



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 10	No. Of Repeat Factor/Intervention Violations 6	Date: 5/20/2026 Time In: 11:50 PM Time Out: 1:20 PM
Establishment: SI SENOR TWO, INC	Address: 906 2ND ST	City/State: Coralville, IA	Zip: 52241
License/Permit#: 209746 - Food Service Establishment License	Permit Holder: SI SENOR TWO, 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>Supervision</p> <p>1. Person in charge present, demonstrates knowledge, and performs duties OUT, R</p> <p>2. Certified Food Protection Manager OUT</p> <p>Employee Health</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>Good Hygienic Practices</p> <p>6. Proper eating, tasting, drinking, or tobacco use OUT, (*)</p> <p>7. No discharge from eyes, nose, and mouth IN</p> <p>Control of Hands as a Vehicle of Contamination</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, (*)</p> <p>Approved Source</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>Protection from Contamination</p>	<p>15. Food separated and protected (Cross Contamination and Environmental) OUT, (*)</p> <p>16. Food contact surfaces: cleaned and sanitized OUT, (*)</p> <p>17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN</p> <p>Potentially Hazardous Food Time/Temperature Control for Safety</p> <p>18. Proper cooking time and temperatures N/O</p> <p>19. Proper reheating procedures of hot holding N/O</p> <p>20. Proper cooling time and temperatures OUT, (*)</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, (*)</p> <p>24. Time as a public health control: procedures and records N/A</p> <p>Consumer Advisory</p> <p>25. Consumer advisory provided for raw or undercooked foods OUT</p> <p>Highly Susceptible Populations</p> <p>26. Pasteurized foods used; prohibited foods not offered N/A</p> <p>Food/Color Additives and Toxic Substances</p> <p>27. Food additives: approved, properly stored, and used N/A</p> <p>28. Toxic substances properly identified, stored and used OUT, (*)</p> <p>Conformance with Approved Procedures</p> <p>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A</p>
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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.

<p>Safe Food and Water</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>Food Temperature Control</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 N/O</p> <p>36. Thermometers provided and accurate IN</p> <p>Food Identification</p> <p>37. Food properly labeled; original container OUT</p> <p>Prevention of Food Contamination</p> <p>38. Insects, rodents, and animals not present/outer openings protected IN</p> <p>39. Contamination prevented during food preparation, storage and display IN</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>Proper Use of Utensils</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>Utensils, Equipment, and Vending</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 IN</p> <p>49. Non-food contact surfaces clean IN</p> <p>Physical Facilities</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 OUT</p> <p>56. Adequate ventilation and lighting; designated areas used IN</p> <p>57. Licensing; posting licenses and reports; smoking IN</p>
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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
1.	2-102.11(A)(B)(C)(1) & (C)(4-16)	PF	Observation: Person in charge is unable to answer questions related to: Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of TIME/TEMPERATURE CONTROL FOR SAFETY FOODs, Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT, Explaining the significance of the relationship between maintaining the time and temperature of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD and the prevention of foodborne illness, Stating the required FOOD temperatures and times for safe cooking of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD including MEAT, POULTRY, EGGS, and FISH.	5/30/2026
2.	2-102.12(A)	C	Observation: The facility is found in violation of Code 2-102.11 of the 2017 Food Code and all employees designated as the person in charge are not certified food protection managers.	5/30/2026
6.	2-401.11	C	Observation: Employee was observed with a plate of personal food in an active food prep area next to the workstation where the employee was preparing food. Corrected by: Employee moved personal food bowl to designated area to prevent contamination.	COS
10.	6-301.14	C	Observation: Handwashing sink next to cook line lacked handwashing reminder signage. Corrected by: Inspector provided person in charge with temporary handwashing sign.	COS
15.	3-302.11(A)(1)	P	Observation: Raw chicken and raw chorizo stored above cooked chicken and cooked beans within walk in cooler. Corrected by: Employee moved raw foods to bottom shelf to prevent contamination.	COS
15.	3-302.11(A)(2)	P	Observation: Raw fish stored below raw chicken within walk-in cooler. Corrected by: Employee moved raw fish above raw chicken to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Blade of can opener had visible food debris build up. According to employee can opener was last used over 24 hours prior. Corrected by: Employee brought can opener to 3 bay sink to be washed rinsed, and sanitized.	COS
20.	3-501.14(A)	P	Observation: House made queso (5/18) had an internal temperature of 50 degrees inside walk in fridge. Food did not cool correctly within the required time limit. Corrected by: Employee voluntarily discarded item.	COS
23.	3-501.17	PF	Observation: House made chipotle sauce (5/5), Cooked Pork (5/12), and sliced tomatoes (5/13) within low boy coolers on cook line held beyond 7-day limit for in-house prepared foods. Corrected by: Employee voluntarily discarded outdated foods.	COS
25.	3-603.11	PF	Observation: Current menu lacks a disclosure statement that clearly identifies the raw or undercooked animal food or item that contains a raw or undercooked ingredient.	5/30/2026
28.	7-204.11	P	Observation: At time of inspection no sanitizer was set up within kitchen. Corrected by: Employee made up sanitizer solution and tested at the correct PPM.	COS
28.	7-102.11	PF	Observation: Multi-use spray bottle of sanitizer at bar lacked label with common name. Corrected by: Employee labeled sanitizer bottle with common name.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Bulk containers of beans and rice lacked labels with common name.	5/30/2026
47.	4-101.11(B-E)	C	Observation: Cardboard used as a liner on shelves throughout establishment. Liners are to be made of smooth, durable, cleanable and non-absorbent materials.	5/30/2026
55.	6-501.113	C	Observation: Tools and unused equipment stored on shelves with food ingredients. Have items moved to storage in designated area away from food and food preparation.	5/30/2026

Inspection Published Comment:

Routine inspection conducted. A physical recheck will be conducted on or around 5/30/2026 to verify corrections have been made.

The person in charge agrees to the following:

- i. All employees designated as the person in charge will be certified food protection managers by 11/20/2026
- ii. Register all employees designated as the person in charge for a certified food protection manager course or exam by 5/30/2026
- iii. Provide the inspector with proof of registration such as a receipt or a forwarded email confirmation from the course provider upon registration. A certificate of course completion may also be provided. All future employees designated as the person in charge will be a certified food protection manager.

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 #20, & #37. See official letter for compliance details.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#10: Person in charge agrees to ensure that handwashing sinks are equipped with proper handwashing signage.

#28: Person in charge agrees to ensure all chemical bottles that are not stored in the original containers are labeled with the common name of the contents.


Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

Discussions With Management

#20. Discussed requirements of cooling foods to reach 70F within 2 hours of starting the cooling process. Suggested using a cooling log to track and ensure all foods are properly cooled within the establishment and reach the correct temperatures within required time limits.

Follow-up will be completed on or after 5/30/2026 by Physical Recheck.

The following guidance documents have been issued:



Roy Lopez
Person In Charge



Laura Sneller
Inspector