



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	5	Date: 11/13/2025 Time In: 11:04 PM Time Out: 1:03 PM	
	No. Of Repeat Factor/Intervention Violations	4		
Establishment: EL SENOR CACTUS	Address: 1534 S GILBERT ST	City/State: Iowa City, IA	Zip: 52240	Telephone: 3193512179
License/Permit#: 123916 - Food Service Establishment License	Permit Holder: RESTAURANTE MEXICANO EL SENOR CACTUS 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

<p><b>Supervision</b></p> <p>1. Person in charge present, demonstrates knowledge, and performs duties IN</p> <p>2. Certified Food Protection Manager IN</p> <p><b>Employee Health</b></p> <p>3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN</p> <p>4. Proper use of exclusions and restrictions IN</p> <p>5. Procedures for responding to vomiting and diarrheal events IN</p> <p><b>Good Hygienic Practices</b></p> <p>6. Proper eating, tasting, drinking, or tobacco use N/O</p> <p>7. No discharge from eyes, nose, and mouth IN</p> <p><b>Control of Hands as a Vehicle of Contamination</b></p> <p>8. Hands clean and properly washed IN</p> <p>9. No bare hand contact with ready to eat foods IN</p> <p>10. Hand washing sinks properly supplied and accessible OUT, (*), R</p> <p><b>Approved Source</b></p> <p>11. Foods obtained from an approved source IN</p> <p>12. Foods received at proper temperatures N/O</p> <p>13. Food in good condition, safe, and unadulterated IN</p> <p>14. Required records available; shellstock tags, parasite destruction N/A</p> <p><b>Protection from Contamination</b></p>	<p>15. Food separated and protected (Cross Contamination and Environmental) OUT, (*), R</p> <p>16. Food contact surfaces: cleaned and sanitized OUT, (*), R</p> <p>17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN</p> <p style="text-align: center;"><b>Potentially Hazardous Food Time/Temperature Control for Safety</b></p> <p>18. Proper cooking time and temperatures OUT, (*)</p> <p>19. Proper reheating procedures of hot holding N/O</p> <p>20. Proper cooling time and temperatures IN</p> <p>21. Proper hot holding temperatures IN</p> <p>22. Proper cold holding temperatures IN</p> <p>23. Proper date marking and disposition OUT, R</p> <p>24. Time as a public health control: procedures and records N/A</p> <p style="text-align: center;"><b>Consumer Advisory</b></p> <p>25. Consumer advisory provided for raw or undercooked foods N/A</p> <p style="text-align: center;"><b>Highly Susceptible Populations</b></p> <p>26. Pasteurized foods used; prohibited foods not offered N/A</p> <p style="text-align: center;"><b>Food/Color Additives and Toxic Substances</b></p> <p>27. Food additives: approved, properly stored, and used N/A</p> <p>28. Toxic substances properly identified, stored and used IN</p> <p style="text-align: center;"><b>Conformance with Approved Procedures</b></p> <p>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A</p>
--	--

**GOOD RETAIL PRACTICES**

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

<p><b>Safe Food and Water</b></p> <p>30. Pasteurized eggs used where required N/A</p> <p>31. Water and ice from approved source IN</p> <p>32. Variance obtained for specialized processing methods N/A</p> <p><b>Food Temperature Control</b></p> <p>33. Proper cooling methods used; adequate equipment for temperature control IN</p> <p>34. Plant food properly cooked for hot holding IN</p> <p>35. Approved thawing methods OUT, (*)</p> <p>36. Thermometers provided and accurate IN</p> <p><b>Food Identification</b></p> <p>37. Food properly labeled; original container IN</p> <p><b>Prevention of Food Contamination</b></p> <p>38. Insects, rodents, and animals not present/outer openings protected IN</p> <p>39. Contamination prevented during food preparation, storage and display OUT, (*)</p> <p>40. Personal cleanliness IN</p> <p>41. Wiping cloths: properly used and stored IN</p> <p>42. Washing fruits and vegetables IN</p>	<p><b>Proper Use of Utensils</b></p> <p>43. In use utensils: properly stored IN</p> <p>44. Utensils, equipment, and linens: properly stored dried and handled IN</p> <p>45. Single-use/single service articles: properly stored and used IN</p> <p>46. Slash-resistant and cloth glove use N/O</p> <p style="text-align: center;"><b>Utensils, Equipment, and Vending</b></p> <p>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT</p> <p>48. Warewashing facilities: installed, maintained, and used; test strips OUT, (*)</p> <p>49. Non-food contact surfaces clean IN</p> <p style="text-align: center;"><b>Physical Facilities</b></p> <p>50. Hot and Cold water available; adequate pressure IN</p> <p>51. Plumbing installed; proper backflow devices IN</p> <p>52. Sewage and waste water properly disposed IN</p> <p>53. Toilet facilities; properly constructed, supplied, and cleaned IN</p> <p>54. Garbage and refuse properly disposed; facilities maintained IN</p> <p>55. Physical facilities installed, maintained, and clean IN</p> <p>56. Adequate ventilation and lighting; designated areas used IN</p> <p>57. Licensing; posting licenses and reports; smoking IN</p>
--	---

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
10.	5-205.11	PF	Observation: The hand-washing sink adjacent to the receiving door was obstructed by two food containers. Corrected by: Staff removed all items, clearing the sink for proper use.	COS
10.	6-301.11	PF	Observation: The hand sink next to the two-door cooler was missing soap. Corrected by: Soap was provided.	COS
10.	6-301.12	PF	Observation: The hand sink next to the two-door cooler was missing hand-drying provisions. Corrected by: The employee refilled towels.	COS
15.	3-302.11(A)(1)	P	Observation: Raw eggs are stored above ready-to-eat food in the two-door cooler. Corrected by: The person in charge arranged storage so eggs are stored below ready-to-eat food.	COS
16.	4-601.11(A)	PF	Observation: Debris was observed built up on the blade of the tabletop can opener. Corrected by: The item was sent to be washed, rinsed, and sanitized.	COS
18.	3-401.11(A)(3)	P	Observation: The internal temperature of grilled raw chicken was 152°F. Corrected by: The chicken was immediately removed from service and cooked to the required internal temperature of 165°F before serving.	COS
23.	3-501.18	P	Observation: House-made Cancun sauce was held beyond the 7-day limit for house-made foods. Corrected by: The person in charge discarded the item to comply with the 7-day limit.	COS
23.	3-501.17	PF	Observation: Several containers of prepared foods and sauces stored in the kitchen lowboy cooler were observed to be without the required date marking.	11/23/2025

### 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
35.	3-501.13(A), (B), (C)		Observation: Thawing vacuum-sealed fish stored under a vacuum seal. Corrected by: Fish had been thawing for less than 2 hours. The vacuum seal was broken on packages to allow air to be exchanged.  Observation: Two raw chicken containers were thawing at room temperature on a prep table with internal temperatures of 46.2°F and 52°F. Corrected by: The person in charge stated the containers had been out of the cooler for less than two hours. The manager was advised on proper thawing methods, including thawing in a walk-in cooler or under cold running water. The chicken was moved to a walk-in cooler to complete thawing.	COS
39.	3-303.12	C	Observation: Cooked beans container was stored on the kitchen floor. Corrected by: The person in charge moved the container off the floor.	COS
39.	3-305.11	C	Observation: In-house made TCS food items were not covered while stored in the main steam table. Corrected by: The person in charge ensured all in-house-made TCS food items were properly covered while in the steam table.	COS
47.	4-501.13	C	Observation: Excessive debris builds up on interior surfaces of the kitchen's two microwaves.	11/23/2025
47.	4-202.11	P	Observation: Excessive debris had accumulated on the interior surfaces of the kitchen's two-door cooler.	11/16/2025
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

**Inspection Published Comment:**

This on-site visit is routine. A physical recheck will occur on or after 11/23/2025 to verify corrections have been made.

**Long-Term Corrective Actions:**

The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective action:

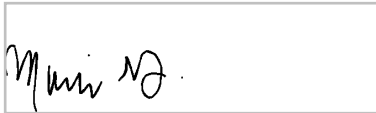
#10. The person in charge agreed to discuss handwashing sink requirements with the staff.

Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violations #15 and #23. See the official letter for compliance details.

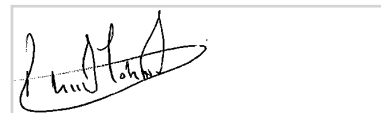
Follow-up will be completed on or after 11/23/2025 by Physical Recheck.

**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_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_18ProperCookingTimeAndTemperature	18 Proper Cooking Time and Temperature
DIA_23ProperDateMarkingAndDisposition	23 Proper Date marking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_48TestStrips	48 Test Strips



Maria Garcia  
Person In Charge



Ahmed Mohammed  
Inspector