



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;">4</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">2</div>	Date: 2/10/2026 Time In: 9:40 AM Time Out: 11:40 AM
Establishment: ESTELA'S FRESH MEX	Address: 3254 CROSSPARK RD	City/State: Coralville, IA	Zip: 52241
License/Permit#: 244888 - Food Service Establishment License	Permit Holder: JTE RESTAURANTS	Inspection Reason: Routine	Est. Type: Restaurants Risk Category: Risk Level 3 (Medium)

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)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	IN	16. Food contact surfaces: cleaned and sanitized	IN
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	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	IN	20. Proper cooling time and temperatures	OUT, (*)
Good Hygienic Practices		21. Proper hot holding temperatures	OUT, (*), R
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	IN
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	N/A
10. Hand washing sinks properly supplied and accessible	IN	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, (*)
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/A
33. Proper cooling methods used; adequate equipment for temperature control	OUT	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	IN	48. Warewashing facilities: installed, maintained, and used; test strips	IN
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	OUT	54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	IN	55. Physical facilities installed, maintained, and clean	OUT, (*)
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
20.	3-501.14(A)	P	Observation: House made refried beans (2/8) had an internal temperature of 42.6 degrees and house made carnitas (2/7) had a internal temperature of 42.4 degrees within walk in cooler. Food did not cool correctly within the required time limit. Corrected by: Person in charge voluntarily discarded items.	COS
21.	3-501.16(A)(1)	P	Observation: House made queso on front hot holding line had a internal temperature of 122.9 degrees. According to person in charge queso has been in hot holding for less then 2 hours. Corrected by: Person in charge brought queso to stove top and reheated to a internal temperature of 165 degrees.	COS
22.	3-501.16(A)(2)	P	Observation: Multiple house made salsa's, guacamole, and pico had a internal temperature of 44 degrees within top portion of front line cooling holing unit. According to person in charge top cooler is broken. Person in charge has been keeping foods on ice within top prep cooler. Corrected by: Person in charge brought house made salsa's guacamole, and pico to walk in cooler. Person in charge added more ice to the the top prep cooler. Person in charge moved backstock of house made salsa's guacamole, and Pico into smaller containers and placed them within the top prep cooler with ice surrounding the entire container ensure foods stay at 41 degrees or below.	COS
28.	7-102.11	PF	Observation: Oven cleaner stored in multi-use spray bottle under grill line without label. Corrected by: Person in charge labeled spray bottle with common name.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
33.	4-301.11	PF	Observation: Flip top prep cooler on cook line is unable to hold foods at 41F or below. According to person in charge a repair service has been contacted regarding the broken cooler.	2/20/2026
40.	2-303.11	C	Observation: Employee in active food prep was observed wearing a wrist bracelet.	2/20/2026
55.	6-501.16	C	Observation: Drying mops stored in basin of mop sink. Corrected by: Person in charge hung up mops to allow for adequate drying.	COS

Inspection Published Comment:

Routine inspection conducted. A physical recheck will be conducted on 2/13/2026 to verify front top prep cooler has been fixed. A second physical recheck will be conducted on or around 2/10/2026 to allow the establishment the full 10 days from the routine inspection to correct the remaining violations.

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 #22. See official letter for compliance details.

Discussions With Management:

#20: Discussed requirements of cooling foods to reach 70F within 2 hours of starting the cooling process. Inspector provided guidance documents for cooling processes and cooling temperature logs.

#22: Discussed with person in charge that foods within top prep cooler need to be temped every hour to ensure foods requiring cold holding are staying at 41 degrees. Person in charge moved foods into smaller containers to ensure the ice placed in top prep cooler is able to fully encase the container in order to keep foods at the correct cold holding temperature.

Follow-up will be completed on or after 2/13/2026 by Physical Recheck.

The following guidance documents have been issued:




Diego Vasquez
Person In Charge

Laura Sneller
Inspector