



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: 9/29/2026 Time In: 1:07 PM Time Out: 1:49 PM		
Establishment: ACAPULCO MEXICAN BAKERY 2	No. Of Repeat Factor/Intervention Violations 6			
License/Permit#: 165025 - Food Service Establishment License, 165026 - Retail Food Establishment License	Permit Holder: ACAPULCO INC	City/State: Iowa City, IA	Zip: 52240	Telephone: 3193213768

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	OUT, R	
2. Certified Food Protection Manager	OUT, R	
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	OUT, (*)	
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)	OUT, R	
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	IN	
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, (*)	
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	OUT, (*)	
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/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	OUT, (*)		48. Warewashing facilities: installed, maintained, and used; test strips	IN	
36. Thermometers provided and accurate	OUT		49. Non-food contact surfaces clean	IN	
Food Identification			Physical Facilities		
37. Food properly labeled; original container	OUT		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
1.	2-103.11(A)-(N) & (P)	PF	Observation: The Person in Charge did not demonstrate adequate active managerial control of food safety practices. Specifically: - Employees were not routinely monitored to ensure effective handwashing. - Proper cleaning and sanitization of multiuse equipment and utensils were not consistently verified, including sanitizer concentration, temperature, and required contact time. - Employees lacked adequate food safety knowledge/training. - Cooking temperatures were not routinely verified using properly scaled and calibrated food thermometers.	10/9/2026
2.	2-102.12(A)	C	Observation: The facility is found in violation of Code 2-103.11 of the 2017 Food Code, and all employees designated as the person in charge are not certified food protection managers.	10/9/2026
10.	5-205.11	PF	Observation: The handwashing sink in the meat section was blocked by a meat cutting machine. Corrected by: The person in charge moved the equipment and cleared access to the sink.	COS
10.	6-301.12	PF	Observation: The handwashing sink in the meat section was missing hand-drying provisions. Corrected by: An employee refilled paper towels at the sink.	COS
10.	6-301.11	PF	Observation: The handwashing sink in the meat section was missing soap. Corrected by: Soap was provided.	COS
15.	3-302.11(A)(1)	P	Observation: Raw eggs are stored above ready-to-eat food in the walk-in cooler. Corrected by: The person in charge arranged storage so eggs are stored below ready-to-eat food	COS
15.	3-302.11(A)(3-9)	C	Observation: Containers of raw meat and cooked foods were observed stored uncovered in the main walk-in cooler.	10/9/2026
21.	3-501.16(A)(1)	P	Observation: Numerous containers of cooked food were observed in the steam table with internal temperatures below 135°F. Corrected by: The person in charge stated the foods had been below 135°F for less than two hours. The foods were reheated to 165°F and returned to hot holding at 135°F or above.	COS
22.	3-501.16(A)(2)	P	Observation: A container of raw pork with an internal temperature of 51°F was observed stored at room temperature on a table outside the kitchen near the door. A container of cooked meat with an internal temperature of 57°F was observed stored at room temperature on the prep table near the flat-top grill. Corrected by: The person in charge stated the raw pork and cooked meat had been out of temperature control for less than one hour. Both items were moved to refrigeration and cooled to 41°F or below.	COS
23.	3-501.17	PF	Observation: Numerous food containers requiring date marking were observed in cold-holding units throughout the facility without the required date marks. Corrected by: The person in charge voluntarily discarded the foods requiring date marking that were not properly dated.	COS
28.	7-204.11	P	Observation: Quaternary ammonium sanitizer in a spray bottle in the kitchen tested above 400 ppm. Corrected by: The spray bottle was replaced with another sanitizer spray bottle that tested within the proper concentration range.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: A container of pork feet was observed thawing at room temperature on the three-compartment sink. Corrected by: The pork feet were placed under running water to continue thawing.	COS
36.	4-302.12(A)	PF	Observation: The establishment did not have a working thin-tipped probe thermometer available to measure the temperature of cooked, cooling, cold, and hot-held foods.	10/9/2026
37.	3-302.12	C	Observation: Squeeze bottles containing sauces were not labeled with the name of the contents.	10/9/2026

Inspection Published Comment:

This on-site visit was conducted as a routine inspection.

During future inspections, any food container requiring date marking that is found without proper date marking will be discarded.

Long-Term Corrective Actions:

The following items are repeat risk factor violations. The person in charge stated that the following long-term corrective actions will be implemented:

#1: The person in charge agrees to retrain employees on proper handwashing, cleaning and sanitizing procedures, and cooking temperature requirements, and to routinely monitor employees to ensure food safety practices are consistently followed.

#15: The person in charge agrees to ensure employees are retrained in storage of raw and ready-to-eat foods.

Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a Warning Letter has been issued for violations #2,10,22 and 23. See the official letter for compliance details.

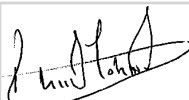
Follow-up will be completed on or after 10/9/2026 by Physical Recheck.

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_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_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_36ThermometersProvidedAndAccurate	36 Thermometers Provided and Accurate



Christian Garcia
Person In Charge



Ahmed Mohammed
Inspector