



**County of Riverside**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**  
 www.rivcoeh.org

For general information call: 1-888-722-4234

**MOBILE FOOD FACILITY INSPECTION REPORT**

MOBILE FOOD FACILITY NAME <b>Tacos Los Olivarez</b>				DECAL #	LICENSE PLATE SE661563	DATE 5/5/2022	TIME IN 6:30 PM	TIME OUT 6:45 PM
LOCATION 83711 Peach St, Indio, CA 92201							REINSPECTION DATE Next Routine	
PERMIT HOLDER Miguel Angel Olivarez			VEHICLE DESCRIPTION 2021 Aubaug		E-MAIL Not Specified		Major Violations 1	
PERMIT # PR0084258	EXPIRATION DATE: 12/31/2022	SERVICE Routine inspection	FACILITY PHONE: (760)397-9983	PE 2645	DISTRICT 0000	INSPECTOR NAME Winston Ganly		Points Deducted 16 SCORE 84

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation. Failure to correct listed violation (s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

Permit Category 5

B

GRADES REPRESENT THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards; B = 89-80 Did not pass inspection / does not meet minimum health standards; C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. This mobile food facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed by the Enforcement Officer. Per County Ordinance 492 / County Code Section 8.40.020 grades shall only apply to Permit Category 5 mobile food facilities and will be specified on the first page of the inspection form.

In = In compliance    
  N/O = Not observed    
  N/A = Not applicable    
 + COS = Corrected on-site    
  OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In		N/A	1. Food safety certification			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
<input checked="" type="radio"/>			2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/>	N/O		3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/>	N/O		4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS						
In	N/O		5. Hands clean and properly washed; gloves used properly		4	2
In			6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In		N/A	8. Time as a public health control; procedures and records		4	2
In		N/A	9. Hot-held foods destroyed at end of day			2
In		N/A	10. Proper cooking time and temperature		4	2
In		N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In		N/A	12. Food on MFF only; food stored at commissary			2
Commissary Name: "Sacher's" in Indio						
<input checked="" type="radio"/>			13. Food unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display/Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	17. Compliance with variance, specialized process, and HACCP Plan			1
CONSUMER ADVISORY / SCHOOL AND HEALTH CARE PROHIBITED FOODS						
In	N/O	N/A	18. Written disclosure/reminder for raw or undercooked food; licensed healthcare facilities / schools, no prohibited food		4	2
SAFETY						
In			19. Fire ext. present / charged; first aid kit / power source; LP gas equipment			1
In			20. Cooking equipment secure/latched; emergency exit unobstructed			2
WATER / HOT WATER						
In			21. Hot and cold water available		4	2
Water Temperature °F						
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/>			24. Vermin proofing, air curtains, self-closing doors / windows			1

SUPERVISION		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		2
28. Food separated and protected from contamination		2
29. Returned and re-service of food		1
30. Toxic substances, non-food, cleaning, personal items properly identified, store, used		1
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified		1
32. Consumer self-service		1
33. Food properly labeled; honestly presented		1

EQUIPMENT/UTENSILS		OUT
34. Utensils and equipment approved, good repair		2
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils; properly installed, clean, adequate capacity		2
37. Equipment / utensils; storage and use		1
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		1
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair		2
42. Refuse properly disposed; surrounding area clean; public trash receptacle adequate, maintained		1
43. Toilet facilities within 200 feet; adequate		1
44. Height / width of MFF; location of compressors		1

MFF OPERATIONS		OUT
45. Written operational procedures and all paperwork available		1
46. MFF and exterior surfaces clean / good repair; fully enclosed		1
47. Proper vehicle ID / commissary use; single operating MFF compliant		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler Certifications available, current, complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans submitted / approved		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		



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Table with 3 columns: FACILITY NAME (Tacos Los Olivarez), DATE (5/5/2022), PR # (PR0084258)

1. FOOD SAFETY CERTIFICATION

POINTS

0

Inspector Comments: Food Managers certificate was not observed at time of inspection.

Violation Description: MFFs that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED AND ACCESSIBLE

POINTS

2

Inspector Comments: Discontinue blocking handwash sink. Handwash sink must be available at all times. Observed large pot in handwash sink. Item was removed at time of inspection.

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers.

7. PROPER HOT / COLD HOLDING TEMPS

POINTS

2

Inspector Comments: Maintain temperatures for potentially hazardous foods. Observed meat in reach in refrigeration unit at 49F and hot foods at 117-127 F at steam table.

Foods should be kept at 41F or below or hot held at 135F or above (45F or below for temporary foods). Dairy products need to be kept at 45F or below. Relocate foods to alternate location.

Violation Description: Potentially hazardous foods shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours.

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments: The mobile food vehicle could not get their water operational at time of inspection and were already selling and preparing foods. It was not verified if sanitizer was available at time of inspection.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris.

21. HOT AND COLD WATER AVAILABLE

CRITICAL

POINTS

4

Inspector Comments: Water was not available at time of inspection (Hot or cold). Ensure water is available on vehicle at all times. If water runs out during sales/ preparation it must be immediately replaced or all sales/ preparation must cease.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times and operate independently from the engine. Hot water of at least 120°F must be provided for facilities with unpackaged food.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS

2

Inspector Comments: Numerous flies were observed in vehicle as well as the opened flip top unit at time of inspection. Keep doors of the mobile food vehicle closed during preparation.

Violation Description: Each MFF shall be kept free of vermin. (114259.1, 114259.5, 114303(b))

32. CONSUMER SELF-SERVICE

POINTS

1

Inspector Comments: There must not be open food, customer self service at events. Observed a flip top (not screened) and available for customer self service. Customers were observed self serving salsa at event.

Violation Description: Consumer self-service areas shall be properly maintained. Non-prepackaged food shall be displayed and dispensed in a manner that protects the food from contamination.



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46. MFF AND EXTERIOR SURFACES CLEAN / GOOD REPAIR; FULLY ENCLOSED

POINTS

1

**Inspector Comments:** Rear door of mobile food unit was observed held open during preparation in event. Numerous flies were observed in truck during inspection.

**Violation Description:** All MFF floors, walls, and ceilings shall be maintained clean and serviced once per day. Spaces around pipes and hoses extending through cabinets, floors, or walls shall be sealed. (114268, 114271, 114297(a), 114301)

Overall Inspection Comments

This routine inspection was conducted in conjunction with a temporary event "Concerts in the park" at the Palm Desert Civic Center on 5/5/22. The violations observed during the event were discussed with the individuals operating the vehicle and the coordinator of the event at time of inspection (Coordinator and operator signed report). During this event this mobile food facility had several violations including temperature, and no running water (as stated in report above). Please note running water (both cold and hot 120F), must be available to operate. Our department will need to schedule an inspection of your mobile food unit to ensure vehicle has water available (both hot and cold) as well as any other violations mentioned above have been corrected. Please make an appointment with our department for a reinspection and reinstatement of "A" grade with these corrections by 5/17/22.

Signature

Signature not captured due to  
COVID 19 pandemic

Miguel Olivarez  
Person in Charge  
05/05/2022

Winston Ganly  
EHS 3 Desert  
05/05/2022