

**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	8	Date: 8/27/2026 Time In: 6:38 PM Time Out: 8:36 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: CACTUS 3 LLC	Address: 245 S Gilbert	City/State: Iowa City, IA	Zip: 52240	Telephone: 3194610162
License/Permit#: 259742 - Mobile Food Unit License	Permit Holder: Cactus 3	Inspection Reason: Routine	Est. Type: Mobile Class 2	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

Supervision		15. Food separated and protected (Cross Contamination and Environmental)	OUT, (*)
1. Person in charge present, demonstrates knowledge, and performs duties	OUT	16. Food contact surfaces: cleaned and sanitized	IN
2. Certified Food Protection Manager	IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18. Proper cooking time and temperatures	OUT
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	OUT	20. Proper cooling time and temperatures	N/O
Good Hygienic Practices		21. Proper hot holding temperatures	OUT
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	OUT, (*)
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	N/O	Consumer Advisory	
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	OUT	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances	
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	IN	28. Toxic substances properly identified, stored and used	IN
14. Required records available; shellstock tags, parasite destruction	N/A	Conformance with Approved Procedures	
Protection from Contamination		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.

Safe Food and Water		Proper Use of Utensils	
30. Pasteurized eggs used where required	N/A	43. In use utensils: properly stored	IN
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	IN
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used	IN
Food Temperature Control		46. Slash-resistant and cloth glove use	N/O
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	N/O	48. Warewashing facilities: installed, maintained, and used; test strips	OUT
36. Thermometers provided and accurate	OUT	49. Non-food contact surfaces clean	IN
Food Identification		Physical Facilities	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	IN
Prevention of Food Contamination		51. Plumbing installed; proper backflow devices	OUT
38. Insects, rodents, and animals not present/outer openings protected	IN	52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	OUT, (*)	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	IN	54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	IN	55. Physical facilities installed, maintained, and clean	IN
42. Washing fruits and vegetables	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
1.	2-103.11(A)-(N) & (P)	PF	Observation: The person in charge was not able to ensure that: • Employees are effectively cleaning their hands by routinely monitoring the employees' handwashing. • Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused through routine monitoring of solution temperature and exposure time for hot water sanitizing and chemical concentration, pH, temperature, and exposure time for chemical sanitizing. • Employees are properly trained in food safety. • Written procedures and plans, where specified by this code and as developed by the food establishment, are maintained and implemented as required.	9/6/2026
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	9/6/2026
10.	5-205.11	PF	Observation: The handwashing sink was obstructed by items stored in the basin, making it inaccessible for employee handwashing. Corrected by: The person in charge removed the items from the basin and restored access to the handwashing sink.	COS
10.	5-202.12(A)	PF	Observation: The handwashing sink did not provide hot water at the time of inspection.	9/6/2026
10.	6-301.11	PF	Observation: The handwashing sink was not supplied with hand soap.	9/6/2026
10.	6-301.12	PF	Observation: The handwashing sink was not supplied with paper towels.	9/6/2026
15.	3-302.11(A)(3-9)	C	Observation: Multiple ready-to-eat food containers that require temperature control were stored uncovered on an exterior table outside the mobile unit, exposing them to potential environmental contamination. Corrected by: The person in charge moved the affected food items inside the approved food preparation area before transporting all food back to the restaurant.	COS
18.	3-401.14 (A-E)	P	Observation: Partially cooked chicken intended for shawarma was observed without an approved written procedure for non-continuous cooking.	8/30/2026
21.	3-501.16(A)(1)	P	Observation: The shawarma was observed hot holding at an internal temperature of 67.8°F.	8/30/2026
22.	3-501.16(A)(2)	P	Observation: All seven containers of foods requiring temperature control, including prepared sauces, lettuce, cheese, and other prepared foods, were observed at internal temperatures above 41°F. Corrected by: The person in charge stated the affected foods had been out of temperature control for less than two hours. All affected foods were transferred back to the main restaurant cooler for rapid cooling to 41°F or below.	COS
23.	3-501.17	PF	Observation: All prepared and opened commercially processed refrigerated foods requiring date marking were observed without the required date marking.	9/6/2026

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-302.12(B)	PF	Observation: The unit lacked a working thin-tipped probe thermometer to measure the internal temperatures of cooked, cooling, cold-held, and hot-held foods.	9/6/2026
39.	3-305.11	C	Observation: The outdoor food preparation area was not adequately protected with overhead and side protection to prevent environmental contamination of exposed food. Corrected by: The person in charge moved all food inside before returning it to the restaurant.	COS
48.	4-501.14, 4-501.15, 4-501.16, 4-501.18	C	Observation: The three-compartment sink was used to store cups, containers, bags, and miscellaneous equipment, preventing proper warewashing. Corrected by: The person in charge removed the items and restored the sink for warewashing.	9/6/2026
48.	4-303.11		Observation: No sanitizer is available in the kitchen during active food preparation.	9/26/2026

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
51.	5-205.15(B)	C	Observation: The plumbing serving the handwashing sink and three-compartment sink was not functioning properly and was not maintained in good repair.	9/6/2026

Inspection Published Comment:

This on-site visit is routine. Imminent health hazard conditions were identified during the inspection and discussed with the person in charge. Following the discussion, the person in charge voluntarily ceased food service operations. Food service shall not resume until the conditions creating the imminent health hazard have been corrected.

A physical recheck will occur on or after 09/06/2026 to verify corrections have been made.

Follow-up will be completed on or after 9/6/2026 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_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_18ProperCookingTimeAndTemperature	18 Proper Cooking Time and Temperature
DIA_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDateMarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_36ThermometersProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresForRespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Rene German
Person In Charge



Ahmed Mohammed
Inspector