



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		5	Date: 2/5/2026 Time In: 12:56 PM Time Out: 2:22 PM
	No. Of Repeat Factor/Intervention Violations		4	
Establishment: EL PASO TIENDA MEXICAN	Address: 609 HOLLYWOOD BLVD	City/State: IOWA CITY, IA	Zip: 52240	Telephone: 3193383703
License/Permit#: 43511 - Food Service Establishment License, 44526 - Retail Food Establishment License	Permit Holder: ANTONIO & CARLOS PACHECO	Inspection Reason: Routine	Est. Type: Retail Stores, Restaurants	Risk Category: Risk Level 2 (Low), 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)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	OUT	16. Food contact surfaces: cleaned and sanitized	IN
Employee Health		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT, R	Potentially Hazardous Food Time/Temperature Control for Safety	
4. Proper use of exclusions and restrictions	IN	18. Proper cooking time and temperatures	N/O
5. Procedures for responding to vomiting and diarrheal events	OUT, R	19. Proper reheating procedures of hot holding	N/O
Good Hygienic Practices		20. Proper cooling time and temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	IN	21. Proper hot holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN	22. Proper cold holding temperatures	OUT, (*), R
Control of Hands as a Vehicle of Contamination		23. Proper date marking and disposition	OUT, (*), R
8. Hands clean and properly washed	IN	24. Time as a public health control: procedures and records	N/A
9. No bare hand contact with ready to eat foods	IN	Consumer Advisory	
10. Hand washing sinks properly supplied and accessible	IN	25. Consumer advisory provided for raw or undercooked foods	N/A
Approved Source		Highly Susceptible Populations	
11. Foods obtained from an approved source	IN	26. Pasteurized foods used; prohibited foods not offered	N/A
12. Foods received at proper temperatures	N/O	Food/Color Additives and Toxic Substances	
13. Food in good condition, safe, and unadulterated	IN	27. Food additives: approved, properly stored, and used	N/A
14. Required records available; shellstock tags, parasite destruction	N/O	28. Toxic substances properly identified, stored and used	IN
Protection from Contamination		Conformance with Approved Procedures	
29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	IN		

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

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 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. • Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with law, to the person in charge. • Employees are properly cooking time/temperature control for safety food through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated.	2/15/2026
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	2/15/2026
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	2/15/2026
22.	3-501.16(A)(2)	P	Observation: Containers of sliced tomatoes (44°F), cheese (45.3°F), and marinated raw chicken (52°F) were observed stored in the low-boy refrigeration unit. Corrected by: The Person in Charge (PIC) stated the items had been in the unit for less than two hours. The PIC promptly relocated the items to the main refrigeration unit to allow them to return to safe cold-holding temperatures.	COS
23.	3-501.17	PF	Observation: Several containers of prepared foods and sauces stored in the kitchen cold-holding units were observed without the required date marking.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-302.14, 4-501.116	PF	Observation: No test strips were available at the time of inspection for quaternary sanitizer.	COS
48.	4-303.11		Observation: No sanitizer is available in the kitchen during active food preparation. Corrected by: Sanitizer was provided at the correct concentration in the kitchen for use.	COS

Inspection Published Comment:

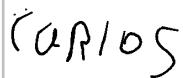
This onsite visit is a routine inspection. A physical recheck will be completed on or around 2/15/2026. Correct all noted violations. Per the Johnson County Public Health Policy on Repeat Risk Factor Violation, a warning letter has been issued for violation #3. See the official letter for compliance details.

Follow-up will be completed on or after 2/15/2026 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition

DIA_3ReportTheseFB ISymptomsPosterW_ Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresFor RespondingToVomitA ndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Carlos Pacheco
Person In Charge



Ahmed Mohammed
Inspector