



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	0	Date: 4/6/2026 Time In: 3:00 PM Time Out: 3:44 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: LA LUPITA 2	Address: 1801 2ND ST	City/State: Coralville, IA	Zip: 52241	Telephone: 319-383-8899
License/Permit#: 261868 - Retail Food Establishment License, 268329 - Food Service Establishment License	Permit Holder: LA LUPITA 2	Inspection Reason: Pre-Opening	Est. Type:	Risk Category: Risk Level 4 (High), Risk Level 2 (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

<p><b>Supervision</b></p> <p>1. Person in charge present, demonstrates knowledge, and performs duties IN</p> <p>2. Certified Food Protection Manager IN</p> <p><b>Employee Health</b></p> <p>3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN</p> <p>4. Proper use of exclusions and restrictions IN</p> <p>5. Procedures for responding to vomiting and diarrheal events IN</p> <p><b>Good Hygienic Practices</b></p> <p>6. Proper eating, tasting, drinking, or tobacco use IN</p> <p>7. No discharge from eyes, nose, and mouth IN</p> <p><b>Control of Hands as a Vehicle of Contamination</b></p> <p>8. Hands clean and properly washed IN</p> <p>9. No bare hand contact with ready to eat foods N/O</p> <p>10. Hand washing sinks properly supplied and accessible IN</p> <p><b>Approved Source</b></p> <p>11. Foods obtained from an approved source IN</p> <p>12. Foods received at proper temperatures N/O</p> <p>13. Food in good condition, safe, and unadulterated IN</p> <p>14. Required records available; shellstock tags, parasite destruction N/A</p> <p><b>Protection from Contamination</b></p>	<p>15. Food separated and protected (Cross Contamination and Environmental) IN</p> <p>16. Food contact surfaces: cleaned and sanitized IN</p> <p>17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN</p> <p><b>Potentially Hazardous Food Time/Temperature Control for Safety</b></p> <p>18. Proper cooking time and temperatures N/O</p> <p>19. Proper reheating procedures of hot holding N/O</p> <p>20. Proper cooling time and temperatures N/O</p> <p>21. Proper hot holding temperatures N/O</p> <p>22. Proper cold holding temperatures IN</p> <p>23. Proper date marking and disposition IN</p> <p>24. Time as a public health control: procedures and records N/A</p> <p><b>Consumer Advisory</b></p> <p>25. Consumer advisory provided for raw or undercooked foods N/A</p> <p><b>Highly Susceptible Populations</b></p> <p>26. Pasteurized foods used; prohibited foods not offered N/A</p> <p><b>Food/Color Additives and Toxic Substances</b></p> <p>27. Food additives: approved, properly stored, and used N/A</p> <p>28. Toxic substances properly identified, stored and used IN</p> <p><b>Conformance with Approved Procedures</b></p> <p>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A</p>
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**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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

**Food Service Establishment Pre-opening inspection.**

**LICENSE IS APPROVED**

**Scope of Business:** Small made to order kitchen located in the interior of an already operating retail grocery store. Establishment to sell tacos and tortas.

**Limitations:** Establishment is limited on kitchen space with a single hot holding table, small griddle top and electric burners for cooking and hot holding. Establishment to partner with owner's other business to prepare some foods for service. Expansion beyond approved menu to receive JCPH approval prior to implementing.

**Certified Food Protection Manager(CFPM):** Person in Charge understands that a Certified Food Protection Manager is required to be employed no later than 10/6/26. Person in Charge agrees to provide documentation to the inspector upon course completion.

**Firm has been made aware of the basic food code requirements applicable to their establishment and current operation. Person in charge understands the responsibility of the permit holder to comply with those requirements. If subsequent on-site inspection reveals non-compliance with regulations, the permit holder agrees to bring violations into full compliance within the time frame specified in the Iowa Food Code.**

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

Document Name	Description
3 Employee Health Reporting Agreement Spanish	3 Employee Health Reporting Agreement Spanish
35 Thawing Methods	35 Thawing Methods
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_15FoodSeparatedAndProtectedSpanish	15 Food Separated and Protected Spanish
DIA_18CookingTemperaturesPoster	18 Cooking Temperatures Poster
DIA_18ProperCookingTimeAndTemperature	18 Proper Cooking Time and Temperature
DIA_19ProperReheatForHotHoldingPoster	19 Proper Reheat for Hot Holding Poster
DIA_19ProperReheatingForHotHolding	19 Proper Reheating For Hot Holding
DIA_20OralCultureCoolingSpanish	20 Oral Culture Cooling Spanish
DIA_20ProperCoolingTimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_20TwoStageCoolingPoster	20 Two Stage Cooling Poster
DIA_21OralCultureHotHoldingSpanish	21 Oral Culture Hot Holding Spanish
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures

DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_33CoolingMethods	33 Cooling Methods
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_9OralCultureGloveUseSpanish	9 Oral Culture Glove Use Spanish



Horacio Martinez  
Person In Charge



Jesse Bockelman  
Inspector