



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 No. Of Repeat Factor/Intervention Violations	7 2	Date: 4/14/2026 Time In: 11:40 PM Time Out: 1:20 PM
Establishment: XOLO	Address: 1295 JORDAN ST	City/State: North Liberty, IA	Zip: 52317
License/Permit#: 254147 - Food Service Establishment License	Permit Holder: ARIEL BARRIOS	Inspection Reason: Routine	Est. Type: Risk Category: Risk Level 4 (High)

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

Safe Food and Water 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 Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding IN 35. Approved thawing methods N/O 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container OUT Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display OUT, (*) 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored OUT, (*) 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored OUT, (*) 44. Utensils, equipment, and linens: properly stored dried and handled IN 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/A Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT, (*) 48. Warewashing facilities: installed, maintained, and used; test strips OUT 49. Non-food contact surfaces clean IN Physical Facilities 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 OUT 57. Licensing; posting licenses and reports; smoking OUT
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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
3.	2-103.11(O)	PF	Observation: No verifiable employee health forms on-site at time of inspection.	4/24/2026
10.	5-205.11	PF	Observation: Bucket stored within basin of handwashing sinks within service area and within bar area. Corrected by: Employee removed buckets from handwashing sinks to allow for easy access of hand sinks.	COS
15.	3-302.11(A)(2)	P	Observation: Raw chicken stored above raw pork and raw beef within walk in cooler. Corrected by: Employee moved raw chicken below raw pork and raw beef to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Heavy debris build up on interior upper portion of ice maker.	4/24/2026
20.	3-501.14(A)	P	Observation: Refried beans made over 24 hours prior had a internal temperature of 46.2 degrees within walk in cooler. Refried beans did not cool to below 41F in the maximum 6 hours allowed. Corrected by: Employee voluntarily discarded refried beans	COS
23.	3-501.17	PF	Observation: Multiple containers of house made sauces within low boy cooler lacked labels with dates items were made.	4/24/2026
23.	3-501.17	PF	Observation: Multiple opened commercial sauce containers within low boy coolers lacked labels with dates items were opened.	4/24/2026
28.	7-204.11	P	Observation: Chlorine sanitizer within kitchen tested above 200PPM. Corrected by: Employee remade sanitizer and tested at the correct PPM.	COS

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37.	3-302.12	C	Observation: Multiple use squeeze bottles of sauces lacked labels with common name.	4/24/2026
39.	3-303.11	P	Observation: Liquor bottles stored in ice bin at bar. Corrected by: Employee had bottles removed from ice. Ice bin to be used for drinks only.	COS
39.	3-306.11	P	Observation: Self service buffet line is lacking a sneeze guard on one side. Corrected by: Employee moved side of buffet without a sneeze guard up against the wall to protect from contamination.	COS
41.	3-304.14	C	Observation: Sanitizer bucket within kitchen was stored on the ground. Sanitizer buckets need to be stored at least 6 inches off the ground. Corrected by: Employee placed sanitizer on a shelf	COS
43.	3-304.12	C	Observation: Scoop without dedicated handle stored within contact with rice within hot holding line in kitchen. Corrected by: Employee removed scoop without designated handle from rice container.	COS
47.	4-101.11(B-E)	C	Observation: Absorbent bathroom floor mat used to cover tortillas within kitchen. Liners and covers shall be made of non-absorbent, durable, and cleanable materials. Corrected by: Person in charge moved tortillas to a food safe container for storage.	COS
48.	4-303.11		Observation: No sanitizer was set up at bar at time of inspection. Corrected by: Employee made up sanitizer solution and tested at the correct PPM.	COS
48.	4-302.14, 4-501.116	PF	Observation: Current bleach test strips on-site expired in 2024.	4/24/2026
56.	6-202.11	C	Observation: Lights located throughout kitchen lacked protective coverings.	4/24/2026

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
57.	Iowa Code Section 137F	C	Observation: Previous inspection report not posted for public viewing.	4/24/2026

Inspection Published Comment:

Routine inspection conducted. A physical recheck will be conducted on or around 4/24/2026 to verify corrections have been made.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

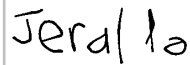
#16. The person in charge agrees to ensure the interior portion of ice machine is clean and free of debris.

#28. The person in charge agrees to ensure sanitizers are testing at the correct PPM.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

Follow-up will be completed on or after 4/24/2026 by Physical Recheck.

The following guidance documents have been issued:



Manager
Person In Charge



Laura Sneller
Inspector