



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	1	Date: 4/6/2026 Time In: 12:54 AM Time Out: 3:24 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
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: Follow Up-Risk Control Plan	Est. Type: Retail Stores	Risk Category: Risk Level 5 (Very High), 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	1	Person in charge present, demonstrates knowledge, and performs duties	IN	15. Food separated and protected (Cross Contamination and Environmental)	IN
	2	Certified Food Protection Manager	OUT	16. Food contact surfaces: cleaned and sanitized	N/O
Employee Health	3	Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
	4	Proper use of exclusions and restrictions	N/O	Potentially Hazardous Food Time/Temperature Control for Safety	
	5	Procedures for responding to vomiting and diarrheal events	N/O	18. Proper cooking time and temperatures	N/O
Good Hygienic Practices	6	Proper eating, tasting, drinking, or tobacco use	N/O	19. Proper reheating procedures of hot holding	N/O
	7	No discharge from eyes, nose, and mouth	N/O	20. Proper cooling time and temperatures	N/O
Control of Hands as a Vehicle of Contamination	8	Hands clean and properly washed	IN	21. Proper hot holding temperatures	N/O
	9	No bare hand contact with ready to eat foods	N/O	22. Proper cold holding temperatures	IN
	10	Hand washing sinks properly supplied and accessible	IN	23. Proper date marking and disposition	IN
Approved Source	11	Foods obtained from an approved source	N/O	24. Time as a public health control: procedures and records	N/O
	12	Foods received at proper temperatures	N/O	Consumer Advisory	
	13	Food in good condition, safe, and unadulterated	N/O	25. Consumer advisory provided for raw or undercooked foods	N/O
	14	Required records available; shellstock tags, parasite destruction	N/O	Highly Susceptible Populations	
Protection from Contamination	15			26. Pasteurized foods used; prohibited foods not offered	N/O
	16			Food/Color Additives and Toxic Substances	
	17			27. Food additives: approved, properly stored, and used	N/O
	18			28. Toxic substances properly identified, stored and used	IN
	19			Conformance with Approved Procedures	
	20			29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O

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

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
2.	2-102.12(A)	C	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.	4/16/2026

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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Inspection Published Comment:

A physical recheck inspection was conducted. No further action is needed.

Corrections observed during this inspection included:

Item #1 The person in charge was able to answer questions related to employee food handling practices, sanitization procedures

Item #1: The person in charge was not able to answer questions regarding proper handwashing practices, sanitization procedures (including solution temperature, chemical concentration, pH, and required contact time), employee food safety training, and cooking time and temperature controls.

Item #8: Employees were observed practicing good hand washing and donning gloves.

Item #10: All kitchen handwashing sinks in the facility are maintained, accessible, supplied with soap and paper towels, and used only for handwashing.

Item #15 Food was stored properly in the correct order.

Item # 22 The establishment uses the proper cold holding temperature for house and commercially made food (below 41 F).

Item #23: All the containers of prepared foods and sauces have the date marking of preparation. Item #28: Chemicals were stored properly and labeled. date.

Item #35 The establishment is using proper thawing methods for food items during preparation, including in a walk-in cooler or under cold running water.

Item #36 The establishment has a working thin-tipped probe thermometer to take the temperature of cooked, cooling, cold, and hot-holding foods.


Item #37 All the containers of sauces and food have labels with the common names of the food.

Follow-up will be completed on or after 4/16/2026 by Physical Recheck.

The following guidance documents have been issued:



Christian Garcia
Person In Charge



Ahmed Mohammed
Inspector