



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: 20px; margin: 0 auto;">3</div>	Date: 12/31/2025 Time In: 11:54 AM Time Out: 12:33 PM
	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 20px; margin: 0 auto;">2</div>	
Establishment: ACAPULCO BAKERY #3	Address: 515 SOUTHGATE AVE	City/State: Iowa City, IA
	Zip: 52240	Telephone: 3195940988
License/Permit#: 214405 - Retail Food Establishment License	Permit Holder: ACAPULCO INC	Inspection Reason: Routine
	Est. Type: Retail Stores	Risk Category: Risk Level 2 (Low), Risk Level 1 (Very 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

Supervision			15. Food separated and protected (Cross Contamination and Environmental)	IN
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	OUT, R		18. Proper cooking time and temperatures	N/O
4. Proper use of exclusions and restrictions	IN		19. Proper reheating procedures of hot holding	N/A
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/A
6. Proper eating, tasting, drinking, or tobacco use	IN		22. Proper cold holding temperatures	OUT, (*)
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	N/O		25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	OUT, (*), R		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	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	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	IN		48. Warewashing facilities: installed, maintained, and used; test strips	OUT
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	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	N/A		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
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	1/10/2026
10.	5-205.11	PF	Observation: The hand-washing sink near the 3-bay sink is blocked with a soap container in the basin. Corrected by: Staff removed the soap container.	COS
10.	6-301.12	PF	Observation: The handwashing sink near the three-compartment sink and the restroom hand sink lacked hand-drying provisions. Corrected by: An employee refilled the paper towels	COS
22.	3-501.16(B)	P	Observation: Egg boxes were stored at room temperature near the walk-in cooler and measured at 72°F using a laser thermometer. Corrected by: The person in charge stated the eggs had been delivered approximately one hour prior and relocated them to the walk-in cooler.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-602.11(A), (B)(1-4 & 6-7), (C)	C	Observation: Bakery-packaged items offered for retail sale were missing required labeling.	1/10/2026
48.	4-302.14, 4-501.116	PF	Observation: No test strips were available at the time of inspection for quaternary sanitizer.	1/10/2026
48.	4-303.11		Observation: No sanitizer is available in the facility during active food preparation. Corrected by: Sanitizer was provided at the correct concentration in the kitchen for use.	COS
57.	IAC 481-30 (8-304.11)	C	Observation: The posted license is expired	1/10/2026

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 1/10/2026 to verify corrections have been made.

Long-Term Corrective Actions:


The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:

#3. The person in charge agrees to ensure employees are reviewed and sign the employee health reporting agreement.

#10. The person in charge agreed to discuss handwashing sink requirements with the staff.

Follow-up will be completed on or after 1/10/2026 by Physical Recheck.

The following guidance documents have been issued:


Christian Garcia
Person In Charge

Ahmed Mohammed
Inspector