



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Mariscos Las Palmas</b>				DATE 11/7/2018	TIME IN 8:45 AM	TIME OUT 10:45 AM
ADDRESS 41925 Motorcar Pkwy Ste.C, Temecula, CA 92591				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Efrain Buenrostro				EMAIL mariscoslaspalmas1@hotmail		Major Violation 3
PERMIT # PR0068676	EXPIRATION DATE 10/31/2018	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)693-222	P.E.# 3620	DISTRICT 0042
					INSPECTOR NAME Kristen Burnham	Points 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.

**FACILITY CLOSED**  
 CA HEALTH & SAFETY CODE SECTION 113960

**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

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"/>	N/A 1. Food safety certification Efrain Buenrostro, 360* Training, 11/6/22			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<input checked="" type="radio"/>	2. Communicable disease; reporting, restrictions and e		4	
<input checked="" type="radio"/>	N/O 3. No persistent discharge from eyes, nose, and mou			2
<input checked="" type="radio"/>	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/>	N/O 5. Hands clean and properly washed; gloves used pro		4	2
<input checked="" type="radio"/>	6. Adequate handwashing facilities supplied and acces			2
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/>	N/O N/A 7. Proper hot and cold holding temperatures		4	2
<input type="radio"/>	N/O N/A 8. Time as a public health control; procedures and rec		4	2
<input type="radio"/>	N/O N/A 9. Proper cooling methods	<input checked="" type="radio"/>	<input checked="" type="radio"/>	2
<input type="radio"/>	N/O N/A 10. Proper cooking time and temperature		4	2
<input type="radio"/>	N/O N/A 11. Proper reheating procedures for hot holding	<input checked="" type="radio"/>	<input checked="" type="radio"/>	2
PROTECTION FROM CONTAMINATION				
<input type="radio"/>	N/O N/A 12. Returned and re-service of food			2
<input checked="" type="radio"/>	13. Food: unadulterated, no spoilage, no contaminatio		4	2
<input type="radio"/>	N/O N/A 14. Food contact surfaces: clean and sanitized		<input checked="" type="radio"/>	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/>	15. Food obtained from approved sources		4	2
<input type="radio"/>	N/O <input checked="" type="radio"/> 16. Compliance with shell stock tags, condition, displa			2
<input type="radio"/>	N/O <input checked="" type="radio"/> 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<input type="radio"/>	<input checked="" type="radio"/> 18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY				
<input type="radio"/>	N/A 19. Written disclosure and reminder statements provided for raw or undercooked foods			<input checked="" type="radio"/>
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
<input type="radio"/>	<input checked="" type="radio"/> 20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER				
<input checked="" type="radio"/>	21. Hot and cold water available		4	2
Water Temperature 146 *F at 3- compartment sink*F				
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/>	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<input checked="" type="radio"/>	23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/>	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 storag	1
28. Food separated and protected from contamina	<input checked="" type="radio"/>
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage container	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 repa	<input checked="" type="radio"/>
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate	<input checked="" type="radio"/>
37. Equipment, utensils, and linens: storage and	1
38. Adequate ventilation and lighting; designated a	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<input checked="" type="radio"/>
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	<input checked="" type="radio"/>
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplie	1
44. Premises; personal item storage and cleaning item storage	1

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



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**9. PROPER COOLING METHODS** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:**

--Two buckets holding refried beans were observed in the 3-door refrigerator. The beans had been made the night before. The beans were observed at 58 °F in one bucket and 60 °F in the other. The beans were voluntarily discarded.

--Beans must be rapidly cooled from 135 °F to 70 °F within two hours then from 70 °F to 41 °F within four hours. Refried beans may not be placed into large buckets until they are 41 °F or below.

--Develop a method of cooling the beans rapidly and ensure this procedure is understood and followed by the employees.

**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)

**11. PROPER REHEATING PROCEDURES FOR HOT HOLDING** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:**

--Cooked carnitas were observed at 117-126 °F in a steam table insert. The carnitas had cooked and cooled on a different day. The carnitas were microwaved half an hour earlier. The carnitas were voluntarily discarded.

--Foods previously made in the facility must be reheated to 165 °F prior to placement in the steam table. Use a probe thermometer to ensure the product throughout the container has reached at least 165 °F.

**Violation Description:** Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)

**14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:**

--Soiled bowls were observed on top of clean plates at the shelving rack near the kitchen door. Soiled ladles, bowls and plates were observed on the drying rack at the 3- compartment sink. Utensils and plates with food residue on them may not be placed with clean utensils. Items must be thoroughly washed, rinsed and sanitized; all food residue must be removed during washing. Staff were directed to re-wash all soiled items and any items that may have become contaminated by the dirty utensils.

--The dishwashing rack used as a drying rack was observed to have residue on it. Thoroughly clean this rack. Cleaned utensils may not be placed onto dirty drying surfaces.

**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)



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**28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION**

**POINTS**

2

**Inspector Comments:**

- Discontinue using portion cups as scoops in food containers. Portion cups observed inside containers of cumin and bay leaves.
  
- Discontinue using styrofoam cups as scoops in buckets of salsas as was observed. Use scoops that have handles and keep the handles off of the food product.
  
- Remove the plate being used as a scoop in the container of cooked meat in the 3-door refrigerator.
  
- Bags of tortillas were observed in a cardboard box on the floor. Move the tortillas onto approved shelving at least six inches above the floor. Discontinue placing foods on the floor.

**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))

**34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR**

**POINTS**

1

**Inspector Comments:**

- Remove the spatula that has a melted handle. This spatula was observed on the magnetic knife holder.

**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:**

- The following require further cleaning:
- fryers
  - exhaust hood filters
  - sour cream buckets reused as storage containers: remove the old stickers from the outside
  - shelf above the prep table
  - inside of the handles on the freezer in back area
  - exterior of the mayonnaise and vinegar bottles in dry storage
  - sprayer at the 3- compartment

**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)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

**POINTS**

1

**Inspector Comments:**

- A damp, soiled towel was observed on the prep table in the back area. Towels must be placed into sanitizer solution or into the hamper after use.
  
- Several clean towels in dry storage were observed to be fraying. Remove any towels no longer in good condition.

**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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**41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR**

POINTS

1

**Inspector Comments:**

--Raise or cut the drainlines below the coffee brewer so they end at least one inch above floor grade.

--Remove the flexible hose drainline observed below the coffee brewer station. Drainlines must be hard-line like PVC or copper.

**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)

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

POINTS

1

**Inspector Comments:**

--Clean the floors under the cookline equipment.

--Seal the gaps at the tiles at the water heater.

**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)

**54. VOLUNTARY CONDEMNATION**

POINTS

0

**Inspector Comments:**

--The improperly cooled beans and the improperly reheated carnitas were voluntarily discarded.

**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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**Overall Inspection Comments**

This is a joint probationary inspection conducted by K. Burnham and P. Sinclair. Inspection fees were not due for this inspection. The facility did not pass the inspection and the permit was revoked. A closure sign was posted at the front door. A hearing has been scheduled for 8 am on 11/8/18 at the Environmental Health Murrieta office. Document 518-D Notice of Permit Holder's Rights and 518-L Notice to Permit Holder of Temporary Suspension and Immediate Closure provided at time of inspection.

**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**

Esmeralda Guillen  
Person in Charge  
11/07/2018

Kristen Burnham  
Environmental Health Specialist  
11/07/2018