



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: 50px; margin: 0 auto;">5</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div>	Date: 8/8/2025 Time In: 3:00 PM Time Out: 4:10 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: Physical Recheck	Telephone: 3193382641 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, (*)
1. Person in charge present, demonstrates knowledge, and performs duties	OUT, (*)		16. Food contact surfaces: cleaned and sanitized	IN
2. Certified Food Protection Manager	OUT		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
Employee Health			Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN		18. Proper cooking time and temperatures	N/O
4. Proper use of exclusions and restrictions	N/O		19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	N/O		20. Proper cooling time and temperatures	N/O
Good Hygienic Practices			21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	N/O		22. Proper cold holding temperatures	OUT
7. No discharge from eyes, nose, and mouth	N/O		23. Proper date marking and disposition	IN
Control of Hands as a Vehicle of Contamination			24. Time as a public health control: procedures and records	N/O
8. Hands clean and properly washed	N/O		Consumer Advisory	
9. No bare hand contact with ready to eat foods	N/O		25. Consumer advisory provided for raw or undercooked foods	N/O
10. Hand washing sinks properly supplied and accessible	OUT, (*)		Highly Susceptible Populations	
Approved Source			26. Pasteurized foods used; prohibited foods not offered	N/O
11. Foods obtained from an approved source	N/O		Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	N/O		27. Food additives: approved, properly stored, and used	N/O
13. Food in good condition, safe, and unadulterated	N/O		28. Toxic substances properly identified, stored and used	IN
14. Required records available; shellstock tags, parasite destruction	N/O		Conformance with Approved Procedures	
Protection from Contamination			29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O

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

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.	2-101.11(A)(B)	PF	Observation: No designated person in charge available at time of inspection. Corrected by: Person in charge arrived onsite after inspection began.	COS
2.	2-102.12(A)	C	Observation: The facility is found in violation of Code 2-102.11 and 2-103.11 of the 2017 Food Code. All employees designated as the person in charge are not certified food protection managers. Employee are registered for a CFPM Course on 9/22/2025.	8/21/2025
10.	5-205.11	PF	Observation: Straws and cups stored in basin of handwashing sink at bar. Corrected by: Person in charge removed items from handwashing sink to prevent contamination and allow for easy use of handwashing sink.	COS
15.	3-302.11(A)(1)	P	Observation: Container of raw chicken stored above ready to eat salsa within walk in cooler. Corrected by: Person in charge moved raw chicken to bottom shelf to prevent contamination.	COS
22.	3-501.16(A)(2)	P	Observation: Front portion of Walk-in cooler had a ambient temperature of 44F. Temperature for safety foods: raw chicken 48F, and salsa 45F were unable to maintain temperatures below 41F. Corrected by: Items unable to maintain temperatures below 41F were voluntarily discarded by the person in charge. Person in charge agrees to hold temperature for safety foods in back portion of walk in fridge which has an ambient temperature of 37 degrees. According to person in charge a repair service has been contacted.	8/11/2025

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Inspection Published Comment:

This onsite visit is a recheck in reference to a Warning letter sent on 7/29/2025. A second physical recheck will be conducted on 8/11/2025 to verify the front portion of the walk in cooler has the adequate temperature prior to any food storage.

The following items have been corrected:

#3: Employees are now informed in a verifiable manner of their reporting procedures using forms 1a and 1b.

#10 Handwashing sinks are maintained for handwashing only.

#15: All raw items properly stored in coolers throughout establishment.

#16: Chlorine sanitizer solution within kitchen and bar tested at the correct PPM.

#21: Food items within hot holding on kitchen prep line had a internal temperature of at least 135

#23: Potentially hazardous foods held for over 24 hours are date marked.

#28: No pesticides present within establishment.

#38: Hanging fly traps are hung away from food prep and food storage areas.

Person in Charge agrees to meet CFPM requirements no later than 1/29/2026 and send the inspector a CFPM certificate of completion upon course and exam completion.

Follow-up will be completed on or after 8/11/2025 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
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_2CertifiedFoodPr tectionManager	2 Certified Food Protection Manager
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David Aguilera
Person In Charge



Laura Sneller
Inspector