



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | | | | |
|---|-------------------------------|-------------------------------|-----------------------------------|--|------------|--------------------|------------------------------------|-----------------------|--|
| FACILITY NAME Super Tacos Panchito | | | | DATE 10/24/2019 | | TIME IN 9:30 AM | | TIME OUT 11:30 AM | |
| ADDRESS 13646 Magnolia Ave Ste.A, Corona, CA 92879 | | | | FACILITY DESCRIPTION Not Applicable | | | | | |
| PERMIT HOLDER Antonio Velasco & Francisco Aguilar | | | | EMAIL velazcoanthony@icloud.com | | | | Major Violations 1 | |
| PERMIT # PR0069654 | EXPIRATION DATE 03/31/2020 | SERVICE Routine inspection | REINSPECTION DATE Next Routine | FACILITY PHONE # (951)547-9408 | PE 3620 | DISTRICT 0053 | INSPECTOR NAME Octavio Gonzalez | Points Deducted 18 | |

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 82

☒ 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 Antonio Velasco/ FSP/ 9-9-2021 | | | 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 chlorine bleach available / | 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 123°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 | | 1 |
| 55. Impound | | 1 |



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | |
|---------------------------------------|--------------------|-----------------------|
| FACILITY NAME Super Tacos Panchito | DATE 10/24/2019 | PERMIT # PR0069654 |
|---------------------------------------|--------------------|-----------------------|

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Observed cook using hand towel to wipe his hands. Inspector advised operator and employee on proper hand washing at hand sink with warm water, soap, and dry with paper towels.

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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed 3 door reach-in refrigerator not properly cold holding food at 41 F or below. The several items were found out of proper temperature and voluntarily discarded.

This reach-in refrigerator is impounded by our department and red tag place, do not remove. Contact technician for repair and provide invoice to our department. Once repaired and operating at 41 F or below contact our department for reinspection to remove impound. Discontinue use of refrigerator for storage of potentially hazardous foods.

* Facility has two additional reach-in refrigerators, one cold table, and one reach-in freezer that were observed operating at 41 F or below. Ensure these units are used for storage of all potentially hazardous foods. No walk-in refrigerator on-site.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments: Observed ants on the floor under reach-in refrigerator. Ants were not found on any food or food contact surfaces. Contact licensed pest control company for service to eliminate ant activity.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

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

POINTS

1

Inspector Comments: Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry. Observed front door propped open and air curtain turned off. Maintain door closed and air curtain operational to turn on when door is opened.

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: At beginning of inspection facility had two employees working. Both were activity for the proper chlorine concentration to sanitize food equipment and were unable to provide answer. Inspector advised operator to ensure employees are properly trained on sanitizing food equipment with 100 ppm chlorine.

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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

Inspector Comments: Observed two bags of frozen beef thawing at food preparation sink inside sink basin. Inspector advised operator to ensure frozen food is fully submerged in water with cold water running over top.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | |
|---------------------------------------|--------------------|-----------------------|
| FACILITY NAME Super Tacos Panchito | DATE 10/24/2019 | PERMIT # PR0069654 |
|---------------------------------------|--------------------|-----------------------|

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: Ensure adequate space for food storage. Food such as bagged onions and other dry food found on shelving rack on right side of mop sink. Provide stainless steel splash guard on left side of mop sink minimum 6 feet high or ensure no food or food equipment is stored within 3 feet of mop sink.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

0

Inspector Comments: Replace missing hand for microwave.

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

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: Provide light cover for glass light bulb in kitchen or replace with LED bulb to prevent shatter hazard.

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: All personal drinks are to be maintained covered and stored in a manner to prevent contamination. Observed uncovered coffee cup on top of food preparation table. Ensure drinks in kitchen have a lid and are stored away from food intended for customers and food 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: Maintain floor in good repair. Repair or replace cracked and loose floor tiles in kitchen.

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: Maintain floor and walls clean.

- 1) Remove stains and food debris from wall that is to the left of cold table.
- 2) Remove on the floor behind cooking equipment.
- 3) Remove food debris under reach-in refrigerators and freezer.

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 Certificate. Ensure both employees missing food handler card obtain a Riverside County card.

www.RiversideFoodHandler.com

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | |
|---------------------------------------|--------------------|-----------------------|
| FACILITY NAME Super Tacos Panchito | DATE 10/24/2019 | PERMIT # PR0069654 |
|---------------------------------------|--------------------|-----------------------|

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: 1) 5 lbs of cooked rice 54 F
2) 5 lbs of cooked beans 50 F
3) 15 lbs of cooked chicken
4) 20 lbs of cooked pork
5) 5 lbs of cooked beef
6) 10 lbs of uncooked beef
7) 10 lbs of uncooked chicken
8) 20 lbs of uncooked pork
9) 20 lbs of sour cream

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.

55. IMPOUND

POINTS

0

Inspector Comments: 3 Door True reach-in refrigerator

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.



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | |
|---------------------------------------|--------------------|-----------------------|
| FACILITY NAME Super Tacos Panchito | DATE 10/24/2019 | PERMIT # PR0069654 |
|---------------------------------------|--------------------|-----------------------|

Overall Inspection Comments

This facility has failed to meet the minimum health standards of the California Retail Food Code with a score of 82 grad "B". "A" card removed and "B" card posted. Do not remove "B" card. A reinspection has been set for 10-31-2019 to ensure all violations have been correct. Any question or for reinspection to remove impound of 3 door True refrigerator contact our department at 951-273-9140.

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

Francisco aguilar
Person in Charge
10/24/2019

Octavio Gonzalez
Environmental Health Specialist
10/24/2019

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

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