

**Food Establishment Inspection Report**

Johnson County Public Health	No. Of Risk Factor/Intervention Violations	0	Date: 9/5/2025	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0	Time In: 2:40 PM Time Out: 3:46 PM	
Establishment: SUPER TACO EXPRESS	Address: 1210 William ST	City/State: Iowa City, IA	Zip: 52240	Telephone: 3193213768
License/Permit#: 264163 - Mobile Food Unit License	Permit Holder: PEDRO NERIA MORAN	Inspection Reason: Pre-Opening	Est. Type: Mobile Class 4	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

Supervision			15. Food separated and protected (Cross Contamination and Environmental)	N/O
1. Person in charge present, demonstrates knowledge, and performs duties	IN		16. Food contact surfaces: cleaned and sanitized	N/O
2. Certified Food Protection Manager	IN		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
Employee Health			Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN		18. Proper cooking time and temperatures	N/O
4. Proper use of exclusions and restrictions	N/O		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	N/O
Good Hygienic Practices			21. Proper hot holding temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	N/O		22. Proper cold holding temperatures	N/O
7. No discharge from eyes, nose, and mouth	IN		23. Proper date marking and disposition	N/O
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	N/O		Consumer Advisory	
9. No bare hand contact with ready to eat foods	N/O		25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	IN		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	N/O		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	IN
31. Water and ice from approved source	N/O		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/A
33. Proper cooling methods used; adequate equipment for temperature control	IN		Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	N/O		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	N/O		48. Warewashing facilities: installed, maintained, and used; test strips	IN
36. Thermometers provided and accurate	IN		49. Non-food contact surfaces clean	IN
Food Identification			Physical Facilities	
37. Food properly labeled; original container	N/O		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	N/O		53. Toilet facilities; properly constructed, supplied, and cleaned	N/O
40. Personal cleanliness	IN		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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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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Inspection Published Comment:
LICENSE IS APPROVED.

Scope of Business:

The unit is a mobile food truck that will serve hot lunch and dinner items, including burritos, tacos, and tortas.

Limitations:

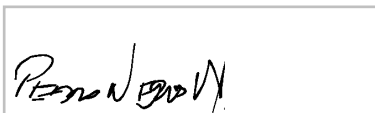
The establishment is restricted by its cold-holding capacity and may only operate within the scope of the approved menu. Onsite cooking is limited to approved menu items, and all food preparation and cooking must occur on the mobile food unit. No food preparation or storage is permitted at the person-in-charge's residence. Any changes to the menu or operations require prior approval from JCPH.

The person in charge has agreed to rotate menu offerings due to limited unit size, which is insufficient to prepare, hold, and serve the full menu simultaneously. House-made sauces will be produced in small batches, stored in the truck cooler for no longer than seven days, and kept at proper temperatures while the truck remains connected to a reliable power source. A commissary kitchen may be required if the menu expands beyond the unit's operational capacity.

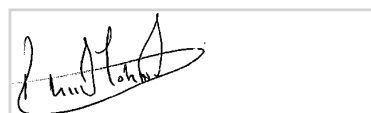
The person in charge understands that a Certified Food Protection Manager must be employed no later than six months from the approval date. Documentation of course completion will be provided to the inspector upon certification.

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:



Pedro Neria
Person In Charge



Ahmed Mohammed
Inspector