



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	2	Date: 6/3/2026 Time In: 12:00 PM Time Out: 12:30 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: SI SENOR TWO, INC	Address: 906 2ND ST	City/State: Coralville, IA	Zip: 52241	Telephone: 3193835952
License/Permit#: 209746 - Food Service Establishment License	Permit Holder: SI SENOR TWO, 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

<p><b>Supervision</b></p> <p>1. Person in charge present, demonstrates knowledge, and performs duties N/O</p> <p>2. Certified Food Protection Manager OUT</p> <p><b>Employee Health</b></p> <p>3. Management, food employee and conditional employee knowledge, responsibilities and reporting N/O</p> <p>4. Proper use of exclusions and restrictions N/O</p> <p>5. Procedures for responding to vomiting and diarrheal events N/O</p> <p><b>Good Hygienic Practices</b></p> <p>6. Proper eating, tasting, drinking, or tobacco use IN</p> <p>7. No discharge from eyes, nose, and mouth N/O</p> <p><b>Control of Hands as a Vehicle of Contamination</b></p> <p>8. Hands clean and properly washed N/O</p> <p>9. No bare hand contact with ready to eat foods N/O</p> <p>10. Hand washing sinks properly supplied and accessible IN</p> <p><b>Approved Source</b></p> <p>11. Foods obtained from an approved source N/O</p> <p>12. Foods received at proper temperatures N/O</p> <p>13. Food in good condition, safe, and unadulterated N/O</p> <p>14. Required records available; shellstock tags, parasite destruction N/O</p> <p><b>Protection from Contamination</b></p>	<p>15. Food separated and protected (Cross Contamination and Environmental) IN</p> <p>16. Food contact surfaces: cleaned and sanitized IN</p> <p>17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O</p> <p style="text-align: center;"><b>Potentially Hazardous Food Time/Temperature Control for Safety</b></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 IN</p> <p>21. Proper hot holding temperatures N/O</p> <p>22. Proper cold holding temperatures N/O</p> <p>23. Proper date marking and disposition IN</p> <p>24. Time as a public health control: procedures and records N/O</p> <p style="text-align: center;"><b>Consumer Advisory</b></p> <p>25. Consumer advisory provided for raw or undercooked foods OUT</p> <p style="text-align: center;"><b>Highly Susceptible Populations</b></p> <p>26. Pasteurized foods used; prohibited foods not offered N/O</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/O</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/O</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><b>Safe Food and Water</b></p> <p>30. Pasteurized eggs used where required N/O</p> <p>31. Water and ice from approved source N/O</p> <p>32. Variance obtained for specialized processing methods N/O</p> <p><b>Food Temperature Control</b></p> <p>33. Proper cooling methods used; adequate equipment for temperature control N/O</p> <p>34. Plant food properly cooked for hot holding N/O</p> <p>35. Approved thawing methods N/O</p> <p>36. Thermometers provided and accurate N/O</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 N/O</p> <p>39. Contamination prevented during food preparation, storage and display N/O</p> <p>40. Personal cleanliness N/O</p> <p>41. Wiping cloths: properly used and stored N/O</p> <p>42. Washing fruits and vegetables N/O</p>	<p><b>Proper Use of Utensils</b></p> <p>43. In use utensils: properly stored N/O</p> <p>44. Utensils, equipment, and linens: properly stored dried and handled N/O</p> <p>45. Single-use/single service articles: properly stored and used N/O</p> <p>46. Slash-resistant and cloth glove use N/O</p> <p><b>Utensils, Equipment, and Vending</b></p> <p>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN</p> <p>48. Warewashing facilities: installed, maintained, and used; test strips N/O</p> <p>49. Non-food contact surfaces clean N/O</p> <p><b>Physical Facilities</b></p> <p>50. Hot and Cold water available; adequate pressure N/O</p> <p>51. Plumbing installed; proper backflow devices N/O</p> <p>52. Sewage and waste water properly disposed N/O</p> <p>53. Toilet facilities; properly constructed, supplied, and cleaned N/O</p> <p>54. Garbage and refuse properly disposed; facilities maintained N/O</p> <p>55. Physical facilities installed, maintained, and clean IN</p> <p>56. Adequate ventilation and lighting; designated areas used N/O</p> <p>57. Licensing; posting licenses and reports; smoking N/O</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
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.	11/20/2027
25.	3-603.11	PF	Observation: Current menu lacks disclosure statement that clearly identifies the raw or undercooked animal food or item that contains raw or undercooked ingredients.	6/13/2026

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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**Inspection Published Comment:**

This onsite visit is a recheck in reference to a warning letter sent on 5/20/2026. A second physical recheck will be conducted on or around 6/13/2026 to verify corrections have been made.

The following items have been corrected:

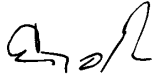
- #6: No employees in active food prep areas were observed eating or storing personal food in food prep areas.
- #10: Handwashing sinks are equipped with handwashing only signage.
- #15: All raw items properly stored in coolers throughout establishment.
- #16: Tabletop can opener blade was clean to sight.
- #20: Items cooled on sight within walk coolers had a internal temperature of 41 degrees of below.
- #23: All house-made sauces are being held for less than the maximum 7 days for in-house prepared foods.
- #28: Sanitizer was set up and tested at the correct PPM.
- #28: All multiuse spray bottles of sanitizer are labeled with common name.
- #37: All food in multiuse storage containers are labeled with common name.
- #47: Storage shelves are no longer lined with carboard.
- #55: All tools are stored away from food prep and food storage area.

Person in charge agrees to meet CFPM requirements no later than 11/20/2026 and send the inspector a CFPM certificate of completion upon course and exam completion.

Follow-up will be completed on or after 6/13/2026 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_25ConsumerAdvisory	25 Consumer Advisory
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager



Gonzalo Rodriguez  
Person In Charge



Laura Sneller  
Inspector