



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME NAYARIT RESTAURANT				DATE 6/19/2019	TIME IN 12:00 PM	TIME OUT 3:15 PM
ADDRESS 140 S 'D' ST, Perris, CA 92570				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Juan Palos				EMAIL Not Specified		Major Violations 2
PERMIT # PR0006603	EXPIRATION DATE 08/31/2019	SERVICE Routine inspection	REINSPECTION DATE 6/26/2019	FACILITY PHONE # (909)943-6890	PE 3621	DISTRICT 0016
INSPECTOR NAME Diana Garcia					Points Deducted 17	

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 83

○ 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 Juan Palos/Serv Safe/4-25-23				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	N/A	8. Time as a public health control; procedures and records		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time and temperature		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination			4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized 200 ppm of quaternary ammonia /		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved sources			4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	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	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 85F corrected to 120F at the 3 compartment sink						
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	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	



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7. PROPER HOT & COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments:
 -Observed a container of salsa on the bottom shelf below the steam table at 46F. Operator stated salsa was pulled out 15 minutes prior. Food was allowed to be relocated to the walk in cooler. Ensure food is maintained 41F or below.
 -Observed chicken in a container on top of the inserts at the steam table at 118F. Operator stated chicken was reheated for an order and then placed on top of the steam table 30 minutes prior. Reheat the chicken to 165F and maintain hot 135F and above.

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)

19. WRITTEN DISCLOSURE AND REMINDER STATEMENTS PROVIDED

POINTS
0

Inspector Comments: NOTE: Facility sometimes makes eggs cooked to order. Place a label on the menu stating, "Consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have certain medical conditions or a statement that such food safety information is available upon request."

Violation Description: When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming these foods. (114012, 114093)

21. HOT AND COLD WATER AVAILABLE **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments:
 -Observed the water temperature at the 3 compartment sink to measure at 85F. Facility was temporarily closed until the water heater was adjusted. Water measured at 120F by the end of the inspection. Facility was allowed to reopen. Ensure the facility maintains the water temperature of 120F.
 -The water temperature of both restroom hand sinks measured are at 74F-77F. Increase the water temperature to be at 100F at the restroom hand sinks. Ensure employees double wash their hands in the restroom and at the kitchen hand sink until the repair is completed.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS
2

Inspector Comments:
 -Observed three flies near the ware washing area of the facility and one fly near the kitchen of the facility. The fly landed on a cutting board. Operator was instructed to remove cutting board to ware washing area. Remove the flies from the facility and obtain pest control for flies in the facility.
 -Remove the fly swatter from the facility stored on the shelf with clean utensils.
 -Observed a dead roach on the floor to the right of the unused upright cooler. Remove dead vermin and sanitize the affected area.

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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS
1

Inspector Comments:
 -Observed raw shrimp at 78F while thawing on the prep sink under running cold water. Operator stated shrimp was thawing for 30 minutes when she planned to peel it and relocate it. Food was relocated to the reach in to maintain 41F or below.
 -Observed raw tripe at 37F while thawing at the prep sink drain board. Operator was allowed to relocate the tripe to the walk in cooler.

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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments:

- Observed packaged chorizo stored over a container of peppers at the prep table. Chorizo was voluntarily discarded. Discontinue storing raw food over ready to eat food.
- Observed raw shrimp containers stored over a box of lemons inside the display cooler at the waiter station. Ensure raw food is below ready to eat food.
- Place the beef patties in a container to protect from potential contamination. Beef patties were wrapped in paper but placed directly on the shelves of the reach in freezer at the cook line.
- Observed red cabbage placed directly on the shelf of the walk in cooler. Place cabbage in a container to protect from potential contamination.
- Observed a container of rice on a box of packaged meat. Relocate ready to eat food away from raw food.
- Observed raw shell eggs over ready to eat food/produce in the walk in cooler. Place eggs on the bottom shelf below ready to eat food.
- Observed packed flour, containers with chips and bulk items stored outside the facility. Relocate all food inside the facility.
- Remove the plastic bag inside the container of rice at the walk in cooler.
- Discontinue using grocery bags for rice stored at the steam table. Use food grade materials that can be held hot.
- Close the lid to the ice chest at the waiter station to protect ice from potential 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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Inspector Comments:

- Discontinue placing the bags and boxes of onions, garlic, flour, meal on the floor at the dry storage area.
- Discontinue placing the containers of tripe, meat, tomatillos and lemons on the floor of the walk in cooler.
- Discontinue placing boxes of meat on the floor of the walk in freezer
- Relocate the soup on the floor by the dry storage shelving. Soup measured over 135F. Operator stated soup was going to be chilled in an ice bath.
- All food should be placed 6 inches off the floor.

- Cover the containers of shrimp, salsas, oysters, etc. inside the reach in refrigerator by the prep sink.
- Cover and protect the spices on the top shelf at the kitchen.
- Cover the container of raw fish inside the reach in cooler across from the fryer.
- Place a tight fitting lid on the containers of food to protect from 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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments:

- Repair the drip from the top interior of the TRUE reach in refrigerator.
- Repair the loose fan guard inside the TRUE reach in freezer.
- Remove the extension cord from the facility. Ensure units are plugged into a direct outlet.
- Replace the cracked ice scoop in the ice chest at the waiter station.

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:

- Clean and maintain the following areas:
- The shelves inside the refrigerator and freezer at the cook line by the prep sink.
 - The gaskets to the reach in refrigerator across from the fryer.
 - The fryer handle and interior.
 - The sides of the equipment.
 - The utensil shelving by the kitchen.
 - The ladle by the utensils.
 - The cutting board over the cold prep area.
 - The ice deflector.
 - The floor at the cook line and by the unused refrigerators.

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)



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37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

0

Inspector Comments:

NOTE: Discontinue storing the cutting board behind the 3 compartment sink faucet. Wash, rinse and sanitize and store in a clean and sanitary area.

NOTE: Observed a ladle next to a step stool leaning on the utensil rack. Wash, rinse and sanitize the ladle and store in a manner that is protected from potential contamination.

NOTE: Discontinue storing the ice scoop in the ice machine. Store in a clean container.

NOTE: Cover and protect flat grills stored outside the facility.

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

0

Inspector Comments:

NOTE: Cut or raise the pipe below the 3 compartment sink to be one inch over the top of the floor drain cover.

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

0

Inspector Comments:

NOTE: Place toilet tissue in the dispenser inside the men's restroom.

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

1

Inspector Comments:

- Remove the sweater placed over the onions. Place personal items in a separate designated area.
- Relocate personal water bottles/drinks stored on the shelf of the walk in cooler into a container to prevent spills/potential contamination.
- Remove unused refrigerators from the facility stored near the walk in cooler.
- Relocate the step stool leaning on the rack with clean utensils.

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 a cracked tile by the reach in cooler at the cook line and low grout. Repair the tile to ensure the floor is smooth and easily cleanable.

NOTE: Observed yellowing ceiling panels. Clean and maintain the ceiling throughout the facility.

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

0

Inspector Comments:

NOTE: Observed one non Riverside County food handler card. Ensure employee obtains a valid Riverside County food handler card within 7 days.

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)



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Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the CA Health and Safety Code (83= B). A reinspection will be conducted to verify all items listed have been corrected in 1 week (6/26/19). "A" card removed. "B" card posted; and must remain posted until removed by someone from this department. Removal of the "B" card will result in a citation of \$100.

Contact Diana Garcia (951)461-0248 with questions or concerns.

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

Carmen Medina
Person in Charge
06/19/2019

Diana Garcia
Environmental Health Specialist
06/19/2019

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."

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!

FOOD ALLERGENS

THE MAJOR 8

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE 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
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