



## Food Establishment Inspection Report

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| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations<br><br>No. Of Repeat Factor/Intervention Violations | 0<br><br>0                 | Date: 3/27/2025<br>Time In: 12:50 PM<br>Time Out: 3:16 PM       |
| Establishment: PACO'S TACOS #2   | Address: JOHNSON COUNTY MOBILE UNIT  | City/State: Iowa City, IA  | Zip: 52240<br>Telephone: 3199367447                             |
| License/Permit#: 216918 - Mobile Food Unit License                                       | Permit Holder: J & P VENTURES LC   | Inspection Reason: Routine | Est. Type: MobileFoodUnit<br>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

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

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| <b>Safe Food and Water</b><br>30. Pasteurized eggs used where required N/A<br>31. Water and ice from approved source IN<br>32. Variance obtained for specialized processing methods N/A<br><b>Food Temperature Control</b><br>33. Proper cooling methods used; adequate equipment for temperature control IN<br>34. Plant food properly cooked for hot holding N/O<br>35. Approved thawing methods IN<br>36. Thermometers provided and accurate IN<br><b>Food Identification</b><br>37. Food properly labeled; original container IN<br><b>Prevention of Food Contamination</b><br>38. Insects, rodents, and animals not present/outer openings protected IN<br>39. Contamination prevented during food preparation, storage and display IN<br>40. Personal cleanliness IN<br>41. Wiping cloths: properly used and stored IN<br>42. Washing fruits and vegetables IN | <b>Proper Use of Utensils</b><br>43. In use utensils: properly stored IN<br>44. Utensils, equipment, and linens: properly stored dried and handled IN<br>45. Single-use/single service articles: properly stored and used IN<br>46. Slash-resistant and cloth glove use N/O<br><b>Utensils, Equipment, and Vending</b><br>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN<br>48. Warewashing facilities: installed, maintained, and used; test strips N/A<br>49. Non-food contact surfaces clean IN<br><b>Physical Facilities</b><br>50. Hot and Cold water available; adequate pressure IN<br>51. Plumbing installed; proper backflow devices IN<br>52. Sewage and waste water properly disposed IN<br>53. Toilet facilities: properly constructed, supplied, and cleaned IN<br>54. Garbage and refuse properly disposed; facilities maintained IN<br>55. Physical facilities installed, maintained, and clean IN<br>56. Adequate ventilation and lighting; designated areas used IN<br>57. Licensing; posting licenses and reports; smoking IN |
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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 |
|-------------|-------------------|----------------|---------|-----------------|
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**GOOD RETAIL PRACTICES**

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|-------------|-------------------|----------------|---------|-----------------|

**Inspection Published Comment:**  
This onsite visit is a routine inspection.  
Inspection was completed at the commissary location fully set up for demonstration, but no food prep or service was taking place. Commissary located at 116 Stephens Dr. in Iowa City.

The following guidance documents have been issued:



Bobby Maning  
Person In Charge



Ahmed Mohammed  
Inspector