Retail Food Report

Facility: ANDALE CANTINA INC **Facility ID:** 19743
Owner: ANDALE CANTINA
Street: 780 COMMUNITY DR
City/State: North Liberty, Iowa
Zip: 52317 **County:** Johnson
Phone: (319) 530-7158
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 38535 - Food Service Establishment License
Insp. ID: 97126
Insp. Start Date: 11/2/2026 11:10 AM CST
Insp. End Date: 11/2/2026 12:10 PM CST
Insp. Reason: Routine
Follow Up On or After: 12/2/2026

FOODBORNE ILLNESS RISK FACTORS

IN = In compliance, OUT = Not in compliance, N/O = Not observed, N/A = Not applicable, (*) = Critical, COS = Corrected On Site

Number	Line Item	Response
1	Person in charge present, demonstrates knowledge, and performs duties	IN
2	Certified Food Protection Manager	IN
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
6	Proper eating, tasting, drinking, or tobacco use	IN
7	No discharge from eyes, nose, and mouth	IN
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	OUT *
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
15	Food separated and protected (Cross Contamination and Environmental)	IN
16	Food contact surfaces: cleaned and sanitized	OUT *
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
18	Proper cooking time and temperatures	N/O
19	Proper reheating procedures of hot holding	IN
20	Proper cooling time and temperatures	IN
21	Proper hot holding temperatures	IN
22	Proper cold holding temperatures	OUT *
23	Proper date marking and disposition	OUT *
24	Time as a public health control: procedures and records	N/A
25	Consumer advisory provided for raw or undercooked foods	IN
26	Pasteurized foods used; prohibited foods not offered	N/A
27	Food additives: approved, properly stored, and used	N/A
28	Toxic substances properly identified, stored and used	IN
29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A

GOOD RETAIL PRACTICES

Number	Line Item	Response
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
33	Proper cooling methods used; adequate equipment for temperature control	IN
34	Plant food properly cooked for hot holding	IN
35	Approved thawing methods	N/O
36	Thermometers provided and accurate	IN
37	Food properly labeled; original container	IN
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
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
47	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	OUT
48	Warewashing facilities: installed, maintained, and used; test strips	IN
49	Non-food contact surfaces clean	IN
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

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
10	6-301.12	Observation: Handwashing sink at end of cook line lacked hand drying provisions. Corrected by: Person in charge refilled paper towel dispenser.	No	COS
16	4-601.11(A)	Observation: Upper interior portion of ice machine has debris build up.	Yes	11/12/2026
22	3-501.16(A)(2)	Observation: Raw chicken, raw beef, & raw pork had a internal temperature of 46 degrees within low boy cooler on prep line. According to person in charge items have been in prep cooler for 1.5 hours. Corrected by: Person in charge brought foods requiring cold holding for safety to walk in cooler.	No	COS
23	3-501.18	Observation: House made cooked pork (10/23), cooked chicken (10/26) and cooked refried beans (10/24) within walk in cooler had past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntary discarded foods held past 7 day limit.	Yes	COS
47	4-101.11(B-E)	Observation: Non-food grade plastic bags with ink lettering were used to store ready-to-eat tortillas and rice within kitchen and low boy cooler. Corrected by: Person in charge moved rice and tortillas to food safe containers for storage.	Yes	COS
47	4-401.11(A)(B), 4.402.11, 4-402.12, 4-501.11	Observation: Cooler underneath grill line is unable to hold foods at 41F or below. Person in charge agrees to not store any food requiring temperature control for safety in cooler until cooler is repaired or replaced.	Yes	-

PUBLISHED COMMENTS

Routine inspection conducted. A physical recheck will be conducted on or around 11/12/2026 to verify corrections have been made.

SIGNATURE PAGE

Name	Title	Signature	Date

SIGNATURE PAGE			
Laura Schutte	Environmental Health Specialist		11/2/2026
Sari Estreda	Manager		11/2/2026