FOOD ESTABLISHMENT INSPECTION REPORT

DELICIOUS HISPANIC CUISINE

W5121 PIERSON BLVD

DESSERT HOT SPRINGS

Restaurant

FACILITY NAME

ADDRESS

PERMIT HOLDER

EMAIL

FACILITY DESCRIPTION

DATE

TIME IN

TIME OUT

Major Violations

Points Deducted

The conditions listed below correspond to violations of the California Health and Safety Code and for 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 the 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 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.

In = in compliance
N/A = Not observed
NIA = Not applicable
OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE

1. Food safety certification
2. Communicable disease; reporting, restrictions and exclusions
3. No persistent discharge from eyes, nose, and mouth
4. Proper eating, tasting, drinking or tobacco use

EMPLOYEE HEALTH AND HYGIENIC PRACTICES

5. Hands clean and properly washed; gloves used properly
6. Adequate handwashing facilities supplied and accessible

PREVENTING CONTAMINATION BY HANDS

7. Proper hot and cold holding temperatures
8. Time as a public health control; procedures and records
9. Proper cooking methods
10. Proper cooking time and temperature
11. Proper reheating procedures for hot holding

TIME AND TEMPERATURE RELATIONSHIPS

12. Returned and re-service of food
13. Food: unadulterated, no spoilage, no contamination
14. Food contact surfaces: clean and sanitized

PROTECTION FROM CONTAMINATION

15. Equipment: utensils and equipment approved, good repair
16. Warewashing; installed, maintained, proper use, test materials
17. Equipment / utensils: installed, clean, adequate capacity
18. Equipment, utensils, and linens: storage and use
19. Adequate ventilation and lighting: designated areas, use
20. Thermometers provided and accurate
21. Wiping cloths: properly used and stored

EQUIPMENT / UTENSILS / LINENS

22. Plumbing: properly installed, good repair
23. Refuse properly disposed; facilities maintained
24. Toilet facilities: properly constructed, supplied, cleaned
25. Promises: personal item storage and cleaning item storage

PHYSICAL FACILITIES

26. Supervision / personal cleanliness
27. General food safety requirements
28. Food separated and protected from contamination
29. Washing fruits and vegetables
30. Toxic substances properly identified, stored, used

FOOD STORAGE / DISPLAY / SERVICE

31. Adequate food storage; food storage containers identified
32. Consumer self-service
33. Food properly labeled; honestly presented; menu labeling

SANITIZER (ppm): WAREWASH TEMP:

43. Floors, walls, ceilings: good repair / fully enclosed
44. Floors, walls, and ceilings: clean
45. No unapproved private homes / living or sleeping quarters

SIGN / REQUIREMENTS

46. Last inspection report available
47. Food Handler Certification available, current, and complete
48. Grade card and signs posted, visible

COMPLIANCE AND ENFORCEMENT

49. Plan approved / submitted
50. Permit available / current
51. Permit suspended / revoked
52. Voluntary condemnation
53. Impound

SCORE 90
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: Jose Armando Olvera

Inspector: S. Rhodes

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SUPPLEMENTAL REPORT TO SAN. FORM #

SUBJECT Delicias Mexican Cuisine

ADDRESS 21121 Pierson Blvd Desert Hot Springs

REMARKS:
1. 3-day coolers and walk-in cooler, walk-in temperature adjusted below 41°F. Temperatures required.
2. 4. observed fly traps located above 3-compartment sink near office area.
3. fly traps are not to be above food or food equipment to prevent possible contamination.
4. observed the following: 1) Boat on tamale wrap at dry storage area. Employee voluntarily disposed of contaminated tamale wrap. Property store wraps to prevent possible contamination.
5. wipe cloth lining container of tostada shells. Discontinue using wiping cloths to line food container.
6. observed grocery bags at hot holding unit. Discontinue using grocery bags to hold cooked foods to prevent contamination of food.
7. observed toxic substances (cleaners) stored on coffee maker at bar and drainspouts of 3-compartment sink near office. Property store all chemicals away from food and food contact surfaces to prevent contamination.
8. observed the following: 1) Leaking faucet at food preparation sink at bar.
9. 2) Large rocks holding up fryer at cook line. 3) Gap between hood filters above cook line.
10. 4) Missing 1" air gap between pipe and rim of floor sink below hand washing sink near cook line. Repair/replace damaged equipment.
11. observed the following: 1) Black mold on substance on inner surfaces of soda gun at bar.
12. 2) Unclean inner surfaces of soda machine.
13. 3) Accumulation of soiled liquids on bottom shelving of 1-door freezer near cook line.
14. observed the following: 1) Personal water bottle on shelving with glass cups at bar.
15. 2) Bottle of perfume stored on shelving above food preparation table near dry storage.
16. 3) Hop and bucket stored in front of 3-door freezer near cookline. Property store all personal and janitorial supplies away from food and food contact surfaces.

This routine inspection was conducted in conjunction with a complaint investigation (CO-172974). Contact inspector S. Rhodes to conduct re-inspection when corrections are completed.

RECEIVED BY: Jose Armando Olvera

Distribution: WHITE-Office; CANARY-Owner