Retail Food Report

Facility: LOS AGAVES MEXICAN GRILL **Facility ID:** 12205
Owner: LOS AGAVES INC.
Street: 2208 N DODGE ST
City/State: Iowa City, Iowa
Zip: 52245 **County:** Johnson
Phone: (319) 519-2765
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 4957 - Food Service Establishment License
Insp. ID: 94552
Insp. Start Date: 11/10/2026 11:30 AM CST
Insp. End Date: 11/10/2026 1:30 PM CST
Insp. Reason: Routine
Follow Up On or After: 12/10/2026

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	Number	Line Item	Response
1	Person in charge present, demonstrates knowledge, and performs duties	OUT *	16	Food contact surfaces: cleaned and sanitized	IN
2	Certified Food Protection Manager	IN	17	Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3	Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT *	18	Proper cooking time and temperatures	IN
4	Proper use of exclusions and restrictions	IN	19	Proper reheating procedures of hot holding	IN
5	Procedures for responding to vomiting and diarrheal events	OUT *	20	Proper cooling time and temperatures	N/O
6	Proper eating, tasting, drinking, or tobacco use	N/O	21	Proper hot holding temperatures	OUT *
7	No discharge from eyes, nose, and mouth	IN	22	Proper cold holding temperatures	IN
8	Hands clean and properly washed	IN	23	Proper date marking and disposition	OUT *
9	No bare hand contact with ready to eat foods	IN	24	Time as a public health control: procedures and records	N/A
10	Hand washing sinks properly supplied and accessible	IN	25	Consumer advisory provided for raw or undercooked foods	IN
11	Foods obtained from an approved source	IN	26	Pasteurized foods used; prohibited foods not offered	N/A
12	Foods received at proper temperatures	N/O	27	Food additives: approved, properly stored, and used	N/A
13	Food in good condition, safe, and unadulterated	IN	28	Toxic substances properly identified, stored and used	OUT *
14	Required records available; shellstock tags, parasite destruction	N/A	29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A
15	Food separated and protected (Cross Contamination and Environmental)	OUT *			

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	IN
36	Thermometers provided and accurate	OUT
37	Food properly labeled; original container	OUT
38	Insects, rodents, and animals not present/outer openings protected	IN
39	Contamination prevented during food preparation, storage and display	OUT
40	Personal cleanliness	IN
41	Wiping cloths: properly used and stored	OUT
42	Washing fruits and vegetables	IN
43	In use utensils: properly stored	IN
44	Utensils, equipment, and linens: properly stored dried and handled	OUT
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	OUT
54	Garbage and refuse properly disposed; facilities maintained	IN
55	Physical facilities installed, maintained, and clean	OUT
56	Adequate ventilation and lighting; designated areas used	OUT
57	Licensing; posting licenses and reports; smoking	OUT

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
1	2-103.11(A)-(N) & (P)	Observation: The person in charge was not able to ensure that: • Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing. • Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing and chemical concentration, pH, temperature, and exposure time for chemical sanitizing. • Employees are properly trained in food safety. • Employees are properly cooking time/temperature controlled for safety food through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated.	No	11/13/2026
3	2-103.11(O)	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	No	11/13/2026
5	2-501.11	Observation: No site-specific written procedures for bodily fluid cleanup.	Yes	11/13/2026
15	3-302.11(A)(1)	Observation: Raw shell eggs were observed stored above ready-to-eat foods in both main kitchen low-boy coolers. Raw ground meat was stored above vegetables in the walk-in cooler, and raw ground meat and bread buns were stored in the same container. Corrected by: The PIC rearranged the raw animal foods below ready-to-eat foods and voluntarily discarded the affected bread buns.	Yes	COS
15	3-304.15(A)	Observation: An employee was observed handling clean plates with the same gloves used to handle raw meat. Corrected by: The person in charge replaced the affected plates with clean plates.	Yes	COS
21	3-501.16(A)(1)	Observation: Multiple containers of house-made foods requiring temperature control were observed held below the required 135°F in the steam table. Corrected by: The person in charge stated that the affected items had been below 135°F for less than one hour and reheated them to 165°F before returning them to hot holding.	No	COS

OBSERVATIONS AND CORRECTIVE ACTIONS

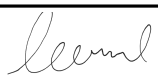
23	3-501.17	Observation: Multiple containers of house-made foods and sauces, including squeeze bottles, were observed without date markings in refrigeration units throughout the facility. Opened commercially prepared foods requiring date marking were also missing opening dates. Corrected by: The person in charge verified the preparation and opening dates and properly date-marked all affected food containers.	Yes	11/13/2026
28	7-201.11	Observation:Observation: A chemical sprayer containing bleach and disinfectant was observed stored next to food boxes and food-contact equipment. Additional cleaning chemicals were stored on the same shelving unit as food ingredients, including vinegar.	No	11/13/2026
36	4-302.12(B)	Observation: The establishment lacks a working thin-tipped probe thermometer to take the temperature of cooked, cooled, cold, and hot-holding foods.	No	-
37	3-302.12	Observation: Squeeze bottles containing sauces were not labeled with the name of the contents. Corrected by: The person in charge labeled the bottles during the inspection.	No	COS
39	3-305.11	Observation: Bags of rice were observed stored directly on the floor in the dry storage area.	Yes	-
41	3-304.14	Observation: Wet wiping cloths were observed stored on kitchen tables and draped over a sanitizer spray bottle in the dining area between uses, rather than in a sanitizer solution.	No	-
44	4-903.11(A)(B)(D)	Observation: A knife was observed stored in the gap between two food preparation tables, where it was not protected from contamination.	No	-
47	4-101.11(A)	Observation: Plastic shopping bags not intended for food storage or microwave use were observed being used to reheat rice in the microwave and store cooked foods in the low-boy cooler across from the grill.	No	-
53	5-501.17, 6-202.14, 6-501.18, 6-501.19,	Observation: The ladies' restroom did not have a lidded waste receptacle available.	No	-
55	6-501.16	Observation: A mop was observed stored on the mop sink faucet rather than hung or positioned to allow proper air drying.	No	-
56	6-403.11, 6-501.110	Observation: An employee's shirt was observed hanging next to food and food packaging supplies in the dry storage area. A cell phone and headphones were also observed stored on a food preparation table in the kitchen.	No	-
57	Iowa Code Section 137F	Observation: Only the first page of the inspection report is available for viewing	No	-

PUBLISHED COMMENTS

This on-site visit is routine. A physical recheck will occur on or after 11/20/2026 to verify corrections have been made.

Long-Term Corrective Actions:
The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:
#15. The person in charge agrees to ensure employees are retrained on the storage of raw and ready-to-eat foods.

SIGNATURE PAGE

Name	Title	Signature	Date
Ahmed Mohammed	None		11/10/2026
Miguel Chavarria	Manager		11/10/2026