



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	No. Of Repeat Factor/Intervention Violations 0	Date: 9/17/2026 Time In: 3:20 PM Time Out: 4:15 PM
Establishment: CACTUS 3 LLC	Address: 245 S Gilbert	City/State: Iowa City, IA	Zip: 52240
License/Permit#: 259742 - Mobile Food Unit License	Permit Holder: Cactus 3	Inspection Reason: Physical Recheck	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		
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	OUT	
Good Hygienic Practices		
6. Proper eating, tasting, drinking, or tobacco use	N/O	
7. No discharge from eyes, nose, and mouth	N/O	
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	N/O	
12. Foods received at proper temperatures	N/O	
13. Food in good condition, safe, and unadulterated	N/O	
14. Required records available; shellstock tags, parasite destruction	N/O	
Protection from Contamination		
15. Food separated and protected (Cross Contamination and Environmental)	N/O	
16. Food contact surfaces: cleaned and sanitized	N/O	
17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O	
Potentially Hazardous Food Time/Temperature Control for Safety		
18. Proper cooking time and temperatures	IN	
19. Proper reheating procedures of hot holding	N/O	
20. Proper cooling time and temperatures	N/O	
21. Proper hot holding temperatures	IN	
22. Proper cold holding temperatures	IN	
23. Proper date marking and disposition	IN	
24. Time as a public health control: procedures and records	N/O	
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	N/O	
Conformance with Approved Procedures		
29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O	

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/O		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/O		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	N/A		Utensils, Equipment, and Vending		
34. Plant food properly cooked for hot holding	N/A		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	N/O	
35. Approved thawing methods	N/A		48. Warewashing facilities: installed, maintained, and used; test strips	IN	
36. Thermometers provided and accurate	IN		49. Non-food contact surfaces clean	N/O	
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	N/O	
39. Contamination prevented during food preparation, storage and display	IN		53. Toilet facilities; properly constructed, supplied, and cleaned	N/O	
40. Personal cleanliness	IN		54. Garbage and refuse properly disposed; facilities maintained	N/O	
41. Wiping cloths: properly used and stored	N/O		55. Physical facilities installed, maintained, and clean	N/O	
42. Washing fruits and vegetables	N/A		56. Adequate ventilation and lighting; designated areas used	N/O	
			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
5.	2-501.11	PF	Observation: Establishment does not have procedures for responding to vomit or diarrheal events.	9/27/2026

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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Inspection Published Comment:

This is a Physical Recheck. The following items have been corrected:

Item #1: A Person is in charge and can answer questions relating to hand washing, equipment usage, sanitation, cold and hot holding procedures.

Item #10: The hand washing sink has Hot Water, soap, disposable drying towels and is unobstructed by any equipment.

Item #15: There was no food present during this recheck. Person in charge was able to adequately speak on proper environmental protection procedures.

Item #18: Establishment is no longer utilizing an upright cooker to bring raw asada to a cooked state. All cooking of asada is done at the licensed brick and mortar location.

Item #21: There was no food present during this recheck. Person in charge was able to adequately speak on proper Hot Holding procedures.

Item #22: There was no food present during this recheck. Person in charge was able to adequately speak on proper Cold Holding procedures.

Item #23: There was no food present during this recheck. Person in charge was able to adequately speak on proper Date Marking for commercial products.

Item #36: Establishment has working food thermometers.

Item #39: Establishment is now keep all food production and storage inside the unit.

Item #48: The 3 compartment sink is free and clear of all blockages. Sanitizer is available and is testing appropriately.

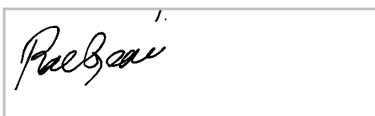
A second Physical Recheck will occur on or after 9/27/2026 to verify vomit and diarrheal procedures are available.

This establishment has approval to reopen. The facility menu is limited to tacos, burritos and quesadillas with varying proteins (Steak, chicken, Birria and asada when cooked at the appropriate location). This establishment is not approved for cooking raw proteins onsite. All cooking must be done at the licensed brick and mortar kitchen location. All menu changes shall be approved by JCPH.

Follow-up will be completed on or after 9/27/2026 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Rene German
Person In Charge



Tim James
Inspector