



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 No. Of Repeat Factor/Intervention Violations	7 2	Date: 5/13/2026 Time In: 12:36 PM Time Out: 2:05 PM
Establishment: LA REGIA	Address: 436 HIGHWAY 1	City/State: IOWA CITY, IA	Zip: 52240 Telephone: 3193418226
License/Permit#: 43943 - Food Service Establishment License	Permit Holder: JOSE AND MONICA GARCIA	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

Supervision 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events IN Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 8. Hands clean and properly washed OUT, (*), R 9. No bare hand contact with ready to eat foods OUT, (*) 10. Hand washing sinks properly supplied and accessible OUT, (*) Approved Source 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures IN 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction N/A Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) OUT, (*) 16. Food contact surfaces: cleaned and sanitized IN 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures OUT, (*) 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*), R 23. Proper date marking and disposition OUT, (*) 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/A Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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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 30. Pasteurized eggs used where required N/A 31. Water and ice from approved source IN 32. Variance obtained for specialized processing methods N/A Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding IN 35. Approved thawing methods IN 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container OUT Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display IN 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored IN 44. Utensils, equipment, and linens: properly stored dried and handled IN 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/O Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips OUT, (*) 49. Non-food contact surfaces clean IN Physical Facilities 50. Hot and Cold water available; adequate pressure IN 51. Plumbing installed; proper backflow devices IN 52. Sewage and waste water properly disposed IN 53. Toilet facilities; properly constructed, supplied, and cleaned IN 54. Garbage and refuse properly disposed; facilities maintained IN 55. Physical facilities installed, maintained, and clean IN 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking IN
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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
8.	2-301.15	PF	Observation: A food employee was observed washing hands in the three-compartment sink. Corrected by: The employee washed hands at the designated handwashing sink, and proper handwashing sink use was discussed with staff.	COS
8.	2-301.14	P	Observation: An employee did not wash hands before donning gloves and handling food. Corrected by: Handwashing procedures were reviewed, and the employee washed hands as required.	COS
9.	3-301.11(B)(D)(E)	P	Observation: Two food employees were observed handling ready-to-eat tortillas with bare hands in the main kitchen line and near the grill area in the second food preparation room. Corrected by: Proper food handling practices were discussed with the employees. The contaminated food was voluntarily discarded.	COS
10.	5-205.11	PF	Observation: Both main kitchen handwashing sinks were obstructed by utensils and towels stored in the sink basins, making them inaccessible for handwashing. Corrected by: The person in charge removed the items and restored the sinks for handwashing use only. Observation: Food debris was present in the basin of the handwashing sink next to the kitchen microwave and in the handwashing sink in the three-compartment sink room. Corrected by: The person in charge cleaned and sanitized both handwashing sinks.	COS
15.	3-304.15(A)	P	Observation: A food employee was observed handling raw beef steak and then touching ready-to-eat tortillas with the same gloves. Corrected by: Proper glove use and handwashing procedures were discussed with the employee. The employee washed hands, changed gloves, and the contaminated tortillas were voluntarily discarded.	COS
20.	3-501.14(A)	P	Observation: Two cooked beef steaks in the cooling process were observed at 119°F after approximately 3 hours, according to the person in charge. Additionally, three zipper-lock bags containing beef steaks dated 05/11 were observed in the three-door upright refrigeration unit at temperatures above 50°F. The cooling process did not meet required cooling parameters. Corrected by: Rapid cooling procedures were discussed with the person in charge. The affected products were voluntarily discarded.	COS
22.	3-501.16(A)(2)	P	Observation: Cheese and diced tomato containers stored in the main line low-boy cooler were observed at 52°F and 47°F. Corrected by: The person in charge stated the items had been out of temperature control for less than 4 hours and returned them to refrigeration for rapid cooling.	COS
23.	3-501.18	P	Observation: A container of cooked meat stored in the three-door upright refrigeration unit was held beyond the 7-day date-marking limit. Corrected by: The person in charge voluntarily discarded the item.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Squeeze bottles containing sauces were not labeled with the name of the contents.	5/23/2026
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 its use.	COS

Inspection Published Comment:

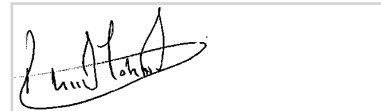
This on-site visit is routine. A physical recheck will occur on or after 5/23/2026 to verify corrections have been made.

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_20ProperCoolingTimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_48TestStrips	48 Test Strips
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed
DIA_9NoBareHandContactWithRTEFoods	9 No Bare Hand Contact With RTE Foods



Elsa Ramirez
Person In Charge



Ahmed Mohammed
Inspector