handwritten signature in blue ink that reads "Laura Sneller".

Laura Sneller
Inspector