



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	5	Date: 3/19/2025 Time In: 2:15 PM Time Out: 3:15 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	3		
Establishment: ACAPULCO MEXICAN BAKERY 2	Address: 1937 KEOKUK ST	City/State: Iowa City, IA	Zip: 52240	Telephone: 3193213768
License/Permit#: 165025 - Food Service Establishment License, 165026 - Retail Food Establishment License	Permit Holder: ACAPULCO INC	Inspection Reason: Routine	Est. Type: Retail Stores	Risk Category: Risk Level 3 (Medium), Risk Level 3 (Medium)

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		15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	IN	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
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT, R	18. Proper cooking time and temperatures	N/O
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	IN
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	OUT	22. Proper cold holding temperatures	OUT, (*)
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT, R
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	Consumer Advisory	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	OUT, (*), R	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances	
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	IN
14. Required records available; shellstock tags, parasite destruction	N/A	Conformance with Approved Procedures	
Protection from Contamination		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	OUT, (*)
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	IN
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/O
33. Proper cooling methods used; adequate equipment for temperature control	N/A	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	IN	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	OUT	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	IN	52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	OUT	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	OUT
42. Washing fruits and vegetables	IN	56. Adequate ventilation and lighting; designated areas used	OUT
		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
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	3/29/2025
6.	2-401.11	C	Observation: An employee drink with no tight-fitting lids is stored on the clean dish shelf.	3/29/2025
10.	5-205.11	PF	Observation: The kitchen and the ice cream area hand-washing sinks were blocked with items in the basin. Corrected by: Staff removed all items.	COS
10.	5-205.11	PF	Observation: During the inspection, the kitchen hand sink was used as a dump sink. Corrected by: An employee removed debris and sanitized the sink.	COS
22.	3-501.16(A)(2)	P	Observation: The kitchen's one-door lowboy refrigeration unit was found to contain the following items stored at elevated temperatures: Cheese at 44°F Ledus at 49°F Sliced and diced tomatoes at 57°F Corrected by: The person in charge confirmed that the sliced and diced tomato containers had been in the cooler for more than two hours, while the cheese and ledus had been stored for less than two hours. As a corrective measure: The tomato containers were voluntarily discarded due to prolonged exposure to unsafe temperatures. The cheese and ledus were transferred to the main refrigeration unit to be cooled to a safe temperature.	COS
23.	3-501.17	PF	Observation: Several containers of prepared foods and sauces lacked date marking.	3/29/2025

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple bottles of sauces lacked labels with the common food names.	3/29/2025
39.	3-303.12	C	Observation: Several boxes and buckets of food are stored on the floor of the walk-in cooler and freezer.	3/29/2025
39.	3-305.11	C	Observation: In-house-made TCS foods and raw items are not covered while stored in the main walk-in cooler.	3/29/2025
43.	3-304.12	C	Observation: Utensil spoons and forks were stored in a cup at the kitchen serving window, and utensils in the ice cream department were not stored inverted, leaving the lip/mouth contact area exposed to potential contamination. Corrected by: The person in charge promptly removed the utensils and stored them correctly to ensure proper sanitation and food safety compliance.	COS
47.	4-401.11(A) (B), 4.402.11, 4-402.12, 4- 501.11	C	Observation: The kitchen's one-door lowboy cooler is unable to maintain a temperature below 41°F. No temperature-controlled for safety (TCS) foods should be stored in the cooler until it is repaired or replaced.	3/29/2025
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
55.	6-201.11-13, 6 -201.15-18	C	Observation: debris buildup on the kitchen floor. Corrected by: The floor was cleaned.	COS
55.	6-501.11	C	Observation: The ceiling tile above the prep table by the dish machine was in disrepair.	3/29/2025
55.	6-501.12, 6- 501.13	C	Observation: The ceiling tiles, light fixture, and the vent above the food prep area between the dish washer and the main kitchen had dust buildup.	3/29/2025

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
56.	6-305.11	C	Observation: An employee's cell phone was observed on the cleaned dish shelf.	3/29/2025

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 3/29/2025 to verify corrections have been made.

Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violations #10 and #23. See the official letter for compliance details.

Long-Term Corrective Actions:

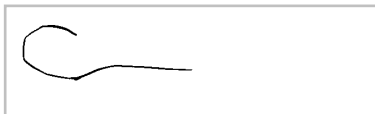
The following item is repeat risk factor violation. The owner stated they will implement the following long-term corrective action:

#3. The person in charge agrees to ensure employees are reviewed and sign the employee health reporting agreement.

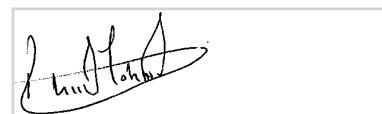
Follow-up will be completed on or after 3/29/2025 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips



Christian
Person In Charge



Ahmed Mohammed
Inspector