FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME: Freddy's Tacos LLC

FACILITY DESCRIPTION: Not Applicable

DATE: 9/29/2022

SERVICE: Routine inspection

SERVICE DATE: 03/31/2023

FACILITY PHONE #: (951) 678-8873

PE: 3620

DISTRICT: 0044

INSPECTOR NAME: Stephen Zepeda

Points Deducted: 18

SCORE: B

GRADE: 82

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

FOOD FROM APPROVED SOURCES

In N/O N/A

15. Food obtained from approved sources

16. Compliance with shell stock tags, condition, display

17. Compliance with Gulf Oyster regulations

CONFORMANCE WITH APPROVED PROCEDURES

In N/O N/A

18. Compliance with variance, specialized process, and HACCP plan

19. Written disclosure and reminder statements provided for raw or undercooked foods

SCHOOL AND HEALTHCARE PROHIBITED FOODS

In N/O N/A

20. Licensed healthcare facilities / public and private schools; prohibited foods not offered

WATER / HOT WATER

In N/O N/A

21. Hot and cold water available

Water Temperature 121°F at 3 comp°F

FOOD STORAGE / DISPLAY / SERVICE

In N/O N/A

22. Sewage and wastewater properly disposed

23. No rodents, insects, birds, or animals

24. Ventrin proofing, air curtains, self-closing doors

SUPERVISION / PERSONAL CLEANLINESS

25. Person in charge present and performs duties, demonstration of knowledge

26. Personal cleanliness and hair restraints

GENERAL FOOD SAFETY REQUIREMENTS

27. Approved thawing methods, frozen food storage

28. Food separated and protected from contamination

29. Washing fruits and vegetables

30. Toxic substances properly identified, stored, used

31. Adequate food storage; food storage containers identified

32. Consumer self-service

33. Food properly labeled; honestly presented; menu labeling

34. Utensils and equipment approved, good repair

35. Warewashing: installed, maintained, proper use, test materials

36. Equipment / utensils: installed, clean, adequate capacity

37. Equipment, utensils, and linens; storage and use

38. Adequate ventilation and lighting; designated areas, use

39. Thermometers provided and accurate

40. Wiping cloths: properly used and stored

41. Plumbing: properly installed, good repair

42. Refuse properly disposed; facilities maintained

43. Toilet facilities: properly constructed, supplied, cleaned

44. Premises; personal item storage and cleaning item storage

45. Floors, walls, ceilings; good repair / fully enclosed

46. Floors, walls, and ceilings: clean

47. No unapproved private homes / living or sleeping quarters

48. Last inspection report available

49. Food Handler certifications available, current, and complete

50. Grade card and signs posted, visible

SIGNs / REQUIREMENTS

51. Plans approved / submitted

52. Permit available / current

53. Permit suspended / revoked

54. Voluntary condemnation

55. Impound

COMPLIANCE AND ENFORCEMENT

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.

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / minor violations. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The conditions listed below are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction.

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.

Score: 82

Next Routine 03/31/2023
**FOOD ESTABLISHMENT INSPECTION FORM**

**FACILITY NAME**: Freddy's Tacos LLC  
**DATE**: 9/29/2022  
**PERMIT #**: PR0069918

### 1. FOOD SAFETY CERTIFICATION

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Inspector Comments:</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>Observed no valid food managers certificate at time of inspection. Acquire a food manager certificate within 60 days.</td>
</tr>
</tbody>
</table>

**Violation Description**: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

### 7. PROPER HOT & COLD HOLDING TEMPERATURES

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Inspector Comments:</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>Observed a pot of menudo on the stove at the cook line to be at a temperature of 110°F. Employee states that the menudo was left over from an order of about 1 hour ago and was planning to discard food. Burner was not on at time of inspection. Ensure that all potentially hazardous food is hot held at 135°F and above or 41°F and below. Informed employee that he can decide the reheat food to 165°F and keep food or discard. Employee voluntarily discarded food.</td>
</tr>
</tbody>
</table>

**Violation Description**: Potentially hazardous food 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. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

### 9. PROPER COOLING METHODS

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Inspector Comments:</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>Observed two pans of refried beans double stacked inside of the two door refrigerator in the back to be at 51°F and 83°F. Employee states that the refried beans were cooked yesterday at 5pm. Beans have been out of temperature for more than 11 hours. Ensure that all potentially hazardous food is cooled to 70 degrees within 2 hours and 41 degrees within 4 more hours.</td>
</tr>
</tbody>
</table>

Corrective action: Employee voluntarily discarded approximately 25lbs of refried beans.

**Violation Description**: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

### 23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

<table>
<thead>
<tr>
<th>POINTS</th>
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</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>Observed rodent dropping in various locations throughout the facility. Contact a pest control service and ensure that all evidence of rodent dropping are eliminated. Facility is an immediate threat to the health and safety of the public and as such has been immediately closed. Contact this department when corrections have been made.</td>
</tr>
</tbody>
</table>

Clean and sanitize the following areas:

- The area behind the cash register at the front
- The area underneath the mop sink in the back
- The area underneath the water heater
- The area under the dry food storage containers

**Violation Description**: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

### 31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

<table>
<thead>
<tr>
<th>POINTS</th>
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</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Maintain food off of the floor and any areas that may cause contamination at all times. Observed a box of tomatillos and peppers stored underneath the prep sink in the back. Ensure food is stored at least 6&quot; off of the floor and away from sinks to prevent contamination.</td>
</tr>
</tbody>
</table>

Provide a lid to the bulk food containers in the back storage area to protect food from contamination.

**Violation Description**: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))
33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

**Inspector Comments:**
Label all bulk food containers as to their contents. Observed a container of chili powder and bulk containers on the storage shelf to be unlabeled.

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**Inspector Comments:**
Replace wooden cutting board with a cutting board that is smooth and easily cleanable. Observed at prep sink.

Remove the metal mesh cart from the facility as it is not an approved piece of equipment and cannot be easily cleaned.

Repair the torn gasket of the two door standing refrigerator at the back of the facility.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114133, 114137, 114175, 114177, 114257)

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

**Inspector Comments:**
Observed employee actively washing dishes at the 3 compartment sink. When asked how dishes are washed she stated that dishes are left in sanitizer to soak and then rinsed and then left to air dry. Facilities must use the wash, rinse, sanitize method to properly wash dishes. Instructed employee on how to properly wash dishes. Ensure that all employees understand how to properly wash dishes.

Dishes shall be first scraped of food into the trash, then left into a solution of soap and hot water of at least 100F, then dishes are rinsed with clean water, and finally submerged in sanitizer for at least 30 seconds when using chlorine of 100ppm.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

**Inspector Comments:**
All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

- Clean underneath the grill
- Clean under hot holding unit
- Clean under the cold holding unit
- Ice machine with black residue
- Clean horchata dispenser nozzles and backsplash

**Violation Description:** All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation. (114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

**Inspector Comments:**
Observed personal keys stored on top of the paper towel dispenser at the front hand wash sink. Ensure that all employee personal items are stored in a designated area.

**Violation Description:** Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)
Overall Inspection Comments

Facility has been closed due to rodent infestation, clean and sanitize all areas affected as stated in this report. Contact this department when corrections have been made.

At this time, this facility has failed to meet the minimum requirements of the CA Health and Safety Code (82= B). A reinspection will be conducted to verify all items listed have been corrected in 1 week (10-6-22). "A" card removed. "B" card posted; and must remain posted until removed by someone from this department. Removal of the "B" card will result in a citation of $100. If violations are corrected before this date you may contact a member of this department at (951)461-0284 to schedule a re-inspection.

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Luis
Person in Charge
09/29/2022

Stephen Zepeda
Environmental Health Specialist
09/29/2022
**REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY**

Per California Health and Safety Code Section 114409 (a):

“If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed.”

A food facility may be closed for any of the following reasons:
- Overfowling sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other condition at the facility that may create an imminent public health risk.

In addition to the reasons above, Per California Health and Safety Code Section 114411:

“The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.”

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**MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK**

1. **SCRAPE** clean or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
   - 100ppm of a chlorine-based sanitizer for a minimum of 30 seconds in the solution
   - 200ppm of a quaternary ammonium-based sanitizer for a minimum of 60 seconds in the solution
   - 25ppm of an iodine-based sanitizer for a minimum of 60 seconds in the solution
5. **AIR DRY** all items on the drain board.

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**PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS**

- Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

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**PROPER COOLING OF FOOD IN YOUR FACILITY**

Potentially hazardous foods should always be rapidly cooled.

**TIME IS THE KEY FACTOR IN PROPER COOLING**

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 40°F in 4 hours or less

Use one of the following methods to cool food properly:
- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

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**PROPER FOOD THAWING METHODS**

1. Under refrigeration
2. In a microwave oven on “defrost”
3. Submerge under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process

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**INTERNAL COOKING TEMPERATURES**

Use a probe thermometer to take internal cooking temperatures

<table>
<thead>
<tr>
<th>Food Type</th>
<th>Minimum Temperature (°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs</td>
<td>145°F for 15 seconds</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>165°F for 15 seconds</td>
</tr>
<tr>
<td>Poultry and Stuffed Meat</td>
<td>165°F for 15 seconds</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F for 15 seconds</td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!

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**FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE**

<table>
<thead>
<tr>
<th>Location</th>
<th>Address</th>
<th>Phone</th>
<th>Fax</th>
</tr>
</thead>
<tbody>
<tr>
<td>BLYTHE</td>
<td>260 Waverly</td>
<td>760-921-5090</td>
<td>760-921-5085</td>
</tr>
<tr>
<td>CORONA</td>
<td>2275 S Main St</td>
<td>951-273-9140</td>
<td>951-520-8319</td>
</tr>
<tr>
<td>HEMET</td>
<td>800 S Henderson Ave</td>
<td>951-766-4200</td>
<td>951-766-7874</td>
</tr>
<tr>
<td>INDIO</td>
<td>47-490 Arabia St</td>
<td>951-461-0200</td>
<td>951-461-0205</td>
</tr>
<tr>
<td>MURRIETA</td>
<td>30155 Technology Dr</td>
<td>951-461-0284</td>
<td>951-461-0245</td>
</tr>
<tr>
<td>PALM SPRINGS</td>
<td>554 S Palm Desert</td>
<td>760-320-1048</td>
<td>760-320-1470</td>
</tr>
<tr>
<td>RIVERSIDE</td>
<td>4065 County Circle Dr</td>
<td>951-358-396</td>
<td>951-358-5017</td>
</tr>
</tbody>
</table>