



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<b>No. Of Risk Factor/Intervention Violations</b> 4	<b>No. Of Repeat Factor/Intervention Violations</b> 2	Date: 7/1/2026 Time In: 2:20 PM Time Out: 4:04 PM
<b>Establishment: TAQUERIA OAXACA</b>	<b>Address: 517 2ND ST</b>	<b>City/State: Coralville, IA</b>	<b>Zip: 52241</b>
<b>License/Permit#: 251487 - Food Service Establishment License</b>	<b>Permit Holder: TAQUERIA OAXACA</b>	<b>Inspection Reason: Routine</b>	<b>Est. Type:</b>  <b>Risk Category: Risk Level 4 (High)</b>

### 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 N/O 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 OUT, (*), R <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 IN 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures OUT, (*) 22. Proper cold holding temperatures OUT, (*) 23. Proper date marking and disposition OUT, R 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
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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.

<b>Safe Food and Water</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 OUT <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	<b>Proper Use of Utensils</b> 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 N/O <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT 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
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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
10.	5-205.11	PF	Observation: The hand-washing sink near the 3-bay sink is blocked with items in the basin.  Corrected by: Staff removed all items.	COS
10.	6-301.12	PF	Observation: The hand-washing sink near the 3-bay sink was missing hand-drying provisions.  Corrected by: Employee refilled towels.	COS
21.	3-501.16(A)(1)	P	Observation: A container of cooked chicken was stored at room temperature near the flat-top grill and was measured at an internal temperature of 129°F.  Corrected By: The person in charge stated the chicken had been out of temperature control for less than one hour. The chicken was reheated to 165°F before being returned to hot holding.	COS
22.	3-501.16(A)(2)	P	Observation: Multiple cooked TCS food and sauce containers stored in the main-line lowboy cooler and the one-door reach-in refrigerator were measured at internal temperatures of 44.2°F and above.  Corrected By: The person in charge voluntarily discarded all TCS foods that had been stored in both units since the previous day. The remaining TCS foods, which the person in charge stated had been out of temperature control for less than four hours, were transferred to the walk-in cooler for rapid cooling.	COS
23.	3-501.17	PF	Observation: Several containers of prepared foods and sauces stored in the facility's cold holding units were observed without the required date marking.	7/11/2026

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Squeeze bottles containing sauces were not labeled with the name of the contents.	7/11/2026
47.	4-401.11(A) (B), 4.402.11, 4-402.12, 4- 501.11	C	Observation: Both the kitchen main lowboy cooler and the one-door refrigerator unit in the 3-compartment sink area were unable to maintain TCS foods at 41°F or below. No temperature-controlled for safety (TCS) foods shall be stored in either unit until they are repaired or replaced.	7/11/2026
47.	4-201.11	C	Observation: Absorbent towels were used as food-contact liners in containers holding diced onions and cilantro.	7/11/2026

**Inspection Published Comment:**

**This on-site visit is routine. A physical recheck will occur on or after 7/11/2026 to verify that corrections have been made.**

**Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violations #10 and #23. See the official letter for compliance details.**

Follow-up will be completed on or after 7/11/2026 by Physical Recheck.

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

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition

A rectangular box containing a handwritten signature in black ink. The signature is highly stylized and appears to be 'Ruben Requan'.

Ruben Requan  
Person In Charge

A rectangular box containing a handwritten signature in black ink. The signature is in Arabic script and appears to be 'Ahmed Mohammed'.

Ahmed Mohammed  
Inspector