



## 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 <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div>	Date: 4/25/2025 Time In: 11:12 AM Time Out: 12:35 PM
Establishment: RASPADOS DELICIA EMA	Address: 805 BASSWOOD LN	City/State: Iowa City, IA	Zip: 52246
License/Permit#: 247269 - Mobile Food Unit License	Permit Holder: EMA MARTINEZ CRUZ	Inspection Reason: Pre-Opening	Est. Type: Mobile Class 4  Risk Category: Risk Level 2 (Low)

### 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

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

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

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:****LICENSE IS APPROVED****Scope of Business:**

This unit operates as a mobile food truck specializing in the preparation and sale of a variety of snow cones. No additional food items or beverages are offered.

**Limitations:**

The establishment is equipped solely with cold-holding equipment and is approved only for the current snow cone menu. Any modifications to the menu or equipment must receive prior approval from Johnson County Public Health (JCPH).

**Food Safety Certification:**

A Certified Food Protection Manager is not required for operation under the current menu.

Firm has been made aware of the basic food code requirements applicable to their establishment and current operation. The person in charge understands the responsibility of the permit holder to comply with those requirements. If a subsequent on-site inspection reveals non-compliance with regulations, the permit holder agrees to bring violations into full compliance within the time frame specified in the Iowa Food Code.

The following guidance documents have been issued:



Ema Martinez Cruz  
Person In Charge



Ahmed Mohammed  
Inspector