



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
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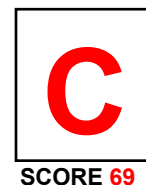
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>EL TRIGO TAQUERIA</b>				DATE 4/12/2022		TIME IN 9:45 AM		TIME OUT 2:50 PM	
ADDRESS 4155 PARK AVE, Riverside, CA 92501				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Olga Patricia GONZALEZ				EMAIL Not Specified				Major Violations 4	
PERMIT # PR0002610	EXPIRATION DATE 06/30/2023	SERVICE Routine inspection	REINSPECTION DATE 4/19/2022	FACILITY PHONE # (909)709-8400	PE 3620	DISTRICT 0002	INSPECTOR NAME Brittany Porto		Points Deducted 31

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



☒ 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 FSP Leticia Gonzales 9/14/26			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	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			<input checked="" type="radio"/> 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"/> +	<input checked="" type="radio"/> 4
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> 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"/> +	<input checked="" type="radio"/> 4
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature		4
<input checked="" type="radio"/> In	<input checked="" type="radio"/> 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 Measured 0ppm CL / Measured 89F	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4

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	<input checked="" type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In		<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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 Water Temperature 3-comp 145°F		4	2
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			<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage containers identified	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials	<input checked="" type="radio"/> 1
36. Equipment / utensils: installed, clean, adequate capacity	<input checked="" type="radio"/> 1
37. Equipment, utensils, and linens: storage and use	<input checked="" type="radio"/> 1
38. Adequate ventilation and lighting; designated areas, use	<input checked="" type="radio"/> 1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<input checked="" type="radio"/> 1
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	<input checked="" type="radio"/> 1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal item storage and cleaning item storage	<input checked="" type="radio"/> 1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	<input checked="" type="radio"/> 1
46. Floors, walls, and ceilings: clean	<input checked="" type="radio"/> 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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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed the following:

1) Employee grab a wiping cloth stored in soiled water, ring it out at 3-compartment sink and then grab tortillas to place onto flat grill. Instructed employee to properly wash hands at hand sink and at any time when hands become contaminated. Instructed employee to discard tortillas at this time.

2) Employee wash hands at 3-compartment sink. Instructed employee to discontinue using 3-compartment sink for hand washing and to re-wash hands at approved hand sink.

3) Employee wash hands for less than 10 seconds. Ensure employees are properly washing hands for an adequate amount of time to properly remove soil and contamination.

**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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** Observed equipment, sanitizer buckets, and cleaning equipment stored inside hand sink. Maintain all handwashing facilities fully stocked and accessible to facilitate proper handwashing.

**Violation Description:** Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Measured roasted garlic stored inside a bowl on shelf at cookline at 80F. Employee stated garlic was roasted approximately 10 minutes prior to temperature taken instructed employee to relocate garlic into cooler for rapid cooling.

Observed a plastic bin of masa stored adjacent to steam table at 79F. Employee stated masa was removed from the cooler 2 hours ago and was in the process of making tortillas. Discussed diligent preparation with employee at this time. Instructed employee to place masa into cooler for rapid cooling.

Ensured

**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:** Measured cooked tomatoes in two large pots on floor and on meat slicer in back storage room at 70F-78F. Employee stated tomatoes were cooked approximately 5.5 hours prior to temperature taken and were going to be used to make salsa. Discussed diligent prep and cooling methods with employee at this time. Employee voluntarily discarded tomatoes at this time.

Observed large containers of vegetable soup, spicy vegetable soup, and tomatillos with lids stored inside 2-door cooler cooked approximately 3.5 hours prior to temperature taken and measured at 45F-65F. Discussed proper cooling methods with person in charge at this time and suggested portioning items into smaller containers with lids off to properly cool food. Measured soup at 44F and tomatillos at 54F by end of inspection exceeding 6 hour cooling time. Employee voluntarily discarded items at this time

**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:** Observed the following:

- 1) Employee wash dishes in 73F water and place dishes into 0ppm chlorine solution for 3 seconds and place onto sanitized drain board of 3-compartment sink. Discussed proper warewashing procedure with employee and instructed her to rewash all previously washed dishes in an approved manner.
- 2) Soiled dishes stored as clean on equipment storage rack adjacent to cookline. Properly wash, rinse, and sanitize dishes and store in an approved manner.
- 3) Clean dishes stored against soiled wall and ansul suppression system adjacent to warewash area. Properly store all food contact surface in a manner to prevent contamination.
- 4) Strainer with food debris and bar scan sticker Stored on clean equipment shelving adjacent to warewash area.
- 5) Knife stored in sanitizer solution at hand sink. Discontinue storing equipment at hand sink or in sanitizer solution. Instructed employee to relocate knife to 3-compartment sink to be washed, rinsed, and sanitized. Employee relocated knife to 3-compartment sink at this time.

**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)

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

POINTS

1

**Inspector Comments:** Observed unapproved snap traps and at home roach/ insect spray. Discontinue using unapproved pest control methods.

Observed full sticky traps and one dead roach on floor adjacent to reach-in freezer. Clean and sanitize affected area and discard of full sticky traps.

**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)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

**Inspector Comments:** Observed roach/insect spray bottles stored adjacent to food (pancake mix and prepackaged beverages) and beverage lids in outside storage area. Properly store all chemical/ toxic substances in an approved designated area away from food and food contact surfaces.

Observed mops stored outside. Discontinue storing this practice and store mop at mop basin on storage rack.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

**Inspector Comments:** Observed the following:

- 1) Cabbage stored on top of card board in 2-door cooler by cookline.
  - 2) Pot of cooked tomatoes stored on floor in back storage/prep area.
  - 3) Boxes of produce stored less than 6 inches from mop basin.
  - 4) Uncovered igloo beverage container used to store ice for customer beverages.
  - 5) Table used to store food less than 6 inches from sanitize drain board of 3-compartment sink at cookline. Relocate table or food to prevent any possible contamination.
- Properly store all food at least 6 inches above from the floor and in a manner to prevent any possible 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))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** Observed the following:

- 1) Several Rusted shelving throughout facility. Repair/ replace shelving in an approved manner.
- 2) Particle board bolted to shelf below prep table in back storage area. Remove unapproved wooden liners and use an approved liner that is nonabsorbents and easily cleanable.
- 3) Wood lining shelving throughout facility. Remove unapproved wooden liners and use an approved liner that is nonabsorbents and easily cleanable.
- 4) Wire wrapped around strainer. Replace damaged strainer.
- 5) Reusing single use containers and cardboard to store equipment. Discontinue reusing single use containers and card board and store all food and equipment in approved containers.
- 6) Several stained and scored cutting boards throughout facility. Replace damaged cutting boards.
- 7) Melted plastic container stored on clean equipment storage rack adjacent to cookline. Remove/discard damaged plastic container as this is not approved for use.
- 8) Rusted and soiled stool used to raise ice bin for beverages. Repair/ replace stool in an approved manner.
- 9) Soiled bungee cords used keep equipment on shelving. Remove unapproved bungee cords and use a material that is nonabsorbent and easily cleanable.
- 10) Accumulation of ice in Kenmore freezer. Repair freezer in an approved manner.
- 11) Two scored knives improperly sharpened in equipment storage rack in back storage/prep area. Remove damaged knives and properly sharpen knives to prevent scoring and pitting.
- 12) Unapproved black and yellow bulk bins stored on shelf below preparation table in back storage prep area. Use approved food storage bins that are smooth and easily cleanable.
- 13) Duct tape on corner of shelf above preparation table in back storage area. Remove unapproved duct tape and repair shelf in an approved manner.
- 14) Inoperable ice machine with cover removed in storage room adjacent to restroom. Employee stated ice machine is being respaired. Properly clean and sanitize ice machine prior to use.
- 15) Unapproved linen used to wrap tortillas to keep warm. Use an approved material to keep tortillas warm.

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

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

1

**Inspector Comments:** Observed test strips without any indicator strip. Provide test strips with indicator strip so employees can verify the proper chlorine solution is being used.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

POINTS

1

**Inspector Comments:** Observed the following:

- 1) Accumulation of food debris and residue on shelving throughout facility.
- 2) Coating of food residue on outside of bulk pots stored on shelf above 3-compartment sink. Remove coated food residue or replace pots that can be easily washed, rinsed, and sanitized.
- 3) Accumulation of grease and food residue on shelf below stove at cookline. Properly clean and sanitize area in an approved manner.

**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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

**Inspector Comments:** Observed the following:

- 1) An accumulation of boxes stored on top of 3-door cooler adjacent to soda machine.
  - 2) Boxes of equipment and beverages stored on floor outside of restroom.
  - 3) Boxes, trash, old equipment stored outside facility.
- Remove all unused equipment and properly store all food and equipment on approved shelving 6 inches above the floor.

**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)



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38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

**Inspector Comments:** Observed the following:

- 1) Inadequate lighting at front waitress area, in 3-door cooler, in area where coolers and freezers are stored. Ensure adequate lighting is provided in areas where food is prepared or stored.
- 2) Missing light cover in area where coolers and freezer is stored. Ensure all lights are shatterproof or have an approved cover.
- 3) Missing vent cover above inoperable ice machine. Ensure all vents have an approved cover.
- 4) Loose light fixture above restroom door. Properly secure light fixture in an approved manner.

**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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

**Inspector Comments:** Observed the following:

- 1) Several soiled in use wiping cloths store in soiled water measuring 0ppm Cl solution.
- 2) chlorine sanitizer solution in bucket at hand sink to be high above 200ppm.
- 3) Soiled wiping cloths stored on equipment throughout facility. Properly store all wiping cloths in approved sanitizer concentration when not in use or in an approved designated area to be laundered.
- 4) Wiping cloths stored below cutting boards. Discontinue storing wet wiping cloths below cutting board.

**Violation Description:** Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

**Inspector Comments:** Observed an accumulation of grease and food debris on concrete below and around dumpsters. Properly clean and sanitize area to prevent vermin.

Observed dumpster lids open at time of inspection.  
Maintain dumpsters covered when not in use.

**Violation Description:** All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

**Inspector Comments:** Observed the following:

- 1) Employee beverage stored on equipment storage rack adjacent to roasted garlic at cookline.
- 2) Employee beverage stored shelf adjacent to packaged food and above active food preparation.
- 3) Employee mask stored on equipment storage rack in back preparation area.

All personal drinks are to be maintained covered and stored in a manner to prevent contamination.  
Store all personal items in lockers or other approved designated area.

**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)



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

POINTS

1

**Inspector Comments:** Observed the following:

- 1) Missing outlet cover below hand wash sink drain board and in outside storage room. Properly install cover to prevent vermin entry.
- 2) Missing base cove tile behind preparation table in back storage room.
- 3) Gaps and peeling walls throughout facility. Repair walls to be smooth and easily cleanable.
- 4) Deteriorated grout throughout facility. Re-grout floor tiles in an approved manner.
- 5) Gaps around outlets. Properly seal gaps to prevent vermin harborage.
- 6) Holes in ceiling in outside storage room. Properly seal holes in an approved manner.

Ensure all floors, walls, and ceiling are maintained clean and in good repair.

**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:** Observed an accumulation of food debris and residue on floor below equipment and storage racks throughout facility. Properly clean and sanitize floor in an approved manner.

**Violation Description:** Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

Overall Inspection Comments

This inspection was conducted by B.Porto and J. Van stockum. Facility has failed two inspections within a two year period: This facility has failed to meet the minimum sanitation requirements of the California Health and Safety Code (71 = C). Due to repeated failed inspections within a two year period an Administrative Hearing will be held at 4065 County Circle Drive, suite 106 on (4/19/22 at (9:00 am). "C" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "C" card must remain posted until removed by an employee of this Department. If you have any questions contact Brittany at (951) 358-5172.

No signature captured due to pandemic, inspection report emailed to Estephanieleos@yahoo.com

Safe surplus food donation was discussed with person in charge. Please review the guidance documents below and visit the Food Donations page on our website for more information.

[Safe Surplus Food Donation Toolkit](#)

[Don't Waste, Donate!](#)

<http://www.rivcoeh.org/OurServices/Foods/FoodDonations>

**Did you know** that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at [www.rivcoeh.org](http://www.rivcoeh.org).



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Signature

Signature not captured due to  
COVID 19 pandemic.

Leticia Gonzalez  
Person in Charge  
04/12/2022

Brittany Porto  
Environmental Health Specialist  
04/12/2022



## 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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> 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