



## 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;">5</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">3</div>	Date: 8/27/2025 Time In: 11:07 PM Time Out: 12:43 PM
Establishment: LOS AGAVES MEXICAN GRILL	Address: 2208 N DODGE ST	City/State: Iowa City, IA	Zip: 52245
License/Permit#: 156886 - Food Service Establishment License	Permit Holder: LOS AGAVES 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

<b>Supervision</b>		15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	IN	16. Food contact surfaces: cleaned and sanitized	OUT, (*)
2. Certified Food Protection Manager	IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
<b>Employee Health</b>		<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18. Proper cooking time and temperatures	IN
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	OUT, R	20. Proper cooling time and temperatures	N/O
<b>Good Hygienic Practices</b>		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	OUT, (*), R
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT, R
<b>Control of Hands as a Vehicle of Contamination</b>		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	<b>Consumer Advisory</b>	
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, (*)	<b>Highly Susceptible Populations</b>	
<b>Approved Source</b>		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	<b>Food/Color Additives and Toxic Substances</b>	
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	IN
14. Required records available; shellstock tags, parasite destruction	N/A	<b>Conformance with Approved Procedures</b>	
<b>Protection from Contamination</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	IN
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/O
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	IN	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	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	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
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	9/6/2025
10.	6-301.12	PF	Observation: The hand sink by the 3-bay sink was missing hand-drying provisions. Corrected by: Employee refilled towels.	COS
10.	6-301.11	PF	Observation: The hand sink across from the hot holding table was missing soap. Corrected by: Soap was provided.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The chlorine sanitizer solution in the kitchen bucket and the three-compartment sink tested low at 10 ppm. Corrected by: The person in charge remade the sanitizer, which was then tested within the required parameters.	COS
22.	3-501.16(A)(2)	P	Observation: The internal temperature of raw ground beef was 44.6°F in the low cooler across from the grill. Corrected by: The person in charge stated the item had been out of temperature for less than one hour and returned it to the main walk-in cooler for rapid cooling.	COS
23.	3-501.17	PF	Observation: Several containers of prepared foods and sauces stored in the walk-in cooler and the kitchen lowboy coolers were observed without the required date marking.	9/6/2025

**GOOD RETAIL PRACTICES**

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**Inspection Published Comment:**

This on-site visit is routine. A physical recheck will occur on or after 9/6/2025 to verify corrections have been made.

**Long-Term Corrective Actions:**

The following items are repeat risk factor violations. The owner stated they will implement the following long-term corrective actions:


#5. The inspector discussed Food Code changes to procedures of bodily fluid cleanup. The inspector provided guidance on creating site-specific written procedures, and the person in charge agreed to send the inspector a copy of the establishment's bodily fluid cleanup procedure on or before 9/6/2025.

#22. The person in charge agreed to train all kitchen staff on the proper cold holding of house-made food items.


Per the Johnson County Public Health Policy on Repeat Risk Factor violations, a warning letter has been issued for violations #10 and #23. See the official letter for compliance details.

**The following guidance documents have been issued:**

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAcc essible	10 Hand washing sinks properly supplied and accessible
DIA_16FoodContactS urfacesCleanedAndS anitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHol dingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatema rkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureC ontrolForSafetyDefinit ion	23 Temperature Control For Safety Definition



Jose Ordaz  
Person In Charge



Ahmed Mohammed  
Inspector