



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	0	Date: 5/11/2026 Time In: 1:30 PM Time Out: 2:00 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
Establishment: POIMEN BOSKO FOODS LLC - COMMISSARY	Address: 1250 Jordan ST	City/State: North Liberty, IA	Zip: 52317	Telephone: 3196543945
License/Permit#: 271695 - Food Service Establishment License	Permit Holder: TITO FRANCISCO	Inspection Reason: Pre-Opening	Est. Type:	Risk Category: 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) N/O
1. Person in charge present, demonstrates knowledge, and performs duties IN	16. Food contact surfaces: cleaned and sanitized N/O
2. Certified Food Protection Manager IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O
<b>Employee Health</b>	<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>
3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN	18. Proper cooking time and temperatures N/O
4. Proper use of exclusions and restrictions IN	19. Proper reheating procedures of hot holding N/O
5. Procedures for responding to vomiting and diarrheal events IN	20. Proper cooling time and temperatures N/O
<b>Good Hygienic Practices</b>	21. Proper hot holding temperatures N/O
6. Proper eating, tasting, drinking, or tobacco use N/O	22. Proper cold holding temperatures N/O
7. No discharge from eyes, nose, and mouth N/O	23. Proper date marking and disposition N/O
<b>Control of Hands as a Vehicle of Contamination</b>	24. Time as a public health control: procedures and records N/A
8. Hands clean and properly washed N/O	<b>Consumer Advisory</b>
9. No bare hand contact with ready to eat foods N/O	25. Consumer advisory provided for raw or undercooked foods N/A
10. Hand washing sinks properly supplied and accessible IN	<b>Highly Susceptible Populations</b>
<b>Approved Source</b>	26. Pasteurized foods used; prohibited foods not offered N/A
11. Foods obtained from an approved source N/O	<b>Food/Color Additives and Toxic Substances</b>
12. Foods received at proper temperatures N/O	27. Food additives: approved, properly stored, and used N/A
13. Food in good condition, safe, and unadulterated N/O	28. Toxic substances properly identified, stored and used N/O
14. Required records available; shellstock tags, parasite destruction N/A	<b>Conformance with Approved Procedures</b>
<b>Protection from Contamination</b>	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	43. In use utensils: properly stored N/O
31. Water and ice from approved source IN	44. Utensils, equipment, and linens: properly stored dried and handled N/O
32. Variance obtained for specialized processing methods N/A	45. Single-use/single service articles: properly stored and used N/O
<b>Food Temperature Control</b>	46. Slash-resistant and cloth glove use N/A
33. Proper cooling methods used; adequate equipment for temperature control IN	<b>Utensils, Equipment, and Vending</b>
34. Plant food properly cooked for hot holding N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used N/O
35. Approved thawing methods N/O	48. Warewashing facilities: installed, maintained, and used; test strips IN
36. Thermometers provided and accurate IN	49. Non-food contact surfaces clean N/O
<b>Food Identification</b>	<b>Physical Facilities</b>
37. Food properly labeled; original container N/O	50. Hot and Cold water available; adequate pressure IN
<b>Prevention of Food Contamination</b>	51. Plumbing installed; proper backflow devices IN
38. Insects, rodents, and animals not present/outer openings protected N/O	52. Sewage and waste water properly disposed IN
39. Contamination prevented during food preparation, storage and display N/O	53. Toilet facilities; properly constructed, supplied, and cleaned IN
40. Personal cleanliness N/O	54. Garbage and refuse properly disposed; facilities maintained IN
41. Wiping cloths: properly used and stored N/O	55. Physical facilities installed, maintained, and clean IN
42. Washing fruits and vegetables N/O	56. Adequate ventilation and lighting; designated areas used IN
	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
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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**

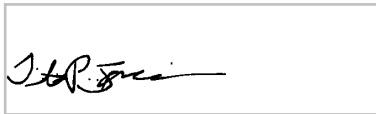
**Scope of Business:** Facility is a commissary kitchen for establishments licensed food truck and catering business.

**Limitations:** No limitations based on current menu and facility capability and capacity.

**Certified Food Protection Manager (CFPM):** Employee is a certified food protection manager. Certificate was provided and is attached to the report.

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:



Tito Francisco  
 Person In Charge



Laura Sneller  
 Inspector