



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 3	Date: 8/24/2026 Time In: 12:51 PM Time Out: 2:16 PM
	No. Of Repeat Factor/Intervention Violations 2	
Establishment: EL SENOR CACTUS	Address: 1534 S GILBERT ST	City/State: Iowa City, IA
	Zip: 52240	Telephone: 3193512179
License/Permit#: 123916 - Food Service Establishment License	Permit Holder: RESTAURANTE MEXICANO EL SENOR CACTUS 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

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	N/O	
7. No discharge from eyes, nose, and mouth	IN	
Control of Hands as a Vehicle of Contamination		
8. Hands clean and properly washed	IN	
9. No bare hand contact with ready to eat foods	IN	
10. Hand washing sinks properly supplied and accessible	IN	
Approved Source		
11. Foods obtained from an approved source	IN	
12. Foods received at proper temperatures	N/O	
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, R	
16. Food contact surfaces: cleaned and sanitized	OUT, (*)	
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	N/O	
20. Proper cooling time and temperatures	IN	
21. Proper hot holding temperatures	IN	
22. Proper cold holding temperatures	OUT, (*), R	
23. Proper date marking and disposition	IN	
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	IN	
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	

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	OUT	
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	IN		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	OUT	
35. Approved thawing methods	OUT, (*)		48. Warewashing facilities: installed, maintained, and used; test strips	OUT, (*)	
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	OUT, (*)		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	IN		54. Garbage and refuse properly disposed; facilities maintained	IN	
41. Wiping cloths: properly used and stored	IN		55. Physical facilities installed, maintained, and clean	IN	
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
15.	3-302.11(A)(2)	P	Observation: Raw ground meat and raw beef steaks were stored on the same shelf in the walk-in cooler with the packages contacting each other, creating a risk of cross-contamination. Observation: Raw chicken was stored above raw fish and shrimp in the walk-in cooler, creating a risk of cross-contamination.	8/27/2026
16.	4-501.112	PF	Observation: The kitchen high-temperature dish machine was not reaching 160°F, as indicated by a high-heat test strip. Corrected by: The person in charge discontinued use of the dish machine and will use the three-compartment sink for proper wash, rinse, and sanitizing until the dish machine is repaired.	COS
22.	3-501.16(A)(2)	P	Observation: Numerous raw and ready-to-eat TCS foods stored in the kitchen lowboy cooler, including but not limited to lettuce, sliced and diced tomatoes, cheese, sauces, and marinated raw meat, were measured at internal temperatures ranging from 45°F to 57°F. Corrected by: The person in charge stated all affected items were prepared and placed in the cooler that day and had been out of temperature control for less than four hours. Frequently used items were placed in ice baths, and the remaining items were transferred to the walk-in cooler for rapid cooling.	COS

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Shrimp was observed thawing in a container of standing water on the prep table. Corrected by: The person in charge removed the shrimp from the standing water and transferred it to the walk-in cooler for proper thawing.	COS
38.	6-202.15	C	Observation: The receiving door was propped open during the inspection, allowing potential entry of pests and contaminants. Corrected by: The person in charge closed the receiving door during the inspection.	COS
44.	4-901.11	C	Observation: Ice buckets were not stored in a self-drying position.	9/3/2026
47.	4-401.11(A) (B), 4-402.11, 4-402.12, 4-501.11	C	Observation: The kitchen lowboy cooler was unable to maintain TCS foods at 41°F or below. No TCS foods shall be stored in the unit until it is repaired or replaced and capable of maintaining foods at 41°F or below.	9/3/2026
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 use.	COS

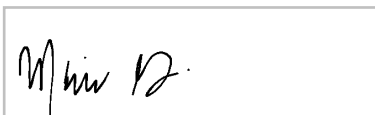
Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 9/3/2026 to verify corrections have been made.

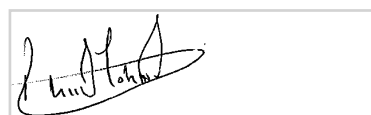
Follow-up will be completed on or after 8/27/2026 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_48TestStrips	48 Test Strips

A handwritten signature in black ink, appearing to read "Maria Garcia", enclosed within a rectangular box.

Maria Garcia
Person In Charge

A handwritten signature in black ink, appearing to read "Ahmed Mohammed", enclosed within a rectangular box.

Ahmed Mohammed
Inspector