



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	0	Date: 6/4/2026 Time In: 11:00 AM Time Out: 11:45 AM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
Establishment: TAQUERIA FUEGO MAYA	Address: 1810 N CORAL STREET	City/State: Coralville, IA	Zip: 52241	Telephone: 3193331209
License/Permit#: 272666 - Food Service Establishment License	Permit Holder: VICTOR RAMIREZ	Inspection Reason: Pre-Opening	Est. Type: Restaurants	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

<b>Supervision</b>	
1. Person in charge present, demonstrates knowledge, and performs duties	IN
2. Certified Food Protection Manager	IN
<b>Employee Health</b>	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN
4. Proper use of exclusions and restrictions	IN
5. Procedures for responding to vomiting and diarrheal events	IN
<b>Good Hygienic Practices</b>	
6. Proper eating, tasting, drinking, or tobacco use	IN
7. No discharge from eyes, nose, and mouth	IN
<b>Control of Hands as a Vehicle of Contamination</b>	
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	IN
<b>Approved Source</b>	
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
<b>Protection from Contamination</b>	
	15. Food separated and protected (Cross Contamination and Environmental) IN
	16. Food contact surfaces: cleaned and sanitized IN
	17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN
	<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>
	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 IN
	23. Proper date marking and disposition IN
	24. Time as a public health control: procedures and records N/A
	<b>Consumer Advisory</b>
	25. Consumer advisory provided for raw or undercooked foods N/A
	<b>Highly Susceptible Populations</b>
	26. Pasteurized foods used; prohibited foods not offered N/A
	<b>Food/Color Additives and Toxic Substances</b>
	27. Food additives: approved, properly stored, and used N/A
	28. Toxic substances properly identified, stored and used IN
	<b>Conformance with Approved Procedures</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
31. Water and ice from approved source	IN
32. Variance obtained for specialized processing methods	N/A
<b>Food Temperature Control</b>	
33. Proper cooling methods used; adequate equipment for temperature control	IN
34. Plant food properly cooked for hot holding	N/O
35. Approved thawing methods	IN
36. Thermometers provided and accurate	IN
<b>Food Identification</b>	
37. Food properly labeled; original container	IN
<b>Prevention of Food Contamination</b>	
38. Insects, rodents, and animals not present/outer openings protected	IN
39. Contamination prevented during food preparation, storage and display	IN
40. Personal cleanliness	IN
41. Wiping cloths: properly used and stored	IN
42. Washing fruits and vegetables	IN
	43. In use utensils: properly stored IN
	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 IN
	<b>Utensils, Equipment, and Vending</b>
	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN
	48. Warewashing facilities: installed, maintained, and used; test strips IN
	49. Non-food contact surfaces clean IN
	<b>Physical Facilities</b>
	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 IN
	57. Licensing; posting licenses and reports; smoking IN

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:** Quick service Mexican food establishment serving shakes, burritos, tacos and dinner plates.

**Limitations:** Establishment is not equipped with a walk-in cooler for food storage and cooling aids. Expansion of menu may require additional cold holding storage to be added to facility. Cooling procedures and effectiveness to be reviewed at future inspections surrounding ability to cool effectively with installed equipment.


**Certified Food Protection Manager(CFPM):** Person in Charge understands that a Certified Food Protection Manager is required to be employed no later than 12/4/2026. 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:



Victor Ramirez  
 Person In Charge



Jesse Bockelman  
 Inspector