Retail Food Report

Facility: ACAPULCO MEXICAN BAKERY 2 **Facility ID:** 16516
Owner: ACAPULCO INC
Street: 1937 KEOKUK ST
City/State: Iowa City, Iowa
Zip: 52240 **County:** Johnson
Phone: (319) 321-3768
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 4461 - Retail Food Establishment License
Insp. ID: 105316
Insp. Start Date: 11/9/2026 11:00 AM CST
Insp. End Date: 11/9/2026 12:00 PM CST
Insp. Reason: Follow Up

FOODBORNE ILLNESS RISK FACTORS

IN = In compliance, OUT = Not in compliance, N/O = Not observed, N/A = Not applicable, (*) = Critical, COS = Corrected On Site

Number	Line Item	Response	Number	Line Item	Response
1	Person in charge present, demonstrates knowledge, and performs duties	N/O	16	Food contact surfaces: cleaned and sanitized	N/O
2	Certified Food Protection Manager	IN	17	Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
3	Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O	18	Proper cooking time and temperatures	N/O
4	Proper use of exclusions and restrictions	N/O	19	Proper reheating procedures of hot holding	N/O
5	Procedures for responding to vomiting and diarrheal events	N/O	20	Proper cooling time and temperatures	N/O
6	Proper eating, tasting, drinking, or tobacco use	N/O	21	Proper hot holding temperatures	N/O
7	No discharge from eyes, nose, and mouth	N/O	22	Proper cold holding temperatures	N/O
8	Hands clean and properly washed	N/O	23	Proper date marking and disposition	N/O
9	No bare hand contact with ready to eat foods	N/O	24	Time as a public health control: procedures and records	N/O
10	Hand washing sinks properly supplied and accessible	N/O	25	Consumer advisory provided for raw or undercooked foods	N/O
11	Foods obtained from an approved source	N/O	26	Pasteurized foods used; prohibited foods not offered	N/O
12	Foods received at proper temperatures	N/O	27	Food additives: approved, properly stored, and used	N/O
13	Food in good condition, safe, and unadulterated	N/O	28	Toxic substances properly identified, stored and used	N/O
14	Required records available; shellstock tags, parasite destruction	N/O	29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O
15	Food separated and protected (Cross Contamination and Environmental)	N/O			

GOOD RETAIL PRACTICES

Number	Line Item	Response
30	Pasteurized eggs used where required	N/O
31	Water and ice from approved source	N/O
32	Variance obtained for specialized processing methods	N/O
33	Proper cooling methods used; adequate equipment for temperature control	N/O
34	Plant food properly cooked for hot holding	N/O
35	Approved thawing methods	N/O
36	Thermometers provided and accurate	N/O
37	Food properly labeled; original container	N/O
38	Insects, rodents, and animals not present/outer openings protected	N/O
39	Contamination prevented during food preparation, storage and display	N/O
40	Personal cleanliness	N/O
41	Wiping cloths: properly used and stored	N/O
42	Washing fruits and vegetables	N/O
43	In use utensils: properly stored	N/O
44	Utensils, equipment, and linens: properly stored dried and handled	N/O
45	Single-use/single service articles: properly stored and used	N/O
46	Slash-resistant and cloth glove use	N/O
47	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	N/O
48	Warewashing facilities: installed, maintained, and used; test strips	N/O
49	Non-food contact surfaces clean	N/O
50	Hot and Cold water available; adequate pressure	N/O
51	Plumbing installed; proper backflow devices	N/O
52	Sewage and waste water properly disposed	N/O
53	Toilet facilities; properly constructed, supplied, and cleaned	N/O
54	Garbage and refuse properly disposed; facilities maintained	N/O
55	Physical facilities installed, maintained, and clean	N/O
56	Adequate ventilation and lighting; designated areas used	N/O
57	Licensing; posting licenses and reports; smoking	N/O

OBSERVATIONS AND CORRECTIVE ACTIONS

No comments exist for this report

PUBLISHED COMMENTS

A physical recheck inspection was conducted. No further action is needed at this time.

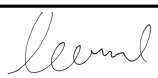
Corrections observed during this inspection included:

Item #2: The CFPM course and exam were completed on 11/8/2026.

The facility now has two Certified Food Protection Managers (CFPMs), Christian Garcia and Alejandro Garcia. Alejandro Garcia will serve as the primary person in charge of the kitchen and will be present daily from 10:00 a.m. to 5:00 p.m. during cafeteria operating hours. In his absence, Christian Garcia will serve as the person in charge.

The facility was advised that failure to maintain adequate managerial oversight or the required CFPM certification will result in expedited enforcement action.

SIGNATURE PAGE

Name	Title	Signature	Date
Ahmed Mohammed	None		11/9/2026
Alejandro Garcia	Manager		11/9/2026