**FACILITY NAME**
TORTILLERIA GUERRERO

**FACILITY DESCRIPTION**
Not Applicable

**PERMIT HOLDER**
EUTIMIO GUERRERO

**EMAIL**
gmeatmarket@outlook.com

**PERMIT #**
PR0008549

**EXPIRATION DATE**
10/31/2022

**SERVICE**
Routine inspection

**REINSPECTION DATE**
Next Routine

**FACILITY PHONE #**
(760)398-7675

**PE**
3620

**DISTRICT**
0038

**INSPECTOR NAME**
Klarysa Green

**DATE**
9/29/2022

**TIME IN**
10:30 AM

**TIME OUT**
11:40 AM

**SCORE**
B

**COS**
OUT
OUT
OUT
OUT

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**GRID**

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**DEMONSTRATION OF KNOWLEDGE**

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**EMPLOYEE HEALTH AND HYGIENIC PRACTICES**

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**PREVENTING CONTAMINATION BY HANDS**

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**TIME AND TEMPERATURE RELATIONSHIPS**

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**PROTECTION FROM CONTAMINATION**

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**SUPERVISION / PERSONAL CLEANLINESS**

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**GENERAL FOOD SAFETY REQUIREMENTS**

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**FOOD STORAGE/ DISPLAY / SERVICE**

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**PHYSICAL FACILITIES**

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**EQUIPMENT / UTENSILS / LINENS**

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**PERMANENT FOOD FACILITIES**

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**SCHOOL AND HEALTHCARE PROHIBITED FOODS**

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**WATER / HOT WATER**

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**LIQUID WASTE DISPOSAL**

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**CONSUMER ADVISORY**

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**CONFORMANCE WITH APPROVED PROCEDURES**

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**COMPLIANCE AND ENFORCEMENT**

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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.
## 1. FOOD SAFETY CERTIFICATION

**Inspector Comments:** Observed the food manager certificate to be missing. Maintain at least one valid food manager certification on-site. Ensure food managers certificate is obtained within 60 days.

**Violation Description:** Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

| POINTS | 2 |

## 5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

**Inspector Comments:** Observed employee to change gloves without washing hands in between changing of gloves. Instructed employee of proper hand washing practices that shall take place in between changing of gloves.

**Violation Description:** Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

| POINTS | 2 |

## 23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

**Inspector Comments:** Observed the following:
- Several live cockroaches on the floor near the ovens adjacent to the walk-in cooler. Person in charge stated that the facility is receiving pest control for cockroaches on a monthly basis, that their last pest control was received on 9/28/22. Advised person in charge to increase pest control services to every two weeks until pest activity ceases, then to maintain receiving pest control monthly. Cover floor sinks during closing, eliminate hiding spots for vermin by sealing holes and gaps throughout facility, and eliminate grease and sugar build-up throughout facility. Person in charge showed inspector the receipt for most recent pest control during inspection.
- Remove dead cockroaches from the floor underneath the back metal storage racks near the 3-compartment sink.
- Several flies around the facility. Eliminate flies from facility by using approved pest control measures.

**Violation Description:** Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

| POINTS | 4 |

## 24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

**Inspector Comments:** Remove "Raid" and "Insecticide" domestic bug spray bottles from the facility and ensure that official pest control services are obtained for pest control needs.

**Violation Description:** Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

| POINTS | 1 |

## 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

**Inspector Comments:** Discontinue storage of cake stored uncovered inside the walk-in cooler. Ensure foods are stored covered with a secure, tight fitting lid when not in use to prevent contamination. Person in charge voluntarily condemned and discarded this item during inspection.
- Discontinue storage of frosting inside the walk-in cooler uncovered. Foods shall be stored covered and in an manner to prevent 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))

| POINTS | 2 |
31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

Inspector Comments: Food shall be stored in a manner protected from contamination. Observed the following:
- A box of frosting to be stored inside walk-in cooler directly on the floor. Discontinue storage of foods in this manner and ensure food is stored at least 6" off of the floor.
- Several plastic bins of food to be stored underneath the metal racks inside the walk-in cooler. Discontinue storage of foods in this manner and ensure foods are stored at least 6" off of the floor.
- Discontinue storage of plastic bin directly on top of eggs inside the walk-in cooler. Storage of materials shall be stored in an approved manner, to prevent contamination.

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

Inspector Comments: Repair the disconnecting faucet at the 3-compartment sink to good condition.

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

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

Inspector Comments: Sanitizer test strips shall be available at all times to test the sanitizer concentration. Observed no quaternary ammonia test strips to be available at time of inspection.

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

Inspector Comments: Clean the following:
- Build-up from tortilla machine in the back food prep area
- Food debris from inside the front microwave
- Dust accumulation from the fan near back food prep entrance area
- Dust accumulation from the fan guards on the condenser inside the walk-in cooler
- Dirt and dust accumulation from the gasket at the walk-in cooler

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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

Inspector Comments: Eliminate clutter from the area near the 3-compartment sink, the back storage racks near the back door, and near the corn cooking machine.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

Inspector Comments: Note: Discontinue storage of paper towel roll on the toilet tank inside the back employee restroom. Ensure that toilet facilities are stocked with paper towels inside wall mounted dispensers at all times.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)
44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

Inspector Comments: Observed the following:
- A personal phone stored on the front drink prep counter, as well as a personal cell phone stored on the topping ingredient rack in the back food prep area. Discontinue this practice and ensure that all personal items are maintained in lockers or in other approved designated areas.
- Discontinue storage of personal drinks and personal items to be stored intermingled with items for sale inside the front glass display case. Ensure that all personal items are maintained in lockers or in other approved designated areas.
- An uncovered personal drink stored on the back metal rack near the 3-compartment sink. Discontinue this practice and ensure that all personal drinks are maintained in lockers or in other approved designated areas.

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

Inspector Comments: Repair the following:
- Damaged wall near the walk-in cooler
- Repair the deteriorating sealant at the base cove tiles near the walk-in cooler
- Repair/ replace the broken floor tile at the corn cooking machine
- Repair the deteriorating FRP (corners) near the back delivery door

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

Inspector Comments: Clean the following:
- Build-up from the floor in the back food prep room
- Trash debris from the floor underneath the front food prep counter space
- Flour and debris from the floor underneath the back storage racks near the 3-compartment sink
- Floor underneath the 3-compartment sink
- Dirt accumulation from door frames near the back delivery door

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

Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (81=B). A reinspection will be set for one week (10/6/22). Ensure violations listed on this report are corrected by this date in order to be re-scored. “B” card posted. “A” card removed. “B” card must remain posted until removed by an employee of this Department. Contact Khrysta Green with any questions at 760-863-8287 or Khgreen@rivco.org.

This was a joint inspection completed with B. Barradas.

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.
FOOD ESTABLISHMENT INSPECTION FORM

<table>
<thead>
<tr>
<th>FACILITY NAME</th>
<th>DATE</th>
<th>PERMIT #</th>
</tr>
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<tbody>
<tr>
<td>TORTILLERIA GUERRERO</td>
<td>9/29/2022</td>
<td>PR0008049</td>
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**Signature**

Signature not captured due to COVID 19 pandemic.

<table>
<thead>
<tr>
<th>Victoriano Baylon</th>
<th>Khrysta Green</th>
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<tbody>
<tr>
<td>Person in Charge</td>
<td>Environmental Health Specialist</td>
</tr>
<tr>
<td>09/29/2022</td>
<td>09/29/2022</td>
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</table>
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:
   - 100 ppm of a chlorine-based sanitizer for a minimum of 30 seconds in the solution.
   - 200 ppm of a quaternary ammonium-based sanitizer for a minimum of 60 seconds in the solution.
   - 25 ppm of an iodine-based sanitizer for a minimum of 60 seconds in the solution.
5. AIR DRY – 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 40°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.

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures.

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<th>Temperature</th>
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<td>Poultry</td>
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<td>Meat and Sausage</td>
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<tr>
<td>Single Piece Meat (Boneless, Legs, Pork)</td>
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<td>15 seconds</td>
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</table>

Food temperature cannot be felt - use your probe thermometer!

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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

CORONA
2275 S Main St
Corona, CA 92882
Phone 951-273-9140
Fax 951-530-8319

HEMET
805 S Sanderson Ave #200
Hemet, CA 92545
Phone 951-786-8287
Fax 951-786-8287

INDIO
47-450 Avenida Norte
Indio, CA 92201
Phone 760-394-1045
Fax 951-461-0284

MURRIETA
30315 Tech Drive ste 250
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0284

PALM SPRINGS
554 S Palm Desert
Palm Springs, CA 92264
Phone 760-330-1048
Fax 760-330-1470

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