

**Food Establishment Inspection Report**

Johnson County Public Health	No. Of Risk Factor/Intervention Violations	0	Date: 9/25/2026	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0	Time In: 1:05 PM Time Out: 2:46 PM	
Establishment: TACO BELL #37057	Address: 907 HIGHWAY 6 E	City/State: Iowa City, IA	Zip: 52240	Telephone: 4252057475
License/Permit#: 194632 - Food Service Establishment License	Permit Holder: HAZA BELL OF NEBRASKA LLC	Inspection Reason: Routine	Est. Type: Restaurants	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)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	IN	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	IN
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	IN
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	N/A
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	N/O	22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	IN
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	IN
8. Hands clean and properly washed	IN	Consumer Advisory	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	IN	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/A
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
33. Proper cooling methods used; adequate equipment for temperature control	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
34. Plant food properly cooked for hot holding	IN	48. Warewashing facilities: installed, maintained, and used; test strips	OUT
35. Approved thawing methods	N/O	49. Non-food contact surfaces clean	IN
36. Thermometers provided and accurate	IN	Physical Facilities	
Food Identification		50. Hot and Cold water available; adequate pressure	IN
37. Food properly labeled; original container	IN	51. Plumbing installed; proper backflow devices	IN
Prevention of Food Contamination		52. Sewage and waste water properly disposed	IN
38. Insects, rodents, and animals not present/outer openings protected	IN	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
39. Contamination prevented during food preparation, storage and display	IN	54. Garbage and refuse properly disposed; facilities maintained	IN
40. Personal cleanliness	IN	55. Physical facilities installed, maintained, and clean	IN
41. Wiping cloths: properly used and stored	IN	56. Adequate ventilation and lighting; designated areas used	IN
42. Washing fruits and vegetables	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
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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-204.115, 4-204.116, 4-204.117	PF	Observation: No irreversible registering temperature indicator, such as high-temperature test strips, or other approved device was available to verify the sanitizing temperature of the high-temperature dish machine.	10/5/2026

Inspection Published Comment:

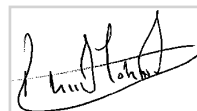
This on-site visit is routine. The person in charge agreed to have the violation corrected by the assigned date.

A non-illness complaint regarding restroom sanitation was also investigated during the inspection.

The complaint is UNVERIFIABLE.

The following guidance documents have been issued:

Document Name	Description
DIA_48TestStrips	48 Test Strips


Deanna Reed
Person In Charge

Ahmed Mohammed
Inspector