



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CASA JIMENEZ				DATE 7/15/2022		TIME IN 10:00 AM		TIME OUT 12:00 PM	
ADDRESS 40535 CALIFORNIA OAKS RD, Murrieta, CA 92562				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Casa Jimenez Mexican Restaurant Inc				EMAIL cindycuriel8@gmail.com				Major Violations 3	
PERMIT # PR0003735	EXPIRATION DATE 03/31/2023	SERVICE Routine inspection	REINSPECTION DATE 7/22/2022	FACILITY PHONE # (951)677-4579	PE 3621	DISTRICT 0043	INSPECTOR NAME Michael Jaime	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 Enrique Curiel/ ServSafe/ 9.14.22			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	<input type="radio"/> 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	<input checked="" type="radio"/> COS	<input type="radio"/> OUT
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures and records		4
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods	<input checked="" type="radio"/> COS	<input type="radio"/> OUT
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature		4
<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
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized	<input checked="" type="radio"/> COS	<input type="radio"/> OUT

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In			15. Food obtained from approved sources		4
<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
WATER / HOT WATER					
<input checked="" type="radio"/> In			21. Hot and cold water available	<input checked="" type="radio"/> COS	<input type="radio"/> OUT
			Water Temperature °F		
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed		4
VERMIN					
<input checked="" type="radio"/> In			23. No rodents, insects, birds, or animals		4
<input checked="" type="radio"/> In	N/A		24. Vermin proofing, air curtains, self-closing doors		<input type="radio"/> OUT

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		<input type="radio"/> OUT
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		<input type="radio"/> OUT
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		<input type="radio"/> OUT
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		<input type="radio"/> OUT
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		<input type="radio"/> OUT
55. Impound		<input type="radio"/> OUT



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: COLD HOLDING

a) Numerous containers of salsa measured at 44F-46F inside the 2-door black beverage cold holding unit at the entrance of the kitchen. Operator stated that food had been held in the unit for less than 4 hours. Discontinue utilizing this unit for cold holding of salsas if temperature cannot be maintained at 41F or below. Food relocated to an operable cold holding unit.

b) The following foods measured between 47F-66F inside the 3-door black beverage cold holding unit in the back area of the facility:
- 18 containers with either red salsa, green salsa, and soup

Operator stated that foods are cooked and cooled with an ice paddle and then placed into the cold holding unit. This unit was observed to be overfilled with food. This unit is not designed for cooling or holding numerous foods at 41F or below.

Corrective action: Food voluntarily discarded. The ambient temperature measured at 50F-55F. Unit tagged and IMPOUNDED. Repair or replace in an approved manner to ensure potentially hazardous food are maintained at 41F or below. A-reinspection has been scheduled for 7/22/22 to ensure compliance. Do not remove tag, or utilize equipment until approved by a member of this department. Use of equipment or removal of tag prior to approval by a member of this department may result in a citation, office hearing, or other further legal action. If you unit is repaired prior to inspection date you may contact a member of this department at 951-461-0284 to schedule a re-inspection.

** Discontinue utilizing the black beverage cold holding units for cooling. Discontinue overfilling these units. Units are not designed for cooling, or being overfilled with potentially hazardous foods. Future violations may result in a citation, office hearing or other legal action

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: COOLING

a) A container of beans measured at 46F cooled over night inside the walk-in cooler.
b) Numerous deep plastic containers of soup measured above 50F cooled or held inside 3-door black beverage cold holding unit in the back area of the facility.

Corrective action: Education provided on proper cooling techniques, and food voluntarily discarded. Discontinue cooling in deep plastic containers, and inside beverage storage cold holding units. The beverage storage units only have 1 fan, and not designed to cool or hold large amounts of potentially hazardous foods.

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)



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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: SANITIZING

- a) Sanitizer measured at 0 ppm bleach at the bucket in the bar. Maintain wiping cloths in approved sanitizer (i.e. 100 ppm chlorine or 200 ppm quat ammonium). Operator corrected violation on site.
b) Low temperature dish wash machines shall measure at a minimum of 50 ppm chlorine plate level at the final rinse.

- Sanitizer measured at 0 ppm chlorine at the final rinse during active warewashing.

Corrective action: Unit tagged and IMPOUNDED. Repair or replace in an approved manner to ensure final rinse measures at a minimum of 50 ppm chlorine at the final rinse. A-reinspection has been scheduled for 7/22/22 to ensure compliance. Facility will sanitize at the 3-compartment sink with 100 ppm chlorine in an approved manner. All previously washed dishes were re-sanitized at the 3-compartment sink with 100 ppm chlorine.

Do not remove tag, or utilize equipment until approved by a member of this department. Use of equipment or removal of tag prior to approval by a member of this department may result in a citation, office hearing, or other further legal action. If you unit is repaired prior to inspection date you may contact a member of this department at 951-461-0284 to schedule a re-inspection.

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)

21. HOT AND COLD WATER AVAILABLE

POINTS

2

Inspector Comments: Handwashing sinks must provide warm water of at least 100°F.

The hot water in the restroom was initially observed to be off. Operator corrected violation on site, and water temperature eventually measured above 100°F. The velocity for the hand wash station was observed to be very low and insufficient for hand washing.
Corrective action: Repair/adjust the faucet to ensure velocity is adequate for proper hand washing. Operators will wash their hands at an approved hand wash station after hand washing.

Inspector will follow up on 7.22.22 to ensure compliance.

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)

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

POINTS

1

Inspector Comments: NOTE

- a) Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

The back delivery door was unable to fully self close. Repair/ adjust the door to ensure unit is self closing.

- b) Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

The air curtain at the back delivery door was initially turned off. After turning on the unit is unable to turn off automatically when the door was shut.

Maintain on during hours of operation, and adjust the microswitch to ensure air turns on when the door is opened, and off when shut.

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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: FOOD PROTECTION

- a) Observed numerous containers of uncovered foods inside the cold holding unit at the main food prep line, as well as the ice bin to be left open unattended. Cover all foods when not in use to prevent cross contamination.
- b) Observed numerous containers of various meats, salad in containers and foods to be stored directly on the floor under the storage racks inside the walk-in cooler, and in the kitchen area. Maintain all foods a minimum of 6 inches off the floor onto an approved structure.
- c) An operator was asked to provide tags for shell fish. Operator proceeded to dump all oysters into the 3-compartment sink with soiled dishes on both sides. Discontinue utilizing the 3-compartment sink as a prep sink when soiled dishes are stored inside or when utilized for warewashing.
- d) Observed tostada shells to be uncovered or stored on top of greasy push carts throughout the facility. Cover the tostadas, and clean and maintain the carts prior to placing foods on top. This unit is not designed for direct food contact, and shall be properly clean and sanitized prior to usage.

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))

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

POINTS

1

Inspector Comments: CLEANING

All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Clean and maintain the following:

- The cooks line
- The gaskets on the door to the walk-in cooler
- The push carts utilized to store the large tostada shells
- The floors throughout the back dry storage area

REPAIRS

- The torn gaskets at the cold holding unit at the main food prep line
- The sanitizer dispenser at the low temperature dish wash machine
- Provide a minimum of a 1 inch air gap between the drain and drain line at the 3-compartment sink in the bar to prevent back flow cross contamination

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)

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 within one week of commencing work.

One food handler card was observed to be expired. Obtain a valid Riverside County Food handler card within one week.

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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: Food voluntarily discarded listed in violation 7 and 9.

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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--------------------------------------	--------------------------	------------------------------

55. IMPOUND

POINTS

0

Inspector Comments: Unit tagged and impounded listed in violation 7 and 14.

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

This inspection was prompted by a complaint (CO0083683). A routine inspection was also conducted.

At this time, this facility has failed to meet the minimum requirements of the CA Health and Safety Code (80= B). A reinspection will be conducted to verify all items listed have been corrected in 1 week (7.22.22). "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. If violations are corrected before this date you may contact a member of this department at (951)461-0248 to schedule a re-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.

Signature

Signature not captured due to
COVID 19 pandemic.

Veronica Duran
Person in Charge
07/15/2022

Michael Jaime
Environmental Health Specialist
07/15/2022

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

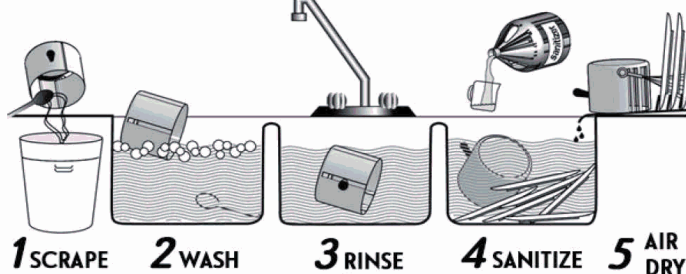
Cooked
Food

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

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

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260 N Broadway
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

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Hemet
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