



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Lienzo Charro						DATE 8/31/2018		TIME IN 8:30 AM		TIME OUT 9:50 AM	
LOCATION 29000 Old Town Front St, Temecula, CA 92590						Facility Description Not Applicable					
PERMIT HOLDER Genaro Ornelas						E-MAIL Not Specified				Major Violation 0	
PERMIT # PR0056038	EXPIRATION DATE 05/31/2019	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)699-250	PE 3622	DISTRICT 0046	INSPECTOR NAME Philip Sinclair			Points 2	

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.

A
SCORE 98

○ 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/O 1. Food safety certification Genaro Dominguez/ ServSafe/ 9-17-2019			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In	2. Communicable disease; reporting, restrictions & ex		4	2
N/O	3. No discharge from eyes, nose, and mouth			2
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 pro		4	2
In	6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
N/O	8. Time as a public health control; procedures & record			2
N/O	N/A 9. Proper cooling methods			2
N/O	N/A 10. Proper cooking time & temperatures			2
N/O	N/A 11. Proper reheating procedures for hot holding			2
PROTECTION FROM CONTAMINATION				
N/O	N/A 12. Returned and reserve of food			2
In	13. Food: unadulterated, no spoilage, no contaminatio		4	2
In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2
Auto DW 50ppm Cl; CI 100ppm / Employee verified k				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved source		4	2
N/O	16. Compliance with shell stock tags, condition, displa			1
N/O	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES				
N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
N/O	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS				
N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER				
In	21. Hot and cold water available		4	2
121.6F at 3-compartment sink faucet				
LIQUID WASTE DISPOSAL				
In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		4	2
In	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storag	2
28. Food separated and protected from contamin	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing ma	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and	1
38. Adequate ventilation and lighting; designated a	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplie	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully e	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS

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Inspector Comments: NOTE: Each food facility shall be kept free of vermin. Observed pest control invoices dated 08/23/2018 and 08/29/2018 (pictures taken). Full service spray and dusting provided.

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

0

Inspector Comments: NOTE: All food shall be stored, prepared, displayed or held so that it is protected from contamination. Observed cardboard container of raw shelled eggs above the fruits and vegetables inside the walk in cooler. Store raw foods below ready to eat foods as to be protected from contamination. Corrected on-site.

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative. Clean and maintain the following:

- Sides of ice deflector shield inside ice maker
- Inside the Toastmaster unit remove debris accumulation
- Floors inside the non-functional walk in cooler used for liquor storage. Organize and maintain all items in this area to be at least 6" off the ground to allow for proper cleaning and inspection.
- Floors inside the bar area under equipment and inside cabinets at the bar
- Door gaskets to coolers in the bar area
- Dish Sprayer nozzle at back prep sink

NOTE: Observed the faucet at the back preparation sink loose. Repair or replace the faucet in approved manner by next routine inspection.



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Overall Inspection Comments

Re-inspection conducted by M. Jaime and P. Sinclair to verify all previous violations noted on 08/21/2018 inspection report have been corrected and cockroach activity has been eradicated. Administrative hearing held on 08/30/2018 with K. Burnham, M. Jaime and P. Sinclair due to closure on 08/28/2018 for cockroach activity while conducting follow up inspection. At this time, facility has met the minimum requirements as set for the by the California Health and Safety Code (A=98). "B" card removed. "A" card posted. Facility Closed sign removed. Facility is approved to operate.

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

Genaro Dominguez

Person in Charge

08/31/2018

Philip Sinclair

Environmental Health Specialist

08/31/2018