

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME LOS PRIMOS MEXICAN FOOD					DATE 10/1/2019	10:30 AM					
				FACILITY DESCRIPTION Not Applicable							
PERMIT HOLDER				EMAIL							
MW Winchester LLC					PrimosMurr	ieta@gmail.com		Major Vio	lations	2	
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0008223	03/31/2020	Routine inspection	Next Routine	(951)600-9107	3620	0042	Kristen Burnham		Points Ded	lucted	17

The conditions listed below correspond to violations of the <u>California Health and Safety Code</u> and/or <u>Riverside County Ordinances</u> 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



SCORE 83

OUT = Out of compliance

COS = Corrected on-site N/O = Not observed In = In compliance DEMONSTRATION OF KNOWLEDGE COS MAJ OUT 1. Food safety certification **EMPLOYEE HEALTH AND HYGIENIC PRACTICES** 2. Communicable disease; reporting, restrictions and exclusions N/O 3. No persistent discharge from eyes, nose, and mouth 2 N/O 4. Proper eating, tasting, drinking or tobacco use 2 PREVENTING CONTAMINATION BY HANDS 2 N/O 5. Hands clean and properly washed; gloves used properly 6. Adequate handwashing facilities supplied and accessible 2 TIME AND TEMPERATURE RELATIONSHIPS N/A (4) N/O 7. Proper hot and cold holding temperatures 2 N/O (N/A) 8. Time as a public health control; procedures and records 2 4 ln N/Q N/A 9. Proper cooling methods 2 ln (N/Q N/A 10. Proper cooking time and temperature 4 2 N/O 11. Proper reheating procedures for hot holding **(**4**)** PROTECTION FROM CONTAMINATION N/g N/A 12. Returned and re-service of food 2

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
(h)			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
ln	N/O	(N/A	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	Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
ln		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 >120 *F at 3- comp°F			
			LIQUID WASTE DISPOSAL			
In			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
(ln)			23. No rodents, insects, birds, or animals		4	2
ln		N/A	24. Vermin proofing, air curtains, self-closing doors			1

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demostration 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
	i l

13. Food: unadulterated, no spoilage, no contamination

14. Food contact surfaces: clean and sanitized

200 ppm quat ammonia / 108 *F

ln)

N/O

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	①
 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

4 2

4 2

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	0
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	O
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	O
55. Impound	O

V 1.21 DAB6430ES 10/2/2019 3:32 am Page 1 of 5



www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	PERMIT #
LOS PRIMOS MEXICAN FOOD	10/1/2019	PR0008223

1. FOOD SAFETY CERTIFICATION

POINTS

Inspector Comments:



Note:

--The facility is currently undergoing a transition of managers. Ensure the food manager safety certificate of the incoming manager is posted at the facility.

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:

- --The cookline refrigerator was observed to be holding foods above 41 *F including raw chicken, raw pork, raw chorizo, raw sheel eggs, liquid egg product, chopped ham, sour cream, raw bacon, and cooked shrimp. These foods were observed at 46-55 *F. They were voluntarily discarded. Shredded cheese and salsa at this unit were 41 *F as they had been recently brought from the walk-in refrigerator. These items were relocated to a functional refrigerator.
- --This refrigerator was placed under impound and cannot be used to hold any food until it is repaired and rechecked by the inspector.

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)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

△ CRITICAL △

POINTS

Inspector Comments:



- --A new batch of queso sauce was observed at the steam table at 107 *F. The sauce had been at the steam table for 30 minutes. Staff removed the sauce for reheating to at least 135 *F or above. All new foods must be 135 *F or above before they are placed into the steam table.
- --The steam table was observed to be holding refried beans and carnitas previously made and cooled in the facility. The carnitas were 56 *F; the beans were 105 *F. The carnitas had been in the steam table for 20 minutes. The beans had been there for under one hour. Both items were moved to the cookline equipment for heating to at least 165 *F. A probe thermometer is present for staff to use.
- -- This is a repeated violation. Citation #09702 with a \$200 fine was issued.

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

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

Inspector Comments:



--The floor sink drain near the steam table was observed to be filled with wastewater and not draining. The only piece of equipment that drains to this floor sink is the over-flow drainage tray of the beer tap refrigerator.

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

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

POINTS

Inspector Comments:

1

- --Restore function to the air curtain above the back door.
- --Provide weatherstripping to the back door to eliminate gaps.

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)

V 1.21 DAB6430ES 10/2/2019 3:32 am Page 2 of 5



www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME		PERMIT #
LOS PRIMOS MEXICAN FOOD	10/1/2019	PR0008223

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

Inspector Comments:

2

- --Move the container of rice off the floor by at least 6 inches. Keep the floors clear.
- --Remove the cup from the bin of flour. Only scoops with handles can be used in bulk food containers.

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

Inspector Comments:

- 1
- --Secure and re-silicone the splash-guard at the kitchen hand sink.
- --Repair the cabinet door below the soda machine. The hinge is no longer secured.
- --Repair or replace any damaged areas of soda machine and salsa bar cabinetry.
- --The salsa bar is not a mechanical refrigeration unit, but rather an ice bin type. Upon change of ownership this must be replaced with a mechanical refrigeration unit.

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

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

POINTS

Inspector Comments:



- --The pitcher and ladle for the pasteurized egg product kept at the cookline was observed to have dried, crusty egg product. The pitcher and ladle must be washed, rinsed and sanitized so as to remain in clean condition.
- --Remove the heavy grease build up from below the grill.
- --Thoroughly clean or remove the small black fan at the cookline. Heavy amounts of grease have accumulated on this fan.

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

Inspector Comments:



--Cut or raise the ice maker drainline so it ends at least one inch above floor grade.

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)

V 1.21 DAB6430ES 10/2/2019 3:32 am Page 3 of 5



www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME		PERMIT #
LOS PRIMOS MEXICAN FOOD	10/1/2019	PR0008223

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

POINTS

Inspector Comments:

- --Secure the loose wall panel at the cookline. Ensure all panels are secured and all gaps are sealed.
- --Clean the corner of the cookline floor of all accumulated grease. Ensure the exhaust hood grease catch cup above this area is being cleaned regularly. Ensure the shelf under the grill is kept clean to prevent grease from spilling onto the floor.
- -- The flooring is in severe disrepair. The flooring must be redone with approved materials.
- --Install flashing between the top of the walk-in refrigerator and the ceiling.
- --Replace any missing or damaged cove base tiles throughout the kitchen and the interior/exterior of the walk-in refrigerator.
- --Fill in any holes in the walls and the ceiling.
- -- The corrugated metal panels installed on the restroom walls will be evaluated at the hearing.
- --Clean all vented panels in the walls/ceilings that have dust or other debris.
- --Replace any missing electrical outlet covers.

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)

51. PLANS APPROVED / SUBMITTED

POINTS

0

Inspector Comments:

--The facility is currently undergoing a change of ownership: from corporate store to franchisee license. The Environmental Health permits are non-transferable. Prior to issuing a permit to the new operator, an on-site inspection must be done. Contact Mike Hernandez at 951-461-0284 to schedule the on-site inspection.

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

V 1.21 DAB6430ES 10/2/2019 3:32 am Page 4 of 5



www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

	DATE	PERMIT#
LOS PRIMOS MEXICAN FOOD	10/1/2019	PR0008223

Overall Inspection Comments

This is a joint inspection by K. Burnham and M. Hernandez.

- --This facility did not meet the minimum required health standards as set forth in the California Retail Food Code at this routine inspection. The facility has been downgraded to the grade of "B." Be advised that obstruction or removal of the "B" card will result in the legal action of a \$100 citation being issued.
- --This facility has not passed the last two inspections. An Administrative Office Hearing is now required. The re-inspection date will be set by the Hearing Officer during the hearing. The date and time for the hearing will be provided to the facility by the end of today.

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	
	KBuha
Ricardo Rodriguez	Kristen Burnham
Person in Charge	Environmental Health Specialist
10/01/2019	10/01/2019

V 1.21 DAB6430ES 10/2/2019 3:32 am Page 5 of 5

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

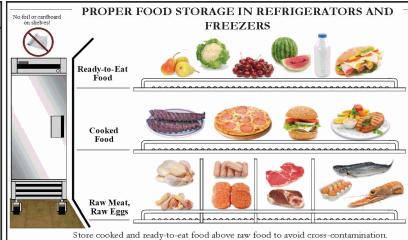
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath and Safety Code Section 114411:

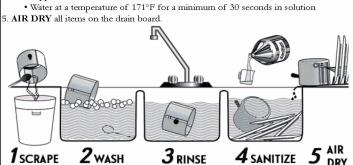
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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.
- 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
 - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapodly 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
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

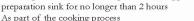
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

PROPER FOOD THAWING METHODS

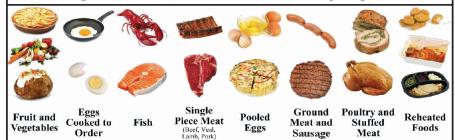
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F for 15 seconds for 15 seconds 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

DES-31 (REV 10/18)