Mobile Food Report

Facility: COCINA MEXICANA LA ESPERANZA **Facility ID:** 20622
Owner: YURIDIA FERNANDEZ
Street: 2100 S SCOTT BLVD
City/State: Iowa City, Iowa
Zip: 52240 **County:** Johnson
Phone: (319) 259-4061
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 37642 - Mobile Food Unit License
Insp. ID: 99980
Insp. Start Date: 11/12/2026 4:00 PM CST
Insp. End Date: 11/12/2026 5:00 PM CST
Insp. Reason: Routine

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	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
3	Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18	Proper cooking time and temperatures	IN
			19	Proper reheating procedures of hot holding	IN
4	Proper use of exclusions and restrictions	IN	20	Proper cooling time and temperatures	N/O
5	Procedures for responding to vomiting and diarrheal events	IN	21	Proper hot holding temperatures	OUT *
			22	Proper cold holding temperatures	IN
6	Proper eating, tasting, drinking, or tobacco use	N/O	23	Proper date marking and disposition	IN
7	No discharge from eyes, nose, and mouth	IN	24	Time as a public health control: procedures and records	N/A
8	Hands clean and properly washed	IN			
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	OUT *	26	Pasteurized foods used; prohibited foods not offered	N/A
11	Foods obtained from an approved source	IN	27	Food additives: approved, properly stored, and used	N/A
12	Foods received at proper temperatures	N/O			
13	Food in good condition, safe, and unadulterated	IN	28	Toxic substances properly identified, stored and used	OUT *
14	Required records available; shellstock tags, parasite destruction	N/A	29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A
15	Food separated and protected (Cross Contamination and Environmental)	IN			

GOOD RETAIL PRACTICES

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

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
10	5-205.11	Observation: The unit handwashing sink is blocked with a sanitizer bucket in the basin. Corrected by: Staff removed the bucket.	No	COS
21	3-501.16(A)(1)	Observation: Cooked pork, beef steak, and rice were observed hot holding at 119°F, 122°F, and 117°F, respectively, below the required 135°F. Corrected by: The person in charge voluntarily discarded the rice and beef steak. The person in charge stated that the pork had been below 135°F for less than two hours and reheated it to 165°F before returning it to hot holding.	No	COS
28	7-204.11	Observation: The quaternary ammonium sanitizer solution tested above 400 ppm, exceeding the manufacturer's recommended concentration. Corrected by: The person in charge prepared a new sanitizer solution and verified that the concentration was within the manufacturer's recommended range.	No	COS

PUBLISHED COMMENTS

This onsite visit is a routine inspection. No further action is needed.

SIGNATURE PAGE

Name	Title	Signature	Date
Ahmed Mohammed	None		11/12/2026
Yuridia Fernandec	Manager		11/12/2026