



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 1	1	Date: 8/21/2026 Time In: 1:45 PM Time Out: 2:15 PM
Establishment: TACOS XICO	Address: 4218 YVETTE ST SW	City/State: Iowa City, IA	Zip: 52240
License/Permit#: 229260 - Mobile Food Unit License	Permit Holder: TACOS XICO	Inspection Reason: Routine	Est. Type: Mobile Class 4 Risk Category: Risk Level 4 (High), 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	IN	
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	IN	
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)	IN	
16. Food contact surfaces: cleaned and sanitized	IN	
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	IN	
21. Proper hot holding temperatures	IN	
22. Proper cold holding temperatures	OUT, R	
23. Proper date marking and disposition	IN	
24. Time as a public health control: procedures and records	N/A	
Consumer Advisory		
25. Consumer advisory provided for raw or undercooked foods	N/A	
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	IN	
Conformance with Approved Procedures		
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/A	
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	OUT	
35. Approved thawing methods	N/O		48. Warewashing facilities: installed, maintained, and used; test strips	OUT, (*)	
36. Thermometers provided and accurate	IN		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	IN	
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	IN		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
22.	3-501.16(A)(2)	P	Observation: Multiple TCS foods, including cooked and raw meats, sliced and diced tomatoes, lettuce, sour cream, and sauces, were stored in the mobile unit's two cold-holding units at internal temperatures ranging from 49°F to 58°F. Action Taken: The person in charge stated the foods had been out of temperature control for less than four hours, voluntarily ceased food service, and began taking steps to restore the foods to 41°F or below.	8/24/2026

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
47.	4-401.11(A)(B), 4-402.11, 4-402.12, 4-501.11	C	Observation: The two-door lowboy cooler and the one-door display cooler were unable to maintain TCS foods at 41°F or below. No TCS foods shall be stored in either unit until the units are repaired or replaced and capable of maintaining foods at 41°F or below.	8/31/2026
48.	4-501.14, 4-501.15, 4-501.16, 4-501.18	C	Observation: One compartment of the three-compartment sink was used to store personal and non-food-related items, including jewelry-making supplies, thread, and a handbag. Corrected by: The person in charge removed the items from the three-compartment sink and restored the sink for warewashing use.	COS

Inspection Published Comment:

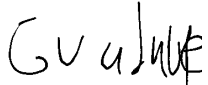
This on-site visit was conducted as a routine inspection. The mobile unit's cold-holding equipment was unable to maintain foods requiring refrigeration at 41°F or below. The person in charge voluntarily ceased food service and stated that adequate cold-holding equipment will be provided before resuming operation.

A physical recheck will occur on or after 08/31/2026 to verify corrections have been made.

Follow-up will be completed on or after 8/24/2026 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_48TestStrips	48 Test Strips



Gudalupe Castneta
Person In Charge



Ahmed Mohammed
Inspector