



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	8	Date: 3/26/2026 Time In: 1:06 PM Time Out: 2:46 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	7		
Establishment: ACAPULCO MEXICAN BAKERY 2	Address: 1937 KEOKUK ST	City/State: Iowa City, IA	Zip: 52240	Telephone: 3193213768
License/Permit#: 165025 - Food Service Establishment License, 165026 - Retail Food Establishment License	Permit Holder: ACAPULCO INC	Inspection Reason: Routine	Est. Type: Retail Stores	Risk Category: Risk Level 3 (Medium), 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

<b>Supervision</b>	15. Food separated and protected (Cross Contamination and Environmental) OUT, (*)	
1. Person in charge present, demonstrates knowledge, and performs duties	OUT, R	
2. Certified Food Protection Manager	OUT, R	
<b>Employee Health</b>	16. Food contact surfaces: cleaned and sanitized IN	
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	
<b>Good Hygienic Practices</b>	17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN	
6. Proper eating, tasting, drinking, or tobacco use	IN	
7. No discharge from eyes, nose, and mouth	IN	
<b>Control of Hands as a Vehicle of Contamination</b>	<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>	
8. Hands clean and properly washed	OUT, (*), R	18. Proper cooking time and temperatures IN
9. No bare hand contact with ready to eat foods	IN	19. Proper reheating procedures of hot holding N/O
10. Hand washing sinks properly supplied and accessible	OUT, R	20. Proper cooling time and temperatures N/O
<b>Approved Source</b>	IN	21. Proper hot holding temperatures IN
11. Foods obtained from an approved source	IN	22. Proper cold holding temperatures OUT, (*), R
12. Foods received at proper temperatures	N/O	23. Proper date marking and disposition OUT, R
13. Food in good condition, safe, and unadulterated	IN	24. Time as a public health control: procedures and records N/A
14. Required records available; shellstock tags, parasite destruction	N/A	<b>Consumer Advisory</b>
<b>Protection from Contamination</b>	IN	25. Consumer advisory provided for raw or undercooked foods N/A
	IN	<b>Highly Susceptible Populations</b>
	IN	26. Pasteurized foods used; prohibited foods not offered N/A
	IN	<b>Food/Color Additives and Toxic Substances</b>
	IN	27. Food additives: approved, properly stored, and used N/A
	IN	28. Toxic substances properly identified, stored and used OUT, (*), R
	IN	<b>Conformance with Approved Procedures</b>
	IN	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.

<b>Safe Food and Water</b>	<b>Proper Use of Utensils</b>
30. Pasteurized eggs used where required	N/A
31. Water and ice from approved source	IN
32. Variance obtained for specialized processing methods	N/A
<b>Food Temperature Control</b>	43. In use utensils: properly stored IN
33. Proper cooling methods used; adequate equipment for temperature control	IN
34. Plant food properly cooked for hot holding	44. Utensils, equipment, and linens: properly stored dried and handled IN
35. Approved thawing methods	OUT, (*)
36. Thermometers provided and accurate	OUT
<b>Food Identification</b>	45. Single-use/single service articles: properly stored and used IN
37. Food properly labeled; original container	OUT
<b>Prevention of Food Contamination</b>	46. Slash-resistant and cloth glove use N/O
38. Insects, rodents, and animals not present/outer openings protected	IN
39. Contamination prevented during food preparation, storage and display	IN
40. Personal cleanliness	IN
41. Wiping cloths: properly used and stored	IN
42. Washing fruits and vegetables	IN
	<b>Utensils, Equipment, and Vending</b>
	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN
	48. Warewashing facilities: installed, maintained, and used; test strips IN
	49. Non-food contact surfaces clean IN
	<b>Physical Facilities</b>
	50. Hot and Cold water available; adequate pressure IN
	51. Plumbing installed; proper backflow devices IN
	52. Sewage and waste water properly disposed IN
	53. Toilet facilities: properly constructed, supplied, and cleaned IN
	54. Garbage and refuse properly disposed; facilities maintained IN
	55. Physical facilities installed, maintained, and clean IN
	56. Adequate ventilation and lighting; designated areas used IN
	57. Licensing; posting licenses and reports; smoking IN

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	<p>Observation: The Person in Charge did not ensure active managerial control of food safety practices. Specifically:</p> <p># Employees were not routinely monitored to verify effective handwashing.</p> <p># Proper sanitization of multiuse equipment and utensils was not consistently verified, including monitoring of solution temperature, chemical concentration, pH, and required exposure times.</p> <p># Employees lacked adequate food safety training.</p> <p># Cooking time and temperature controls were not effectively overseen, including routine verification using properly scaled and calibrated temperature-measuring devices.</p>	4/5/2026
2.	2-102.12(A)	C	<p>Observation: The facility is found in violation of Code 2-103.11 of the 2017 Food Code, and all employees designated as the person in charge are not certified food protection managers.</p>	4/5/2026
8.	2-301.14	P	<p>Observation: An employee did not wash hands before donning gloves and handling food.</p> <p>Corrected by: Handwashing procedures were reviewed, and the employee washed hands as required.</p>	COS
10.	5-203.11(A), 5-204.11	PF	<p>Observation: The kitchen handwashing sink faucet was not functioning properly and was leaking. As a result, employees used a handwashing sink outside the kitchen.</p>	4/5/2026
10.	5-205.11	PF	<p>Observation: The handwashing sink in the meat section was blocked by a meat cutting machine.</p> <p>Corrected by: The person in charge moved the equipment and cleared access to the sink.</p>	COS
10.	6-301.12	PF	<p>Observation: The handwashing sinks in both the ice cream and meat sections were missing hand-drying provisions.</p> <p>Corrected by: An employee refilled paper towels at the sinks.</p>	COS
15.	3-302.11(A)(1)	P	<p>Observation: Raw eggs are stored above ready-to-eat food in the walk-in cooler.</p> <p>Corrected by: The person in charge arranged storage so eggs are stored below ready-to-eat food.</p>	COS
22.	3-501.16(A)(2)	P	<p>Observations:</p> <p># Eggs were stored at room temperature near the cashier counter (ambient temperature 72°F).</p> <p># A cooked pork viscera container was stored on a prep table by the kitchen door with an internal temperature of 46°F.</p> <p># Chicken and pork tamales were prepared and stored on racks near the walk-in freezer, with internal temperatures of 57°F (tamales) and 53°F (cooked chicken).</p> <p>Corrected by: The person in charge stated the items had been out of temperature control for less than two hours and returned them to the walk-in cooler for rapid cooling.</p>	COS
23.	3-501.17	PF	<p>Observation: All the food containers in the cold holding units were not date-marked with preparation, opening, or discard dates.</p>	4/5/2026
28.	7-201.11	P	<p>Observation: Observation: In the meat section, a sanitizer spray bottle was stored on a prep table with meat-cutting utensils, creating a risk of chemical contamination.</p> <p>Corrected by: The employee relocated the chemical to a designated area away from food and food-contact surfaces.</p>	COS

### GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		<p>Observation: Two containers of pork feet were observed thawing in still water—one on the floor near the kitchen door and another in the meat section three-compartment sink.</p> <p>Corrected by: The person in charge moved the items to the walk-in cooler for proper thawing.</p>	COS
36.	4-302.12(B)	PF	<p>Observation: The establishment did not have a working thin-tipped probe thermometer available to measure the temperature of cooked, cooling, cold, and hot-held foods.</p>	4/5/2026
37.	3-302.12	C	<p>Observation: Squeeze bottles containing sauces were not labeled with the name of the contents.</p>	4/5/2026

**Inspection Published Comment:**  
This onsite visit is a routine inspection.

**Discussions with management:**

The person in charge agrees to the following:

- i. All employees designated as the person in charge will be certified food protection managers by 09/26/2026.
- ii. Register all employees designated as the person in charge for a certified food protection manager course or exam by 4/5/2026.
- iii. Provide the inspector with proof of registration such as a receipt or a forwarded email confirmation from the course provider upon registration. A certificate of course completion may also be provided. All future employees designated as the person in charge will be certified food protection managers.

During future inspections, any food containers found without proper date marking will be discarded.

**Risk Control Plan:** A risk control plan will be required for repeat violations #1, #10, #15, #22, #23, and #28. The person in charge left the facility before completing the plan. A copy of the Risk Control Plan was emailed to the PIC, who must complete and return it to the inspector by 3:30 PM on 3/26/2026. If approved, the plan will be implemented and verified during a follow-up inspection scheduled for 4/5/2026.

Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violations #10 and #23. See the official letter for compliance details.

Due to a history of repeat risk factor and good retail practice violations, the inspection frequency has been increased to every six months.

Follow-up will be completed on or after 4/5/2026 by Follow Up-Risk Control Plan.

**The following guidance documents have been issued:**

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected 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_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_36ThermometersProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed



Alejandro Garcia Gonzalez  
Person In Charge



Ahmed Mohammed  
Inspector