



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
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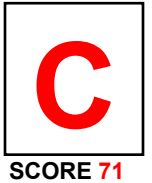
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Playas de Ixtapa</b>				DATE 5/12/2022		TIME IN 9:25 AM		TIME OUT 1:45 PM	
ADDRESS 256 E 3rd St, Perris, CA 92570				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Olivia Morend de Gonzalez				EMAIL Not Specified				Major Violations 2	
PERMIT # PR0072017	EXPIRATION DATE 01/31/2023	SERVICE Routine inspection	REINSPECTION DATE 9/12/2022	FACILITY PHONE # (951)229-3967	PE 3621	DISTRICT 0016	INSPECTOR NAME Leslie Aranda		Points Deducted 29

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



☒ 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/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		4	2
In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	7. Proper hot and cold holding temperatures	+	4	2
In	N/O	8. Time as a public health control; procedures and records		4	2
In	N/O	9. Proper cooling methods	+	4	2
In	N/O	10. Proper cooking time and temperature		4	2
In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
In	N/O	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	14. Food contact surfaces: clean and sanitized	+	4	2
Dishmachine 50ppm bleach / Discussed water >100F					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	16. Compliance with shell stock tags, condition, display			2
In	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
In	N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
In		21. Hot and cold water available		4	2
Water Temperature food prep sink: 120°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	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		1
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		1
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		1
55. Impound		1



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1. FOOD SAFETY CERTIFICATION

POINTS

2

**Inspector Comments:** Observed the food facility to not have a current employee with a food manager's certificate. Ensure at least 1 employee registers for an approved food safety certification examination within 1 week (5/19/2022). Send proof of registration to Leslie Aranda at LAranda@rivco.org.

Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.

**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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Potentially hazardous food shall be held at 41F and below or 135F and above. Observed the following:

-Cooked/ charred green peppers on a bowl on the food prep counter near the front cold top unit with an internal temperature of 97F. The cook stated the cooked green peppers had been placed there from cooking for approximately 30 minutes. Instruction given to the cook to relocate the cooked green peppers to the refrigerator for RAPID COOLING.

-Masa on the food preparation table next to the fryer on a low ice bath, with an internal temperature of 48F. The person working with the masa stated they had been working with it on the table for approximately 4 hours. The employee stated that the tortillas are cooked to order, and that when not pressing the masa, the masa sits out at room temperature on an ice bath (it was lower than the food). The employee to voluntarily discarded the masa and instruction given to keep the masa at 41F (refrigerator) and below in between uses.

-Green salsa in small plastic cups inside the bar countertop cooler measuring and internal temperature of 49F. Person in charge stated they had been placed there for about 1.5 hours. Instruction given to relocate to walk-in cooler/ walk-in freezer to rapidly cool to 41F and below.

-Red salsa on an ice bath on the counter near the toasters measuring an internal temperature of 50F. Person in charge stated it had been placed there for about 1.5 hours. Instruction given to relocate to the freezer/ walk-in freezer to rapidly cool to 41F and below.

-All potentially hazardous food inside the walk-in cooler was voluntarily discarded due to the walk-in cooler holding food at 52-55F. The food had been there for over 4 hours and the food was voluntarily discarded. See attached voluntary condemnation receipt.

**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)

9. PROPER COOLING METHODS

POINTS

2

**Inspector Comments:** At time of inspection, observed a large pot of broth cooling with an ice paddle directly under the back delivery door air curtain. Instruction given to the person in charge to relocate the large cooling pot, and to not cool it under the air curtain to prevent possible contamination onto the cooling potentially hazardous food.

All potentially hazardous food shall be rapidly and properly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. It shall be cooled in shallow containers, in smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment.

**Violation Description:** All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)



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13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

**Inspector Comments:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. Observed the following:

-Cooked food residue (Mexican Rice) that had spilled onto ready-to-eat broccoli. The broccoli also had yellow discoloration that the inspectors deemed no longer fit for human consumption. This was shown to the person in charge and the broccoli was voluntarily discarded.

-Tomatoes/ tomato sauce in a container inside the walk-in cooler with mold growth inside. This was shown to the person in charge and it was voluntarily discarded.

-Cooked sauce which had spilled onto a container of salad. This was shown to the person in charge and they voluntarily discarded of the salad. The top of the lid was damaged which provided a hole that allowed the sauce to spill inside the salad.

**Violation Description:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** At time of inspection, observed a damp yellow microfiber cloth used to clean/ wipe the clean silverware. Person in charge stated it was to clean and remove the water spots. Instruction given to discontinue this practice as this negates the final sanitization and air dry step. If the staff wishes to remove the water spots, only use a dry clean microfiber cloth or a clean cloth with a minimal amount of sanitizer (200ppm quaternary ammonia) as a secondary sanitization step. As a corrective action, the silverware was relocated to the 3-compartment sink to be warewashed.

All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized.

**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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

**Inspector Comments:** At time of inspection, observed excess flies inside the back unapproved warehouse storage. The flies were landing on the clean aprons. Instruction given to the person in charge to NOT USE these aprons as they have been contaminated by the flies. Also observed excess flies in the back dumpster area due to the excess trash, cardboard, and debris. Ensure to take the necessary actions to keep the food facility and surrounding premises free from vermin.

**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)

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

POINTS

1

**Inspector Comments:** Observed damaged/ missing weatherstripping on the side of the back door near the employee restrooms. Provide the missing side weatherstripping to prevent the entrance of vermin.

**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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

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

- Uncovered panko crumbs on the lower shelf of the cookline shelving. Ensure all food is properly covered, protected from contamination.
- Soiled lids on food containers throughout the walk-in cooler, as observed EXCESS food residue on the sides of the containers and on top of the lids. Ensure to properly remove food debris and maintain the containers clean to prevent possible cross contamination.
- Uncovered food throughout the walk-in cooler. Ensure to properly cover all food stored inside the walk-in cooler.
- Storage of cooked food above ready to eat food. Ensure to properly store food (top is ready to eat food, middle is cooked food, and below is raw food) 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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

**Inspector Comments:** Food shall be stored in approved containers and labeled as to its contents. Food shall be stored at least 6 inches above the floor on approved shelving. Observed the following:

- Sacks of onions and boxes of lemons and limes on the floor of the back unapproved warehouse storage. Instruction given to relocate to approved shelving within the food facility.
- Unlabeled bulk in the dry storage room. Ensure to label all bulk food.
- Food stored on the floor of the walk-in freezer. Ensure all food is elevated at least 6 inches above the floor.

**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))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

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

- Deteriorated caulking on the wall behind the front handwashing sink (near the cold tops and cookline), the food preparation sink, the back handwashing sink, and the bar handwashing sink. Re-caulk the above listed items in an approved manner with an approved material.
- Severe scoring on the cutting board located adjacent to the front cold top unit, the cutting boards on the 2 cold top units (1 across from the cookline and 1 across from the soda machine), and the cutting board located in the bar area. Repair/ replace the severe cutting boards and ensure they are maintained in good repair at all times.
- 3 chipped plates near the front cold top unit. When brought up to the cook, they discarded of the chipped plates. Ensure to regularly monitor the utensils and equipment and keep the utensils and equipment in good repair.
- A bowl being used a scoop inside the container of rice inside the walk-in cooler. Discontinue the use of a bowl as a scoop and only use approved utensils and equipment.
- Unapproved porous lavarock molcajetes. Discontinue the use of the porous lavarock molcajetes and only use approved commercial food grade utensils and equipment that are smooth, sealed, and easily cleanable.
- A white string tied to hold up a shelf to the left of the low temp dishmachine. Remove the white string and ensure the shelf is held up in an approved manner with an approved material. Repair the shelf as needed to ensure it is in good repair.
- Split gaskets on the cold top unit across from the cookline. Replace the split gaskets in an approved manner with an approved material.
- A clear plastic "THANK YOU" shopping bag used to store masa. Discontinue the use of the clear plastic "THANK YOU" shopping bags as this is not food grade and not approved. Only use approved food grade bags.
- Excess soiled cooking equipment in the back unapproved warehouse storage. Person in charge stated they no longer work/ no longer use. Ensure to remove from the facility.
- Strainer with frayed wiring. This was shown to the person in charge and they voluntarily discarded.
- The walk-in cooler, as at start of inspection measured it holding potentially hazardous food between 52-55F. By the end of the inspection, the walk-in cooler had been repaired and holding at 41F and below. Ensure to keep all equipment in good repair.
- 3 Non-commercial grade chest freezers inside the food facility. This is existing non-compliant, when in disrepair or sanitary violations occur, this will need to be brought up to code to commercial grade equipment.
- Broken metal scoop inside the flour bulk food container. Repair/ replace the broken metal scoop.
- Broken bulk food lids. Repair/ replace the broken bulk food lids.

**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

POINTS

1

**Inspector Comments:** Food facilities that prepare food shall have approved warewashing equipment. Observed the following:

- The 3-compartment sink has only a sprayer on the left side of the 3-compartment sink and the faucet located on the right side only reaches the middle and right basins of the 3-compartment sink. Ensure to install a faucet on the left faucet of the 3-compartment sink to ensure a faucet reaches all basins of the 3-compartment sink.
- The bar 3-compartment sink had a faucet that did not reach all 3 basins. Ensure to adjust the faucet and ensure it reaches all basins of the 3-compartment sink.

**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)



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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 can opener, as observed the can opener tip soiled with food debris. Remove the food debris.
- The tops of the shakers near the cold top units, as the tops of the shakers were observed soiled. Remove the excess food debris.
- Soda syrup residue on the shelving containing the syrup boxes. Remove the syrup residue and maintain the shelving clean.
- The panko crumbs bulk container scoop soiled with caked food. Ensure to regularly wash, rinse, and sanitize the scoop to keep it clean and prevent food caking.
- Soiled food residue on the planetary component of the stand mixer on the floor. Remove the food residue and maintain the planetary component and the stand mixer clean at all times.
- Food debris inside the gaskets of the cold top unit across from the cookline. Remove the excess food debris and maintain the gaskets clean.
- Excess grease under the hood and on the hood filters. Remove the excess grease and maintain the hood and hood filters clean at all times.
- The paper towel dispensers and soap dispensers for the handwashing sinks, as they were observed soiled. Remove the debris and maintain them clean.
- The walk-in cooler shelving racks, as observed them to be soiled with excess food debris. Instruction given to remove the food debris and maintain them clean at all times. Observed 1 shelving rack excessively rusted. Instructed the person in charge to replace the heavily rusted shelving.
- Soiled chest freezer near the soda machine, as observed it soiled and with a dirty smell. Properly wash, rinse, and sanitize to keep it clean and eliminate the smell.
- The food grinder, as observed food debris around the grinder. Remove the food debris and maintain clean.
- Condensate on a cardboard box inside the walk-in freezer. Remove the condensate and maintain the equipment and food 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:** Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. Observed the following:

- A stand mixer stored on the floor adjacent to the table near the walk-in cooler. Store the stand mixer in an approved manner (elevated, on casters, etc) to facilitate cleaning and storage.
- Clean and soiled linens and aprons stored in the back unapproved warehouse area. Ensure to relocate the clean and soiled linens and aprons inside the permitted food facility to prevent possible contamination.

**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)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

**Inspector Comments:** Observed a moist wiping cloth under the bar cutting board (used to cut limes). Instruction given to the employee to discontinue the placement of a wiping cloth under the cutting boards to prevent possible cross contamination. Wiping cloths shall only be used in approved manner.

Observed the sanitizer bucket containing 200ppm quaternary prepared with hot water. When preparing the quaternary ammonia solution, ensure to prepare with cool or room temperature water, as hot water will negatively affect (evaporate) the quaternary ammonia sanitizer solution. Wiping cloths used more than once shall be stored in a sanitizer solution of approved concentration.

At time of inspection, inspectors observed that the wiping cloth sanitizing solution contained both quaternary ammonia and bleach as both test strips changed color. The sanitizer buckets measured 200ppm quaternary ammonia and 50ppm bleach. Instruction given to the person in charge to IMMEDIATELY DISCONTINUE this and to only pick one sanitizer for the sanitizer buckets. Person in charge stated they would only use the quaternary ammonia for the sanitizer buckets.

**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

1

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

-The front handwashing sink (near the cookline/ cold top units) to be slow draining. Repair the sink as needed to ensure it is properly draining at all times.

-A leak under the 3-compartment sink. Repair the plumbing as needed to eliminate the leak.

**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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

**Inspector Comments:** 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. The exterior premises shall be kept clean and free of litter and rubbish. Observed the following:

-The dumpsters open at time of inspection. Maintain dumpsters covered when not in use.

-The waste oil receptacle heavily soiled on the outside. Remove the excess debris and ensure to maintain the waste oil receptacle clean to prevent attraction of vermin.

-Excess trash, cardboard, and debris behind the back delivery door. The employees were working on breaking down the boxes and relocating the trash inside the dumpsters. The owner stated they were busy due to the holiday. Ensure to keep the back of the restaurant clean at all times.

-Excess milk crates and 5 gallon buckets behind the restaurant. Discard of the milk crates and 5 gallon buckets and do not allow the accumulation of milk crates and 5 gallon buckets to prevent the harborage of vermin and to keep the premises clean.

-The back unapproved warehouse area with trash cans FULL of recyclables (glass bottles and cans). Ensure to provide regular trash service to remove the excess recyclables from the premises of the facility on a regular basis and prevent excess accumulation.

**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)





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43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

0

**Inspector Comments:** NOTE: Observed the paper towels stored outside of the paper towel dispenser inside the employee restroom. Ensure the paper towels are stored inside the dispenser 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)

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

POINTS

1

**Inspector Comments:** The floors, walls, ceiling finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. Observed the following:

-Damaged ceiling at the swamp cooler, with a large gap at the top. These damaged ceiling tiles were located near the produce cooler and employee lockers. Repair the ceiling and tiles in an approved manner.

-Damaged vinyl cove base under the food preparation table near the clean dishes and utensil storage. Repair the damaged cove base in an approved manner.

-Damaged cove base near the fire extinguisher. Repair the cove base 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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

**Inspector Comments:** The floors, walls, and ceilings shall be maintained clean. Observed the following in need of cleaning:

-The wall behind the cookline, as observed excess grease. Remove the excess grease and maintain the wall clean.

-The back door, as observed it to be soiled. Remove the excess food debris and maintain it clean.

-The ceiling and vents near the dry storage room, as observed excess dust and debris.

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

51. PLANS APPROVED / SUBMITTED

POINTS

0

**Inspector Comments:** At time of inspection, observed an UNAPPROVED section of a warehouse immediately behind the restaurant back delivery door with storage of paper goods, canned food, excess cookline equipment, dirty and clean aprons, chemicals, packaged food items, gloves, onions, lemons, limes, and oranges. The area was observed with UNAPPROVED FINISHES, as the floor was blacktop in disrepair, the shelving was raw wood, and the walls were made out of tarp material. The warehouse also had an EXCESS of flies and cats and kittens living inside. Instruction was given to the owner to IMMEDIATELY relocate the paper goods, packaged sauces, and canned food items inside the permitted food facility and to only store tools, paint, chemicals inside that warehouse. NO FOOD OR FOOD CONTACT ITEMS shall be stored in this unapproved storage area.

If this facility wishes to properly convert this room into a permanent storage area, contact the Hemet Environmental Health office for guidance/ steps on the planning/ plan check process.

**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval prior to the commencement of work. (114380)

54. VOLUNTARY CONDEMNATION

POINTS

0

**Inspector Comments:** See attached form.

**Violation Description:** I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.





County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
[www.rivcoeh.org](http://www.rivcoeh.org)

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Playas de Ixtapa	DATE 5/12/2022	PERMIT # PR0072017
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55. IMPOUND

POINTS

0

**Inspector Comments:** Impound tag posted on the back unapproved warehouse area. The food items, paper goods, linens, and equipment are to be relocated inside the food facility. This storage is only allowed for toxics and chemicals, and tools. A re-inspection is scheduled in 1 week (5/19/2022) to ensure the food and paper goods have been removed from this unapproved location.

**Violation Description:** Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

Overall Inspection Comments

This was a joint inspection conducted by Leslie Aranda and Kristina Wagen. This routine inspection was conducted in conjunction with a complaint investigation (CO0082976).

This facility has failed to meet the minimum sanitation requirements of the California Health and Safety Code (71=C). Due to repeated failed inspections within a two year period, an administrative hearing will be held at 800 S Sanderson Ave, Hemet., CA suite 200 on Wednesday 5/18/2022 at 3pm. "A" card removed, "C" card posted. "C" card posted and must remain posted, do not move, remove, or block placards to avoid penalty. "C" card is to remain posted until removed by a member of this Department. If you have any questions, contact Leslie Aranda at [LAlanda@rivco.org](mailto:LAlanda@rivco.org).

**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](http://www.rivcoeh.org).

Signature

Blanca Radilla  
Person in Charge

05/12/2022

Leslie Aranda  
Environmental Health Specialist

05/12/2022

## 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

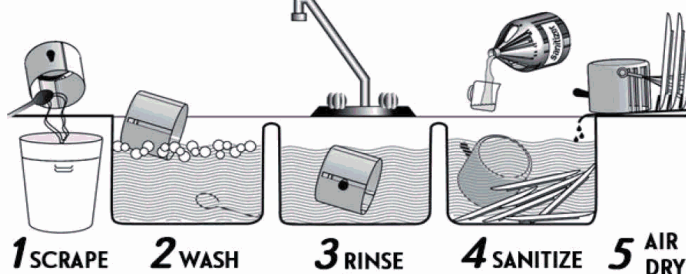
Cooked  
Food

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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> 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