



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

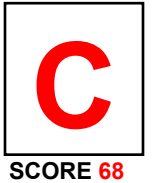
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Tacos Campestre-OOB				DATE 8/17/2022		TIME IN 12:20 PM		TIME OUT 4:55 PM	
ADDRESS 2055 N Perris Blvd #A7, Perris, CA 92571				FACILITY DESCRIPTION oob change ownership					
PERMIT HOLDER Maria de Lourdes Zarate				EMAIL nayelinar1022@gmail.com				Major Violations 3	
PERMIT # PR0005426	EXPIRATION DATE 11/30/2022	SERVICE Routine inspection	REINSPECTION DATE 8/25/2022	FACILITY PHONE # (951)591-3318	PE 2620	DISTRICT 0014	INSPECTOR NAME Maxine Martinez	Points Deducted 32	

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
Discussed chlorine 100ppm/ Wash 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 3-compartment sink 120F°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		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		1
53. Permit suspended / revoked		
54. Voluntary condemnation		1
55. Impound		1



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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.
Observed the Food Safety Manager Certificate missing from facility. Email proof of enrollment in a Food Safety Manager course by 9/16/2022 to MaxMartinez@rivco.org. Provide current/valid Food Safety Manager Certificate by 10/17/2022 and email to MaxMartinez@rivco.org.
Failure to comply may result in further legal action (i.e. hearing, citation).

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)

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

Inspector Comments: Employees shall not eat, drink, or use tobacco in any food-related area where contamination may result.
Observed the cook eating birria tacos while cooking on the cook line.
Discontinue eating or drinking in the kitchen. Employees may have a beverages and food away from food areas, and ensure there is no risk of contamination. After drinking, employees must wash their hands. Education was provided.

Violation Description: No employees shall eat, drink, or smoke in any work area. (113977)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result.

1) Observed an employees throwing away trash then proceeded to put on gloves and started cooking customers without washing his hands in between tasks. Inspector asked him to wash his hands.

2) Observed an employee washing his hands with only cold water, since there was not any hot water at the handwashing faucet. Inspector asked him to wash hands again.

3) Observed front employee handling money, serving customers food, drinks and condiments without washing his hand in between tasks. Ensure all employees are washing hands after each task.

Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100 F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated. Education was provided and employees washed their hands properly.

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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided.

Observed a large bowl in the basin of the hand washing sink.

Discontinue to store any utensils and bowls in the handwashing sink. Ensure handwashing sink is easily accessible and clean 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: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

Observed a metal container full of cheese sitting on top of the cold-top unit, located next to the flat grill.

Cheese measured at 57F. Person in charge stated cheese was placed on the cold-top unit about 15 minutes ago. Inspector instructed person in charge to place cheese into one of the cold holding units in the back of the kitchen.

Maintain all potentially hazardous food at 41F or below.

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)



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9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: 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.

Observed red salas (2lbs) portioned out into small plastic containers in the cold-top unit that has been improperly cooled since the day prior measuring 54F. Cold-top unit located near the dining area.

The salsa was voluntarily discarded as the person in charge stated the salsa was placed in the cold-top unit a day prior. The food item was not RAPIDLY cooled in an approved manner and therefore were discarded.

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)

21. HOT AND COLD WATER AVAILABLE

POINTS

2

Inspector Comments: Handwashing sinks must provide warm water of at least 100°F.

Observed the handwashing sink in the restroom measuring at 90F.

Restore water to be at least 100F.

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)

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

POINTS

1

Inspector Comments: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin. Facility shall only use approved pest control measures. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

Observed the following:

- 1) Gap in between the two front doors. Eliminate gap in an approved manner (weather stripping) to prevent the possibility of vermin entry.
- 2) Front door propped open. Maintain all doors closed during operating hours.
- 3) Back door air-curtain non-functional. Ensure the air curtain is functional and turned on during all business hours.
- 34) Back door air-curtain dusty. Maintain air-curtain clean and free of any dust.

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)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

According to the person in charge and one employee, both did not know the chlorine concentration.

Person in charge and employee was instructed to ensure the chlorine concentration solution needs to be at 100ppm.

Education and training provided.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

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

Observed the following:

- 1) The front cold-top unit holding potentially hazardous food at an internal temperature of 55F. This unit was impounded and only non-potentially hazardous food was allowed inside (cilantro, onions, and limes). This unit is not to be used for potentially hazardous food until it is repaired, holding 41F and below, and verified by a member of this Department.
- 2) Centaur blender not NSF approve to be used in the facility. Remove blender from the facility.
- 3) Ice machine contains tape all along the inside of the machine. Replace or repair ice machine in an approve manner.
- 4) Observed cardboard stored above equipment with food items placed over it at the cookline. Discontinue to use cardboard to store items over it. Cardboard is not approved to be used in the facility due to not being smooth or easily cleanable.

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



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

POINTS

1

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
Observed three (3) refrigerators near the back door to have food residue on the outside of the units.
Maintain all equipment clean and in good condition.

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 and protected from contamination.
Observed the following:

- 1) Styrofoam containers stored on the top shelves above the steam faced open. Discontinue the storage of these styrofoam containers in this manner and ensure to store them in an approved manner, protected from possible overhead contamination.
- 2) The metal scoop stored directly inside a white bin with the handle touching the white powdery substance (salt) for human consumption in a non-labeled white bin. Stored metal scoop with handle directly upwards.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: An accurate, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available.

An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location.

Observed the following:

- 1) No thermometers present in the cold holding units.
- 2) The cook did not have a metal probe thermometer on hand to temp the birria (goat meat) he had cooked.
Provide a thermometer for each cold holding unit and a metal probe thermometer for the cook.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.

Observed the following:

- 1) One (1) red sanitizer buckets with sanitizer (chlorine) solution measuring at 25ppm at time of inspection. Red bucket was located next to the Pepsi reach-in cooler.

Maintain all chlorine sanitizer buckets 100ppm at all times.

- 2) Three (3) damp/soiled wiping cloth on the food preparation tables around the cook line. Properly store cloth in 100 ppm chlorine between use to prevent bacterial growth.

- 3) One (1) red sanitizer bucket with sanitizer (chlorine) solution measuring above 200ppm. Maintain all chlorine sanitizer buckets 100ppm 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))

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments: Note: Observed dumpster (2) lids off at time of inspection.

Ensure dumpster lids are properly set in place at all times.

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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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Cleaning supplies, personal items, and other non-food items shall be properly stored.

Observed the following:

- 1) Mop stored in a bucket full of water.
Store mop hang drying outside of mop bucket with head facing down.
- 2) Employees personal phone stored in kitchen area on a cold-top unit.
- 3) Personal food (fruit) in the ice machine.
- 4) Personal bagels in the cold-top unit where cheese is being stored.
- 5) Personal food in the cold-top unit where the condiments are being stored.
Store all personal items away from customers food.
- 6) Broken and unnecessary equipment (tables, chairs, tools, paint, microwave and etc) stored outside the back door of the facility.
Remove all broken equipment and all unnecessary equipment.

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, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair.

Observed vinyl concrete in the back of area kitchen of the facility where the 3-compartment sink is located is to be excessively chipping. Replace flooring in an approve 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, ceilings of a food facility shall be maintained clean.

Observed floors and walls throughout the facility to have food debris and food residue.
Maintain floors and walls clean.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler. Observed four (4) missing Riverside County food handler cards at time of inspection. Ensure all employees obtain a valid Riverside County food handler card. Comply within a week.

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)

52. PERMIT AVAILABLE AND CURRENT

POINTS

0

Inspector Comments: A food facility shall not be open for business without a valid permit.

Observed facility operating without a valid permit at this time.
Contact Sheila Chavez at this Department by 8/19/22 to set up an on-site. Fail to contacting this Department will result in a facility closure.

Violation Description: A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See violation #9

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.



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55. IMPOUND

POINTS

0

Inspector Comments: See violation #34

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 facility has failed to meet the minimum sanitation requirements of the California Health and Safety Code (68=C). Due to repeated failed inspections within a two year period and the violations found during today's inspection, a suspension revocation hearing will be scheduled with this Department. Additional information to be provided soon. Downgrade re-inspection date will be determined. "A" card removed, "C" card posted. "C" card 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 Maxine Martinez maxmartinez@rivco.org.

Contact Sheila Chavez at this Department by 8/19/22 to set up an on-site. Fail to contacting this Department will result in a facility closure.

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

Raul Dominguez
Person in Charge

08/17/2022

Maxine Martinez
Environmental Health Specialist

08/17/2022

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

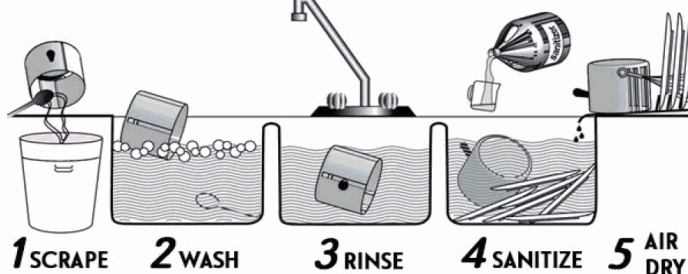
Cooked
Food

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

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