



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	1	Date: 4/15/2026 Time In: 9:04 AM Time Out:9:12 AM	
	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: Physical Recheck	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	N/O
2. Certified Food Protection Manager	OUT
Employee Health	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O
4. Proper use of exclusions and restrictions	N/O
5. Procedures for responding to vomiting and diarrheal events	N/O
Good Hygienic Practices	
6. Proper eating, tasting, drinking, or tobacco use	N/O
7. No discharge from eyes, nose, and mouth	N/O
Control of Hands as a Vehicle of Contamination	
8. Hands clean and properly washed	N/O
9. No bare hand contact with ready to eat foods	N/O
10. Hand washing sinks properly supplied and accessible	N/O
Approved Source	
11. Foods obtained from an approved source	N/O
12. Foods received at proper temperatures	N/O
13. Food in good condition, safe, and unadulterated	N/O
14. Required records available; shellstock tags, parasite destruction	N/O
Protection from Contamination	
	15. Food separated and protected (Cross Contamination and Environmental) N/O
	16. Food contact surfaces: cleaned and sanitized N/O
	17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O
	Potentially Hazardous Food Time/Temperature Control for Safety
	18. Proper cooking time and temperatures N/O
	19. Proper reheating procedures of hot holding N/O
	20. Proper cooling time and temperatures N/O
	21. Proper hot holding temperatures N/O
	22. Proper cold holding temperatures N/O
	23. Proper date marking and disposition N/O
	24. Time as a public health control: procedures and records N/O
	Consumer Advisory
	25. Consumer advisory provided for raw or undercooked foods N/O
	Highly Susceptible Populations
	26. Pasteurized foods used; prohibited foods not offered N/O
	Food/Color Additives and Toxic Substances
	27. Food additives: approved, properly stored, and used N/O
	28. Toxic substances properly identified, stored and used N/O
	Conformance with Approved Procedures
	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	Proper Use of Utensils
30. Pasteurized eggs used where required	43. In use utensils: properly stored
31. Water and ice from approved source	44. Utensils, equipment, and linens: properly stored dried and handled
32. Variance obtained for specialized processing methods	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	Utensils, Equipment, and Vending
34. Plant food properly cooked for hot holding	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used
35. Approved thawing methods	48. Warewashing facilities: installed, maintained, and used; test strips
36. Thermometers provided and accurate	49. Non-food contact surfaces clean
Food Identification	Physical Facilities
37. Food properly labeled; original container	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	52. Sewage and waste water properly disposed
39. Contamination prevented during food preparation, storage and display	53. Toilet facilities; properly constructed, supplied, and cleaned
40. Personal cleanliness	54. Garbage and refuse properly disposed; facilities maintained
41. Wiping cloths: properly used and stored	55. Physical facilities installed, maintained, and clean
42. Washing fruits and vegetables	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
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.	9/26/2026

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Inspection Published Comment:

A physical recheck inspection was changed to a letter of correction. A response to the letter of correction has been received and is attached to this report.

The person in charge provided the inspector with proof of CFPM course registration from the course provider.

The person in charge agrees to meet CFPM requirements no later than 09/26/2026 and send the inspector a CFPM certificate of completion upon course and exam completion.

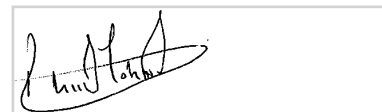
Follow-up will be completed on or after 9/26/2026 by Follow Up-Letter of Correction.

The following guidance documents have been issued:

Document Name	Description
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager



Christian Garcia
Person In Charge



Ahmed Mohammed
Inspector