



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 6	No. Of Repeat Factor/Intervention Violations 1	Date: 10/17/2025 Time In: 2:51 PM Time Out: 3:37 PM
Establishment: TACOS XICO	Address: 4218 YVETTE ST SW	City/State: Iowa City, IA	Zip: 52240
License/Permit#: 229260 - Mobile Food Unit License, 247533 - Mobile Food Unit License	Permit Holder: TACOS XICO	Inspection Reason: Routine	Est. Type: Mobile Class 4 Risk Category: Risk Level 4 (High), 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		
1. Person in charge present, demonstrates knowledge, and performs duties	OUT	
2. Certified Food Protection Manager	OUT	
Employee Health		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	
4. Proper use of exclusions and restrictions	IN	
5. Procedures for responding to vomiting and diarrheal events	IN	
Good Hygienic Practices		
6. Proper eating, tasting, drinking, or tobacco use	N/O	
7. No discharge from eyes, nose, and mouth	IN	
Control of Hands as a Vehicle of Contamination		
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	OUT	
Approved Source		
11. Foods obtained from an approved source	IN	
12. Foods received at proper temperatures	N/O	
13. Food in good condition, safe, and unadulterated	IN	
14. Required records available; shellstock tags, parasite destruction	N/A	
Protection from Contamination		
15. Food separated and protected (Cross Contamination and Environmental)	IN	
16. Food contact surfaces: cleaned and sanitized	IN	
17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN	
Potentially Hazardous Food Time/Temperature Control for Safety		
18. Proper cooking time and temperatures	N/O	
19. Proper reheating procedures of hot holding	N/O	
20. Proper cooling time and temperatures	IN	
21. Proper hot holding temperatures	OUT, (*)	
22. Proper cold holding temperatures	OUT, (*)	
23. Proper date marking and disposition	OUT, R	
24. Time as a public health control: procedures and records	N/A	
Consumer Advisory		
25. Consumer advisory provided for raw or undercooked foods	N/A	
Highly Susceptible Populations		
26. Pasteurized foods used; prohibited foods not offered	N/A	
Food/Color Additives and Toxic Substances		
27. Food additives: approved, properly stored, and used	N/A	
28. Toxic substances properly identified, stored and used	IN	
Conformance with Approved Procedures		
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	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	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	OUT	
36. Thermometers provided and accurate	OUT		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	OUT	
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	IN		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	IN	
42. Washing fruits and vegetables	IN		56. Adequate ventilation and lighting; designated areas used	IN	
			57. Licensing; posting licenses and reports; smoking	OUT	

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
1.	2-103.11(A)-(N) & (P)	PF	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.	10/27/2025
2.	2-102.12(A)	C	Observation: The person in charge did not provide proof of a certified food protection manager certificate to the inspector.	10/27/2025
10.	5-202.12(A)	PF	Observation: The handwashing sink was found to be without hot water at the time of inspection.	10/27/2025
10.	5-205.11	PF	Observation: The unit hand-washing sink is blocked with items in the basin.	10/27/2025
10.	6-301.11	PF	Observation: The hand sink was missing soap.	10/27/2025
10.	6-301.12	PF	Observation: The hand sink was missing hand-drying provisions.	10/27/2025
21.	3-501.16(A)(1)	P	Observation: The internal temperatures of the rice, beans, and house-made sauce on the steam table were 95°F, 103°F, and 98°F. Corrected by: The employee rapidly reheated the items to above 165°F before beginning the cooling process.	COS
22.	3-501.16(A)(2)	P	Observation: A cooked container of rice was stored on the prep table at room temperature with an internal temperature of 50°F. Corrected by: The person in charge voluntarily discarded the item.	COS
23.	3-501.17	PF	Observation: All containers of prepared foods and sauces stored in the two lowboy coolers were observed without the required date marking.	10/27/2025

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-204.112(A)-(D)	C	Observation: The two lowboy coolers were observed without an ambient air thermometer.	10/27/2025
36.	4-302.12(B)	PF	Observation: The establishment lacks a working thin-tipped probe thermometer to take the temperature of cooked, cooling, cold, and hot-holding foods.	10/27/2025
37.	3-302.12	C	Observation: Squeeze bottles containing sauces were not labeled with the names of the sauces.	10/27/2025
48.	4-303.11		Observation: No sanitizer is available in the unit during active food preparation.	11/16/2025
48.	4-302.14, 4-501.116	PF	Observation: No test strips available at the time of inspection for quaternary/chlorine sanitizer.	10/27/2025
50.	5-103.11, 5-103.12	PF	Observation: Hot water was not available in the unit at the time of inspection.	10/27/2025
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	10/27/2025
57.	IAC 481-30 (8-304.11)	C	Observation: The current food license is not posted.	10/27/2025

Inspection Published Comment:

This on-site visit was a routine inspection for the Mobile Food Unit with VIN #1GTKP32K3M3502297. The unit operates regularly in the parking lot next to Staples in Iowa City. A physical recheck will be conducted on or after 10/27/2025 to verify that all corrections have been made.

The inspector ordered the mobile food unit to cease operation due to the absence of hot running water, which is required for proper handwashing and utensil cleaning. The water heater was not functioning at the time of inspection, placing the unit out of compliance with the Iowa Food Code.

Follow-up will be completed on or after 10/27/2025 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAcc essible	10 Hand washing sinks properly supplied and accessible
DIA_1PersonInCharg eDemonstrationOfKn owledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_21ProperHotHol dingTemperatures	21 Proper Hot Holding Temperatures
DIA_22ProperColdHol dingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatema rkingAndDisposition	23 Proper Datemarking and Disposition
DIA_2CertifiedFoodPr otectionManager	2 Certified Food Protection Manager
DIA_36Thermometers ProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_48TestStrips	48 Test Strips



Ortigi Ociel
Person In Charge



Ahmed Mohammed
Inspector