



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 Chonch</b>				DECAL #		LICENSE PLATE 72422K2		DATE 7/28/2021		TIME IN 11:00 AM		TIME OUT 11:50 AM	
LOCATION 4664 Vine St, Riverside, CA 92507										REINSPECTION DATE 1/28/2022			
PERMIT HOLDER Laura Aguilera				VEHICLE DESCRIPTION 2000 FRHT				E-MAIL Not Specified				Major Violations 1	
PERMIT # PR0078661		EXPIRATION DATE: 12/31/2022		SERVICE Routine inspection		FACILITY PHONE: (909)223-7649		PE 2645		DISTRICT 0000		INSPECTOR NAME Irene Goodman	
Points Deducted 9										SCORE 91			

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



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
<input checked="" type="radio"/>		N/A	1. Food safety certification			2
			NRFSP. Elizabeth Pratt ex: 8/8/2024			
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						
<input checked="" type="radio"/>	N/O		5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/>			6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="radio"/>	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/>	N/O	N/A	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/>	N/O	N/A	9. Hot-held foods destroyed at end of day			2
<input checked="" type="radio"/>	N/O	N/A	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/>	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/>	N/O	N/A	12. Food on MFF only; food stored at commissary			2
			Commissary Name: Riverside Food Truck Facility			
<input checked="" type="radio"/>			13. Food unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/>	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			Sanitizer Method: Chlorine			

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="radio"/>			15. Food obtained from approved sources		4	2
<input checked="" type="radio"/>	N/O	N/A	16. Compliance with shell stock tags, condition, display/Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="radio"/>		N/A	17. Compliance with variance, specialized process, and HACCP Plan			1
CONSUMER ADVISORY / SCHOOL AND HEALTH CARE PROHIBITED FOODS						
<input checked="" type="radio"/>	N/O	N/A	18. Written disclosure/reminder for raw or undercooked food; licensed healthcare facilities / schools, no prohibited food		4	2
SAFETY						
<input checked="" type="radio"/>			19. Fire ext. present / charged; first aid kit / power source; LP gas equipment			1
<input checked="" type="radio"/>			20. Cooking equipment secure/latched; emergency exit unobstructed			2
WATER / HOT WATER						
<input checked="" type="radio"/>			21. Hot and cold water available		4	2
			Water Temperature 120°F			
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/>			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="radio"/>			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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21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Upon arrival, observed the facility to not have hot water. Observed maximum water temperature of 89F. Repair hot water source and ensure mobile is provided with hot water of 120F at all times. If mobile does not have hot water, it is not approved for operation.

This mobile facility was temporarily closed due to no hot water provided on the mobile. All food preparation was discontinued at this time.

Operator corrected violation on site. Observed hot water of 120F. Facility was re opened and approved for operation.

Repeating violations will result in further legal action.

**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. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195, 114325)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS / WINDOWS

POINTS

1

**Inspector Comments:** Observed the screen from the roof access window to be missing. Replace the missing screen. Operator stated a replacement is ordered and waiting for installation.

Observed the cashier window to be propped open during no customer activity. Keep the screen window closed at all times when not in use to avoid vermin entry.

**Violation Description:** Each MFF shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. Doors and pass-thru windows shall be self-closing and maintained closed. (114259, 114259.2, 114259.3, 114303(a))

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** Observed a container of raw chicken stored above produce inside of the reach in cooler. Ensure all raw food items are stored beneath ready to eat food items to avoid possible contamination. Corrected on site.

**Violation Description:** All food shall be separated and protected from contamination. (113984(a-d,f), 113986, 114060(b), 114069(a,b), 114073, 114077, 114089.1(c), 114143(c))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

0

**Inspector Comments:** Observed milk crates being used for equipment/ utensil storage. Discontinue use of milk crates for storage, for they are not approved. Provide containers that are smooth and easily cleanable.

**Violation Description:** All utensils and equipment shall be approved and in good repair. MFF equipment shall be smooth, cleanable, and readily accessible; non-portable equipment must be integral to primary unit. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257, 114301(d), 114303(b))

45. WRITTEN OPERATIONAL PROCEDURES AND ALL PAPERWORK AVAILABLE

POINTS

1

**Inspector Comments:** Observed paper work missing from the mobile food facility. Ensure all written operational procedures are obtained on the mobile at all times.

Provide the following paper work by 8/4/2021:

- Updated Commissary Agreement Letter
- Updated Restroom Agreement Letter
- Updated Route Sheet with times and locations of operation
- Riverside County food handler card for the chef.

**Violation Description:** Unenclosed MFFs shall develop and follow a written operational plan for food handling and cleaning, and for the sanitizing of food contact surfaces and utensils. Plan must be approved by this department prior to implementation and maintained on the MFF. All required paperwork must be maintained on the MFF. (114303(d), Riv. Co. Ord. 580)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

**Inspector Comments:** The cook did not have a food handler card. Ensure the cook provides a current Riverside County food handler card by 8/4/2021.

**Violation Description:** County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed foods. (Riverside County Ordinance 567)



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**Overall Inspection Comments**

This mobile facility was temporarily closed due to no hot water provided on the mobile. Observed a maximum water temperature of 89F. Ensure hot water of 120F is provided at all times.  
Operator corrected violation on site. Observed hot water of 120F. Facility was re opened and approved for operation.

**Signature**

Signature not captured due to  
COVID 19 pandemic

Emailed- Laura Aguilera

07/28/2021

Irene Goodman

EHS 2

07/28/2021