



County of Riverside

DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: <i>Tagueria Mi Ranchito</i>					DATE: <i>11/12/19</i>		TIME IN:		TIME OUT:	
ADDRESS: <i>4724 La Sierra Ave</i>					FACILITY DESCRIPTION: <i>Rest.</i>					
PERMIT HOLDER: <i>Stephanie Flores</i>					EMAIL: <i>Floreabay@yahoo.com</i>			Major Violations: <i>4</i>		
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME	Points Deducted		
<i>65067</i>	<i>8/31/20</i>	<i>02/458</i>	<i>11/19/19</i>	<i>951-352-0988</i>	<i>3630</i>	<i>3</i>	<i>J. Churaz</i>	<i>27</i>		

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.

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 / 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. The 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 or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

SCORE *73*

In = In compliance

COS = Corrected on-site

N/O = Not observed

N/A = Not applicable

OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/A	1. Food safety certification				2
EMPLOYEE / AGENCY:			EXP:			
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions and exclusions		4		
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2
In	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/O	N/A	8. Time as a public health control; procedures and records		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time and temperature		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and re-service of food			2
In			13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
SANITIZER (ppm):			WAREWASH TEMP:			

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			2
In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY						
In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER						
In			21. Hot and cold water available		4	2
			WATER TEMPERATURE: <i>No hot water</i>			
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals		4	2
In		N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS		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		1
28. Food separated and protected from contamination		2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, 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; menu labeling		1

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		1
37. Equipment, utensils, and linens: 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		1
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Premises; personal item storage and cleaning item storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		1
47. No unapproved private homes / living or sleeping quarters		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler Certifications available, current, and complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		



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<p>③ No hot water was provided for proper handwashing. Employees were observed cooking, preparing and serving food without properly washing their hands.</p> <p>⑦ Maintain all PRTs at or below 41°F or at or above 135°F. Observed the following:</p> <ul style="list-style-type: none">• 3 containers of cooked carne asada sitting in room temp. Shredding at 81°F → voluntarily discarded.• 1 container of raw chicken holding at 59°F (unattended) → discarded.• Salsa Roja and Salsa Verde holding at 59°F in poorly set up ice bath → voluntarily discarded. <p>⑬ Maintain all foods/food items free of contamination. Observed personal cell phone placed on top of clean plate's food surface.</p> <p>⑭ No hot water provided in facility to properly wash dishes. Employees were actively washing dishes with cold water.</p> <p>⑰ Facility is now closed due to No hot water provided during inspection. Employees knew boiler was not working and they still decided to operate. Provide facility with at least 120°F water prior to reopening. Contact Health</p>		

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

Person In Charge: Stephanie Flores
Print

Inspector: J. Chavez
Print



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SUPPLEMENTAL REPORT TO SAN. FORM #

DATE 11/12/19

SUBJECT

Tavernia N. Ranchito

PERMIT NO. 65067

ADDRESS

4724 La Sierra Ave

DISTRICT 3

INSPECTOR

J. Churey

REMARKS:

Department when hot water has been fixed for approval to re-open.

- (28) Food protection
 - Cover all foods when in refrigerators
 - Do not store raw foods above ready to eat food.
- (30) Label all chemical sprayers
- (34) Equipment in good repair
 - Do not use newspapers as liners on shelving.
 - Repair reaching refrigerator door as it is coming off during inspection.
- (36) Facility is in need of MAJOR cleaning. Clean entire facility by re-inspecting.
- (40) Store all soiled linens in sanitizing buckets after every use.
- (41) Replace non approved soft hose drainline for ice machine with approved pipe, and provide a 1 inch gap with rim of floor sink.
- (45) Replace missing ceiling panels (covered with cardboard) with approved soft surface panels.
- (49) Replace expired employee food handler card ~~card~~ by inspection date.

* Facility failed inspection and it is now closed.
 - Score 43 = C → C posted - DO NOT Block or REMOVE
 - Closure due to NO HOT water provided.
 * Reinspection set for 11/19/19.

RECEIVED BY: