



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Loco Burrito</b>				DATE 6/9/2022		TIME IN 11:40 AM		TIME OUT 2:45 PM	
ADDRESS 24170 Sunnymead Blvd, Moreno Valley, CA 92553				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Orlando Chavez				EMAIL linda.1718@yahoo.com				Major Violations 1	
PERMIT # PR0057479	EXPIRATION DATE 12/31/2022	SERVICE Routine inspection	REINSPECTION DATE 10/09/2022	FACILITY PHONE # (909)900-1392	PE 3620	DISTRICT 0017	INSPECTOR NAME Leslie Aranda	Points Deducted 20	

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

**Major / Minor Violations:** Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

**B**  
SCORE 80

☒ In = In compliance    ☒ COS = Corrected on-site    ☐ N/O = Not observed    ☐ N/A = Not applicable    ☐ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	
<input checked="" type="radio"/> In	N/A	1. Food safety certification Linda Chavez, National Registry, 4/9/27			2	
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4		
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2	
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2	
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2	
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2	
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	2
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods	+	4	2
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/> In	N/O	N/A	12. Returned and re-service of food			2
<input checked="" type="radio"/> In			13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized Discussed bleach 100ppm / Discussed water >100F		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT	
<input checked="" type="radio"/> In			15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="radio"/> In		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY						
<input checked="" type="radio"/> In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
<input checked="" type="radio"/> In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER						
<input checked="" type="radio"/> In			21. Hot and cold water available		4	2
			Water Temperature 3-comp sink: 150°F			
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="radio"/> In			23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/> In		N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		1
28. Food separated and protected from contamination		2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, used		1
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified		1
32. Consumer self-service		1
33. Food properly labeled; honestly presented; menu labeling		1

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		1
37. Equipment, utensils, and linens: storage and use		1
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		1
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair		1
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Premises; personal item storage and cleaning item storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		1
47. No unapproved private homes / living or sleeping quarters		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler certifications available, current, and complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		1



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** At the start of the inspection, observed that the cookline handwashing sink was not stocked with paper towels in the dispenser. Instruction given to the person in charge to place paper towels inside the dispenser. Ensure the handwashing sink is fully stocked with hand soap and paper towels in the dispenser at all times.

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

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

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

-In the front salsa holding unit, observed the green salsa, red salsa, and red-orange salsa measuring internal temperatures between 48-49F. Person in charge stated they had just been placed there and were sitting on an ice bath. Upon further evaluation, it was observed that the ice bath was too low and it was not reaching the level of the food. Corrective action: Instruction given to the person in charge to add more ice and water to the level of the food. Ensure to regularly monitor the unit to ensure the potentially hazardous food (salsa) is maintained at 41F and below at all times.

-The reach-in prep coolers below the flat top stove to be holding foods between 53-56F. When asked how long the food had been there, the person in charge stated that the foods had just been prepped and recently placed in the cooler for storage. Person in charge was instructed to move the foods to a different cooler and restore the food temperature to 41F and below. The following foods were measured at an internal temperature of:

- Cooked steak: 50F
- Cooked chicken: 50F
- Shredded cheese: 50F
- Chorizo: 50F
- Raw shrimp: 50F

**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:** Observed tomatillos placed in a large pot measuring an internal temperature of 80F in the walk-in cooler directly after being cooked. Person in charge stated they had just been placed there. Corrective action was that the inspectors discussed proper cooling techniques and they were instructed to rapidly cool the cooked tomatillos in one of the following methods:

- Separating food into smaller or thinner portions or shallow containers to facilitate heat transfer.
- Using rapid cooling equipment (ice paddles, metal containers)
- Adding ice as an ingredient
- Inserting containers in an ice bath and stirring frequently

**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:** Observed the hot water knob in the outdoor mop sink to be nonfunctional. Ensure to repair the hot water knob in an approved manner to ensure both hot and cold water are provided in this mop sink and all other sinks within the food facility.

**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)



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

POINTS

1

**Inspector Comments:** At the start of the inspection, observed the back doors opened (1 into the back hallway and 1 into the back enclosure area). Ensure to keep the back doors closed at all times. Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals and 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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

**Inspector Comments:** At the start of the inspection, observed chicken in a large pot filled with water in the left prep sink basin to be thawing improperly. The chicken was thawing in stagnant water. Instruction given to properly thaw the chicken in the refrigerator, under cool running water, as part of the cooking process, or in a microwave oven. By the end of the inspection, the chicken was thawing properly fully submerged in cool running water.

At start of the inspection, observed shrimp in a large pot filled with water in the right prep sink basin to be thawing improperly. The shrimp was thawing in stagnant water. Instruction given to properly thaw the shrimp in the refrigerator, under cool running water, as part of the cooking process, or in a microwave oven. By the end of the inspection, the shrimp had been moved to the walk-in cooler to maintain temperature.

**Violation Description:** Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

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

-Uncovered food on the middle and bottom shelf inside the 3-door refrigerator (cut cucumbers, cut cilantro). Ensure to properly cover all food to prevent possible contamination onto the food item.

-In the reach-in prep cooler across from the flat top stove, observed uncovered containers of lettuce and sauce. Maintain all food covered in between uses to prevent contamination.

-Frozen raw chicken stored above frozen raw shrimp and frozen raw octopus stored adjacent to frozen strawberries inside the 1-door freezer. Inspector had conversation with person in charge regarding proper storage of food items to prevent possible contamination. Ensure ready to eat foods are stored on a top shelf, with cooked foods in the middle shelf, and raw food stored on lower shelving with raw chicken at the bottom 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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

**Inspector Comments:** NOTE: Observed an unlabeled spray bottle near the mop sink. Ensure all spray bottles of poisonous compounds or toxic substances are labeled as to its contents.

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

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

0

**Inspector Comments:** NOTE: Food shall be stored in approved containers and labeled as to its contents. Food shall be stored in approved shelving in approved storage areas. Observed the following:

-At start of inspection, observed 2 sacks of onions stored on a dunnage rack in the enclosed hallway area. This is not an approved area for storage. Ensure to properly store food either inside the "walk-in dry storage" or within the food facility.

-Observed multiple containers containing various white substances in dry storage to be unlabeled. Label all food items so that they are easily identifiable 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))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

0

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

-The 3-door refrigerator missing the 3 bottom metal panels. Ensure to provide the missing metal panels to the refrigerator.

-Person in charge stated that their freezer is currently in disrepair but that the freezer was taken for repairs, and in the meantime, they have a back up 1-door freezer near the restroom for use. The facility has sufficient refrigeration and sufficient freezer capacity for their operation.

-Observed plastic to be wrapped around the piping of the hand was sink. Remove the plastic and repair any leaks in the piping as necessary.

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

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

POINTS

1

**Inspector Comments:** All utensils and equipment shall be properly installed. Observed a gap in the grease filter above the flat top stove and above the stove. Eliminate the gaps (properly install the hood filter) to facilitate proper grease trapping.

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

-The whipped orange beverage nozzle, as observed a residue on the nozzle. Remove the residue and maintain the nozzles clean at all times.

-The cabinet under the soda machine, as observed excess miscellaneous paper goods by the soda machine equipment. Remove the miscellaneous debris and maintain the area clean at all times.

-The can opener, as observed miscellaneous debris on the can opener pick. Ensure to remove the debris and maintain the pick clean at all times.

-The 1-door freezer near the restrooms, as observed food debris on the inside of the unit. Remove the debris and maintain the unit clean at all times.

-The grease filters above the stove, as observed build-up. Remove the build-up and maintain the grease filters clean.

**Violation Description:** All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation.(114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

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

-Clear plastic lids (for salsas) stored with the food contact surface upright. Ensure to properly store the clear plastic lids, in which the food contact surface is protected from possible contamination.

-The soda cup lids stored with the food contact surface upright. Ensure to properly store the soda cup lids, in which the food contact surface is protected from 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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

**Inspector Comments:** Observed the wiping cloth sanitizer buckets measuring 200ppm bleach sanitizer in the sanitizer buckets throughout the food facility. Instruction given to the employees to dilute the sanitizer buckets to 100ppm bleach. For wiping cloths that are used more than once, ensure to properly store them in a sanitizer bucket of an approved concentration (100ppm bleach).

Observed a wiping cloth in the cookline to be stored outside of the sanitizer bucket. Ensure all wiping cloths are stored in the sanitizer solution of approved concentration in between uses.

**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))



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42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

**Inspector Comments:** At time of inspection, observed EXCESS food equipment, utensils, and miscellaneous items stored near the storage trailer and outside of the back door. This presents a vermin harborage area. Take the necessary steps and precautions to begin removing the excess equipment from the area. The exterior premises shall be kept clean and free of litter and rubbish.

**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

POINTS

1

**Inspector Comments:** Observed the toilet paper dispenser in the bathroom to be missing a cover. Provide a cover to protect the toilet paper from contamination.

Observed a window screen in the bathroom to be torn. Repair or replace the screen in an approved manner.

**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

POINTS

0

**Inspector Comments:** NOTE: Observed a moist mop stored inside the mop bucket. Ensure all mops are properly stored on the provided mop rack. Mops shall be stored in such a way that facilitates air drying.

**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

0

**Inspector Comments:** NOTE: Observed the light switch to the back "walk-in cooler dry storage" to be missing the light switch cover. Ensure to provide the missing light switch cover in an approved manner with an approved material.

Observed the corner tiles behind the door of the bathroom to be severely cracked. Repair or replace the tiles 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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

**Inspector Comments:** At time of inspection, observed 3 employees to be missing food handler cards. Ensure to obtain a valid County of Riverside food handler within 1 week (6/16/2022) of this notice. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

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

55. IMPOUND

POINTS

0

**Inspector Comments:** The cold drawers under the flat top grill were impounded due to improper holding temperature for potentially hazardous food. Impound tag posted. Do not remove or use this unit until repairs are verified by a member of this Department. If the unit is ready for re-inspection sooner, contact this Department at 951-766-2824 or by emailing LAranda@rivco.org or Mirramirez@rivco.org.

**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



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This was a joint inspection conducted by Leslie Aranda and Miranda Ramirez.

At this time, this facility failed to meet the minimum health standards of the California Health and Safety Code (80 =B). Are-inspection has been set for 1 week (6/15/2022). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "B" card posted, do not move, remove, or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions, contact Leslie Aranda or Miranda Ramirez at [LAranda@rivco.org](mailto:LAranda@rivco.org), [Mirramirez@rivco.org](mailto:Mirramirez@rivco.org) or call 951-766-2824.

**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

Gloria Chavez  
Person in Charge  
06/09/2022

Leslie Aranda  
Environmental Health Specialist  
06/09/2022



## REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

No foil or cardboard  
on shelves!



## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat  
Food

Cooked  
Food

Raw Meat,  
Raw Eggs

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

## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
  - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
  - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
  - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
  - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



## PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

### TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

## PROPER FOOD THAWING METHODS



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



## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<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

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**Hemet**  
800 S Sanderson Ave #200  
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Indio, CA 92201  
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Murrieta, CA 92563  
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**PALM SPRINGS**  
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Palm Springs, CA 92264  
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**RIVERSIDE**  
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