



Food Establishment Inspection Report

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| 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;">1</div> | Date: 1/29/2026 Time In: 3:00 PM Time Out: 3:30 PM |
| | No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">0</div> | |
| Establishment: LA CASA AZUL | Address: 708 1ST AVE | City/State: CORALVILLE, IA Zip: 52241 Telephone: 3193382641 |
| License/Permit#: 44896 - Food Service Establishment License | Permit Holder: XALAPA, INC | Inspection Reason: Physical Recheck 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 | | | |
| 1. Person in charge present, demonstrates knowledge, and performs duties | | N/O | |
| 2. Certified Food Protection Manager | | OUT | |
| Employee Health | | | |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | | N/O | |
| 4. Proper use of exclusions and restrictions | | N/O | |
| 5. Procedures for responding to vomiting and diarrheal events | | N/O | |
| Good Hygienic Practices | | | |
| 6. Proper eating, tasting, drinking, or tobacco use | | N/O | |
| 7. No discharge from eyes, nose, and mouth | | N/O | |
| Control of Hands as a Vehicle of Contamination | | | |
| 8. Hands clean and properly washed | | N/O | |
| 9. No bare hand contact with ready to eat foods | | N/O | |
| 10. Hand washing sinks properly supplied and accessible | | N/O | |
| Approved Source | | | |
| 11. Foods obtained from an approved source | | N/O | |
| 12. Foods received at proper temperatures | | N/O | |
| 13. Food in good condition, safe, and unadulterated | | N/O | |
| 14. Required records available; shellstock tags, parasite destruction | | N/O | |
| Protection from Contamination | | | |
| | | | 15. Food separated and protected (Cross Contamination and Environmental) N/O |
| | | | 16. Food contact surfaces: cleaned and sanitized N/O |
| | | | 17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O |
| | | | Potentially Hazardous Food Time/Temperature Control for Safety |
| | | | 18. Proper cooking time and temperatures N/O |
| | | | 19. Proper reheating procedures of hot holding N/O |
| | | | 20. Proper cooling time and temperatures N/O |
| | | | 21. Proper hot holding temperatures N/O |
| | | | 22. Proper cold holding temperatures N/O |
| | | | 23. Proper date marking and disposition N/O |
| | | | 24. Time as a public health control: procedures and records N/O |
| | | | Consumer Advisory |
| | | | 25. Consumer advisory provided for raw or undercooked foods N/O |
| | | | Highly Susceptible Populations |
| | | | 26. Pasteurized foods used; prohibited foods not offered N/O |
| | | | Food/Color Additives and Toxic Substances |
| | | | 27. Food additives: approved, properly stored, and used N/O |
| | | | 28. Toxic substances properly identified, stored and used N/O |
| | | | Conformance with Approved Procedures |
| | | | 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.

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|---|--|-----|--|--|-----|
| 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 | | N/O | | 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 |
|-------------|-------------------|----------------|---|-----------------|
| 2. | 2-102.12(A) | C | Observation: All employees designated as the person in charge are not certified food protection managers. | 2/8/2026 |

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Inspection Published Comment:

Physical recheck inspection conducted. Person in Charge agreed to meet CFPM requirements no later than 1/29/2026 and send the inspector a CFPM certificate of completion upon course and exam completion. Per Johnson County Public Health policy, a warning letter has been issued for item #2. A physical recheck will occur on or after 2/8/2026 to verify corrections have been made

Follow-up will be completed on or after 2/8/2026 by Physical Recheck.

The following guidance documents have been issued:



Mario Flores
Person In Charge



Laura Sneller
Inspector