



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: 40px; margin: 0 auto;">3</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">2</div>	Date: 12/9/2025 Time In: 12:55 PM Time Out: 2:30 PM
Establishment: ABELARDO'S MEXICAN FRESH	Address: 746 CORAL RIDGE AVE	City/State: Coralville, IA	Zip: 52241
License/Permit#: 241758 - Food Service Establishment License	Permit Holder: Isela's INC	Inspection Reason: Routine	Est. Type: Restaurants Risk Category: 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)	OUT, (*), R
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	IN	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	OUT, (*)
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	OUT, (*), R
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	IN
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	IN
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	IN	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	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	OUT
35. Approved thawing methods	IN	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	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	OUT, (*)	55. Physical facilities installed, maintained, and clean	IN
42. Washing fruits and vegetables	IN	56. Adequate ventilation and lighting; designated areas used	OUT, (*)
		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
15.	3-302.11(A)(1)	P	Observation: Raw bacon and shell eggs were stored above containers of ready to eat beans in walk-in cooler. Corrected by: Person in charge had the bacon and eggs moved to be stored below the ready to eat foods.	COS
21.	3-501.16(A)(1)	P	Observation: Shredded chicken for tacos held on hot holding unit was holding at 132F. Person in charge voluntarily discarded improperly held chicken and replaced with a new batch of chicken.	COS
22.	3-501.16(A)(2)	P	Observation: Ground beef fry tacos(60F) were being held on prep table at ambient. Corrected by: Tacos were out less than 45 min per person in charge. The tacos were returned to the cooler to rapidly cool.	COS

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multi use containers of sauces held in cold holding lack common name of contents. Dry ingredient bins of spices lack labels with the common name of the contents.	12/19/2025
39.	3-305.11	C	Observation: Taco shells stored on racks were not covered to prevent possible contamination from the environment.	COS
41.	3-304.14	C	Observation: Wet wiping cloths stored on prep counters between uses. Corrected by: Wet wiping cloths were stored in sanitizer solution between uses.	COS
43.	3-304.12	C	Observation: Numerous containers of food have scoops and spoons stored in the container. The utensils lack a dedicated handle. Corrected by: Person in charge had scoops removed from ingredient containers that lacked dedicated handles.	COS
47.	4-101.11(B-E)	C	Observation: Items stored in original #10 cans after opening. Have items transferred to food safe containers after opening.	12/19/2025
56.	6-403.11, 6-501.110	C	Observation: Employee jackets were stored hanging on a shelving unit used to store ingredients, single use items and taco shells. Corrected by: Person in charge had coat relocated to a dedicated employee storage area away from food and single use items.	COS
57.	Iowa Code Section 137F	C	Observation: Most recent routine inspection is not posted for public viewing.	12/19/2025

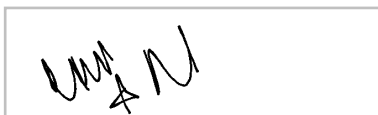
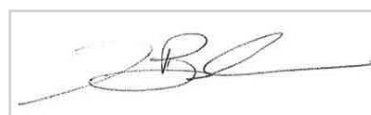
Inspection Published Comment:

Routine inspection conducted. Have the remaining violations corrected by dates noted. No further onsite action necessary.

The following items are repeat Risk Factor Violations. The owner stated they will implement the following long term corrective actions:

#15. Employees will retrain on proper storage of items in the walk-in cooler. The manager will ensure that raw foods are not stored above ready to eat foods.
 #22. The manager will work with the employees and keep items requiring refrigeration in the cooler and not held at ambient temperatures for extended periods.

The following guidance documents have been issued:

Cristian Mendoza Lopez
Person In Charge

Jesse Bockelman
Inspector