



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 Tacos El Cacheton-OOB				DECAL #		LICENSE PLATE 7Z20331		DATE 1/21/2022		TIME IN 8:00 PM		TIME OUT 8:40 PM	
LOCATION 83711 Peach St, Indio, CA 92201										REINSPECTION DATE 1/28/2022			
PERMIT HOLDER				VEHICLE DESCRIPTION 1985 Chevy				E-MAIL Not Specified				Major Violations 3	
PERMIT # PR0080270		EXPIRATION DATE: 12/31/2021		SERVICE Routine inspection		FACILITY PHONE: (562)506-4731		PE 2645		DISTRICT 0000		INSPECTOR NAME Michael Jaime	
										Points Deducted 17		SCORE 83	

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
In		N/A	1. Food safety certification			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In			2. Communicable disease; reporting, restrictions and exclusions		4	
In	N/O		3. No persistent discharge from eyes, nose, and mouth			2
In	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 properly			2
In			6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	2
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2
In	N/O	N/A	9. Hot-held foods destroyed at end of day			2
In	N/O	N/A	10. Proper cooking time and temperature		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Food on MFF only; food stored at commissary			2
In			13. Food unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			Sanitizer Method: No water available	No water available		

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display/Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	17. Compliance with variance, specialized process, and HACCP Plan			1
CONSUMER ADVISORY / SCHOOL AND HEALTH CARE PROHIBITED FOODS						
In	N/O	N/A	18. Written disclosure/reminder for raw or undercooked food; licensed healthcare facilities / schools, no prohibited food		4	2
SAFETY						
In			19. Fire ext. present / charged; first aid kit / power source; LP gas equipment			1
In			20. Cooking equipment secure/latched; emergency exit unobstructed			2
WATER / HOT WATER						
In			21. Hot and cold water available		4	2
			Water Temperature No hot water: °F			
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 / 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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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: Mobile 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 manager certificate not available at the time of the inspection. Obtain a valid food manager certificate within 60 days.

Violation Description: MFFs 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 MFF and made available for inspection. (113947.1-113947.5)

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: HAND WASHING

Operator observed actively preparing food with soiled hands, and with a lack of water. Hand wash stations shall be fully operable during hours of operation.

Corrective action: Facility CLOSED. Facility shall maintain warm water (i.e. 100F to operate). Adjust, repair, or fill water unit prior to operating. Schedule a follow up inspection by 1.28.22 with a member of this department. Facility shall not operate until approved by a member of this department. Operating prior to approval will result in a citation, office hearing, or other legal action.

Violation Description: Employee's 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 foods; 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. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

7. PROPER HOT / COLD HOLDING TEMPS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: HOT HOLDING

- Numerous containers of cooked beef measured at 110F stored in ambient temperature inside the following areas: the 3-compartment sink, near the cutting board by the cooks line, and on prep tables on the sides of the cooks line. Operator was unaware of how long the food had been held out of temperature.

Corrective action: Food voluntarily discarded. Education provided on proper hot holding temperatures. Maintain all hot held potentially hazardous foods at a minimum of 135F or above.

Violation Description: Potentially hazardous foods 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. (113996, 113998)

21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: WATER

Facility hot water shall be at least at 120°F, and a minimum of 100F warm water at all hand wash stations.

a) Facility did not have potable water at the time of the inspection.

Corrective action: Facility CLOSED. Facility shall maintain a minimum of 100F warm water to operate, and minimum of 120F throughout. Adjust, repair, or fill water unit in an approved manner. Schedule a follow up inspection by 1.28.22 with a member of this department. Facility shall not operate until approved by a member of this department. Operating prior to approval will result in a citation, office hearing, or other 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)



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36. EQUIPMENT / UTENSILS INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

Remove the accumulation of food, debris, grease and/or grime from the following:

- All cold holding units
- The 3-compartment sink
- The hand wash sink
- The entire cooks line
- The black floor mats throughout the facility
- The basin utilized to store drinks at the far end of the mobile unit
- The floors, walls throughout the facility

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, 114301(g), 114303(b))

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Food handler cards shall be posted onsite or otherwise made available for inspection.

Food handler cards not available at the time of the inspection. Obtain valid Riverside County Food handler cards within one week, and maintain onsite for future inspections.

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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: Food voluntarily discarded listed in violation 7.

Overall Inspection Comments

A routine inspection conducted by M. Jaime and L. Lizalde.

At this time, this facility has failed to meet the minimum requirements of the CA Health and Safety Code (83= B).

Facility also CLOSED due to: LACK OF HOT WATER

A reinspection will be conducted to verify all items listed have been corrected in 1 week 1.28.22). "A" card removed. "B" card posted as well as Facility CLOSED sign and must remain posted until removed by someone from this department. Removal of the "B" card or CLOSED sign will result in a citation of \$100. If violations are corrected before this date you may contact a member of this department at (951)461-0248 to schedule a re-inspection.

Signature

Signature not captured due to
COVID 19 pandemic

Manual Gonzalez

Michael Jaime

EHS 3

01/21/2022

01/21/2022