



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Cotijas Taco Shop-OOB				DATE 8/9/2022		TIME IN 9:15 AM		TIME OUT 12:20 PM	
ADDRESS 281 N Sanderson Ave, Hemet, CA 92545				FACILITY DESCRIPTION oob change ownership					
PERMIT HOLDER David Ruiz				EMAIL davidrd619@gmail.com				Major Violations 3	
PERMIT # PR0068624	EXPIRATION DATE 09/30/2022	SERVICE Routine inspection	REINSPECTION DATE 12/09/2022	FACILITY PHONE # (951)925-6555	PE 3621	DISTRICT 0016	INSPECTOR NAME Leslie Aranda		Points Deducted 20

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

B
SCORE 80

☒ 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	
<input checked="" type="radio"/> In	N/A	1. Food safety certification David Ruiz, Prometric, 6/20/25			2	
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4		
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2	
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2	
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2	
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2	
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	2
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/> In	N/O	N/A	12. Returned and re-service of food			2
<input checked="" type="radio"/> In			13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized Discussed chlorine 100ppm 30sec / Discussed water >100F	+	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT	
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2	
<input checked="" type="radio"/> In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="radio"/> In		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY						
<input checked="" type="radio"/> In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
<input checked="" type="radio"/> In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER						
<input checked="" type="radio"/> In			21. Hot and cold water available Water Temperature 3-comp sink: 83°F		4	2
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="radio"/> In			23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/> 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		



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Cotijas Taco Shop-OOB	DATE 8/9/2022	PERMIT # PR0068624
--	------------------	-----------------------

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Hand washing soap, paper towels or drying device, shall be provided in dispensers for proper handwashing. Observed the following:

-Missing paper towels in the handwashing sink by the 3-compartment sink.; Provide paper towels to the dispenser and ensure they are present at all times for proper handwashing.

-Missing paper towels in the handwashing sink by the front cash register area. Provide paper towels to the dispenser and ensure they are present at all times for proper handwashing.

-No paper towel dispenser inside the women's restroom. Observed a handful of paper towels above the soap dispenser. Ensure the paper towel dispenser is provided and the paper towels are placed at all times.

-A nonfunctional paper towel dispenser inside the men's restroom. Ensure the paper towel dispenser is repaired in an approved manner and the paper towels are provided inside the dispenser at all times.

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: All potentially hazardous food shall be maintained at 135F and above or 41F and below. Observed the following:

-Green salsa inside a plastic container on the food prep table with an internal temperature of 50F. There were plastic cups on the prep table with salsa measuring an internal temperature between 55-65F. The employee stated she had been portioning out the green salsa onto the plastic cups for approximately 15 minutes. The corrective action was to immediately relocate the plastic container of salsa and the plastic cups to the cooler to rapidly cool. Education was provided on site to the employee on ways to keep this potentially hazardous food at 41F and below (i.e. surrounding the salsa with ice, placing the plastic cups on an ice bath, immediately placing in the cooler, etc).

-Cabeza meat broth inside a plastic container in the hot holding unit. The internal temperature measured 117-119F. This was brought up to the person in charge and education provided on the metal inserts, metal containers, and to add sufficient water to the level of the food so it is hot holding at an internal temperature of 135F and above at all times. The food was relocated to the walk-in to rapidly cool as it had just been placed there.

-A double stacked container of American cheese above the metal container of mozzarella cheese inside the cold unit. The American cheese measured an internal temperature of 47F. Instruction given to discontinue double stacking food in this manner and ensure the potentially hazardous food are maintained at 41F and below at all times.

-A half sliced tomato on a plate above the cold holding inserts with an internal temperature of 65F. This half sliced tomato was observed initially at room temperature. Ensure once the tomatoes are sliced, that they are properly cooled to 41F and below in an approved manner (i.e. inside the cold holding unit, not above the top inserts) and maintained at 41F and below at all times.

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)



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Cotijas Taco Shop-OOB	DATE 8/9/2022	PERMIT # PR0068624
--	------------------	-----------------------

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, with no accumulation of dirt, dust, food residue, or other debris. Observed the following:

-Due to lack of hot water provided to the facility, the employees were instructed to not warewash as they do not have a minimum of 100F for proper warewashing. They were permitted to remove the food debris but not initiate the wash step of warewashing. The facility was instructed to warewash the dirty dishes once the hot water is restored to the facility.

-A strainer on the clean utensils area with rice debris around the food contact surface. This was corrected on site and relocated to be properly warewashed once the hot water is restored.

-Soiled ladles (with bulk food residue on them) on the clean utensils storage near the mixer. These were relocated to the 3-compartment sink to be properly warewashed.

-Glass goblets stored directly on the wire shelving of the clean utensils and equipment. As these are a food contact surface, ensure they are stored above a liner that is smooth, sealed, and regularly cleaned.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: At this time, the facility is closed due to lack of hot water provided at the food facility. The maximum water temperature at all the sinks (handwashing, food preparation, 3-compartment, restroom handwashing) reached a maximum of 83F. The owner stated they have been having issues with the hot water heater for 1-2 days prior. The facility stayed open as they were attempting to repair the hot water heater. The hot water heater was observed leaking water from the base of the hot water heater into a plastic container. The facility is closed until the hot water heater is repaired or replaced like for like and is able to provide hot water at a minimum of 120F to the facility.

How water of at least 120F must be provided for facilities with open food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: All food shall be separated and protected from contamination. Observed the following:

-In the 2-door reach in freezer, observed raw beef stored on a shelf above fries. Ensure raw foods are placed on lower/ separate shelving to prevent possible contamination.

-Precooked chicken tacos stored next to raw beef in the 2-door reach in freezer. Ensure raw foods are placed on lower/ separate shelving to prevent possible contamination.

-Raw shrimp stored above frozen vegetables in the 1-door reach in freezer. Ensure raw foods are placed on lower/ separate shelving to prevent possible contamination.

-Uncovered pot of menudo inside the walk-in cooler. Ensure all food is properly covered to prevent possible overhead contamination.

-Open bulk food container of salt. Ensure that all food containers are maintained closed to prevent possible overhead contamination.

-The scoops handles touching the bulk food (salt). Ensure all the scoops are properly stored inside the bulk food container with the handle upright to prevent possible contamination.

-Double stacked american cheese metal container above mozzarella cheese inside the cold holding unit. No obvious contamination observed at this time. Discontinue this to prevent possible contamination.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Cotijas Taco Shop-OOB	DATE 8/9/2022	PERMIT # PR0068624
--	------------------	-----------------------

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

Inspector Comments: NOTE: Observed an unlabeled spray bottle near the front handwashing sink. Ensure all spray bottles are labeled as to its contents.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

0

Inspector Comments: NOTE: Observed several unlabeled bulk food containers within the food facility (ex: flour, sugar, rice, beans, etc). Ensure all bulk food containers are properly labeled as to its contents.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: All utensils and equipment shall be approved and in good repair. Observed the following:

-Deteriorated caulking between the food preparation sink drainboard and the food prep table. A pizza box was placed in between these two units to seal the gap. Adjust the equipment and seal the gap in an approved manner with an approved material.

-A missing metal panel component inside the wash basin of the 3-compartment sink. Ensure to provide the missing metal component of the 3-compartment sink.

-A broken plastic spatula in the clean dishes side of the 3-compartment sink. Ensure once in disrepair, the utensils are removed from the facility as they are no longer smooth, sealed, and easily cleanable.

-Above the wash basin, observed a pot with the bottom burnt. Ensure once in disrepair, the pot is removed from the facility as it is no longer smooth, sealed, and easily cleanable.

-Deteriorated caulking on the wall behind the 3-compartment sink. Re-caulk the sink to the wall in an approved manner with an approved material.

-A split gasket on the walk-in cooler door. Replace the split gasket in an approved manner with an approved material.

-A leak under the walk-in cooler fans. There was a plastic container below with water collected. Repair the walk-in cooler unit as needed to eliminate the leak.

-Metal bowls being used as scoops are the bulk rice and beans. This is not an approved scoop. Ensure to only use approved scoops with handles on it.

-A loose handle on the right side of the 2-door cooler near the front cash register area. Secure the handle in an approved manner with an approved material.

-Deteriorated caulking at the women's restroom sink. The sink was detaching from the wall. Ensure the sink is properly re-attached to the wall and sealed in an approved manner with an approved material.

-A missing handle on the back delivery door, the door would self close but not all the way and without the handle, it was difficult for the employee to close it all the way. Ensure a handle is provided so the door self closes all the way and can be easily opened and closed.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Cotijas Taco Shop-OOB	DATE 8/9/2022	PERMIT # PR0068624
--	------------------	-----------------------

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

POINTS

1

Inspector Comments: All utensils and equipment shall be maintained clean. Observed the following in need of cleaning:

-The X Blender at the food prep table near the prep sink, as observed food debris at the base of the blender. Remove the food debris and maintain the blender clean at all times.

-Inside the mixer bowl and around the base where an attachment attaches, as observed food debris and a build-up at the point. Remove the food debris, and properly warewash the unit and keep it clean at all times.

-The inside and outside of the microwave, as observed food debris. Remove the food debris and maintain it clean.

-All of the bulk food containers, as observed excess food debris on the outside of the containers and lids. Remove the food debris and maintain them clean at all times.

-The hood filters, as observed excess grease. Remove the excess grease and maintain it clean at all times.

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: All utensils and equipment shall be handled and stored in an approved manner, protected from contamination. Observed the following:

-Three unsecured pressurized CO2 cylinders. Ensure the CO2 cylinders are secured at all times.

-The styrofoam to-go containers above the hot and cold holding unit with the food contact surface exposed. Ensure to properly store them, protected from contamination.

-The clear plastic lids above the microwave stored with the food contact surface exposed. Ensure to properly store them, protected from contamination.

-The metal tongs stored on the metal railing in front of the hot holding unit. This may be exposed to potential contamination as it is in the way of the aisle for the cookline. Discontinue the storage of the tongs in this manner and store them in an approved manner.

-The single-use utensils stored with the food contact surface exposed, near the customer soda machine. Ensure the utensils are properly stored faced down to prevent possible contamination onto the food contact surface.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

Inspector Comments: Observed a missing light cover above the bulk food items storage, near the 3-compartment sink. The light was observed without a shatterproof cover. Ensure adequate lighting is provided in all areas to facilitate cleaning and inspection. Light fixtures where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields.

Also observed a nonfunctional light on the left side of the ventilation hood. Ensure the light is fixed and all the lights under the ventilation hood are functional.

Observed excess dust on both the men and women's restroom vent covers. Remove the excess dust and maintain the vent covers clean at all times.

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Cotijas Taco Shop-OOB	DATE 8/9/2022	PERMIT # PR0068624
--	------------------	-----------------------

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

0

Inspector Comments: NOTE: Throughout the facility, observed several soiled wiping cloths placed on the food prep tables. Ensure the soiled wiping cloths used more than once are placed in the sanitizer buckets in between uses (chlorine 100ppm).

Also observed several sanitizer buckets inside the food facility measuring between 10-50ppm chlorine. Ensure the sanitizer buckets are properly prepared so they measure 100ppm chlorine at all times.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

0

Inspector Comments: NOTE: All plumbing shall be installed and maintained so as to prevent any contamination, kept clean, fully operative, and in good repair. Observed the following:

-The prep sink drain line directly inside the floor sink. Adjust the drain line to ensure there is at least a 1 inch air gap against possible backflow contamination.

-Low water pressure from the cold water knob at the food preparation sink. Adjust the water to ensure adequate water pressure is provided from the cold water knob.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

0

Inspector Comments: NOTE: At time of inspection, observed a personal beverage (water bottle with a red liquid inside) on the food prep table adjacent to where the green salsa was being portioned into the plastic cups. Ensure all personal beverages are placed in a designated area, away from food preparation and/or food storage to prevent possible cross contamination.

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)

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

POINTS

1

Inspector Comments: The floors, walls, and ceilings shall be maintained in good repair. Observed the following:

-A hole on the wall adjacent to the soiled linens hamper. Ensure to seal the hole in an approved manner with an approved material.

-An exposed outlet on the wall near the back door/ water heater/ Provide the outlet cover to seal the hole around the outlet.

-Cracked quarry floor tiles at the base of the water heater. Replace the cracked quarry floor tiles in an approved manner with an approved material.

-A missing ceramic cove base tile near the mixer. Provide a ceramic cove base tile to cover the gap.

-A hole behind the men's toilet basin. Seal the hole in an approved manner with an approved material.

-Deteriorated flooring throughout the food facility. This Department will research and advise regarding a timeframe in repairing the floor in an approved manner.

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Cotijas Taco Shop-OOB	DATE 8/9/2022	PERMIT # PR0068624
--	------------------	-----------------------

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

0

Inspector Comments: NOTE: The floors, walls, and ceilings are to be maintained clean, Observed the following in need of cleaning:

-The floor and floor sink under the 3-compartment sink, as observed excess food debris. Remove the food debris and clean the area.

-The floor and wall adjacent to the waste oil receptacle, as it was observed soiled. Remove the food debris and clean the area.

-The floor under the cookline, the cold holding unit, and the hot holding unit, as observed excess food debris. Remove the food debris and maintain it clean at all times.

Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: NOTE: Observed 1 employee without a Riverside County food handler card. Ensure they obtain their valid County of Riverside food handler card within 1 week (8/16/2022). Ensure ALL employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

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

Overall Inspection Comments

At this time, this facility failed to meet the minimum health standards of the California Health and Safety Code (80 =B). A re-inspection has been set for 1 week (8/16/2022). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "B" card posted, do not move, remove, or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions, contact Leslie Aranda at LAranda@rivco.org or call 951-766-2824.

Facility closed sign posted. Do not remove, obstruct or operate until the hot water is verified by a member of this Department for reopening.

Owner stated he is the new owner as of January 2021. Inspector will verify with the office that the change of ownership process has been started in order to complete the change of ownership process and for the new owner to attain the permit in his name.

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

Javier Lugo Jr
Person in Charge
08/09/2022

Leslie Aranda
Environmental Health Specialist
08/09/2022

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:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions 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."

No foil or cardboard
on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat
Food

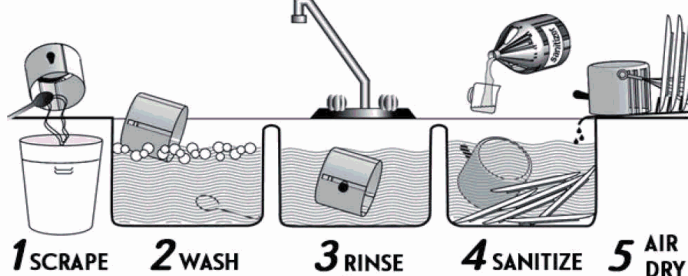
Cooked
Food

Raw Meat,
Raw Eggs

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

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
 - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



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 41°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.

PROPER FOOD THAWING METHODS



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



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
260 N Broadway
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

CORONA
2275 S Main St #204
Corona, CA 92882
Phone 951-273-9140
Fax 951-520-8319

HEMET
800 S Sanderson Ave #200
Hemet, CA 92545
Phone 951-766-2824
Fax 951-766-7874

INDIO
47-950 Arabia St #A
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8303

MURRIETA
30135 Technology Dr #250
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0245

PALM SPRINGS
554 S Paseo Dorotea
Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

RIVERSIDE
4065 County Circle Dr #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017