Mobile Food Report

Facility: POIMEN BOSKO FOODS, LLC **Facility ID:** 11326
Owner: TITO FRANCISCO
Street: 1250 Jordan ST
City/State: North Liberty, Iowa
Zip: 52317 **County:** Johnson
Phone: (319) 654-3945
Organization: Johnson County Public Health
855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 10967 - Mobile Food Unit License
Insp. ID: 103930
Insp. Start Date: 11/9/2026 12:50 PM CST
Insp. End Date: 11/9/2026 1:20 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	N/O
3	Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18	Proper cooking time and temperatures	N/O
			19	Proper reheating procedures of hot holding	N/O
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	N/O
			22	Proper cold holding temperatures	IN
6	Proper eating, tasting, drinking, or tobacco use	N/O	23	Proper date marking and disposition	N/O
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	N/O			
9	No bare hand contact with ready to eat foods	N/O	25	Consumer advisory provided for raw or undercooked foods	N/A
10	Hand washing sinks properly supplied and accessible	IN	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	N/O	28	Toxic substances properly identified, stored and used	IN
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)	N/O			

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	N/A
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	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	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

No comments exist for this report

PUBLISHED COMMENTS

Routine inspection conducted. Mobile unit was not in service at time of inspection.

SIGNATURE PAGE

Name	Title	Signature	Date
Laura Schutte	Environmental Health Specialist		11/9/2026
Tito Francisco	Owner		11/9/2026