



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Del Rio Plus Enterprises LLC				DATE 2/25/2020		TIME IN 11:30 AM		TIME OUT 1:30 PM	
ADDRESS 16770 Lakeshore Dr Ste. K-O, Lake Elsinore, CA 92530				FACILITY DESCRIPTION Deli					
PERMIT HOLDER Mario Amador				EMAIL delriomarket1@gmail.com				Major Violations 1	
PERMIT # PR0065459	EXPIRATION DATE 04/30/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)245-6350	PE 3619	DISTRICT 0052	INSPECTOR NAME Irene Goodman		Points Deducted 16

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 84

☒ 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 Serve Safe. Mario Amador ex: 6/25/2020			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					
In	N/O	N/A	7. Proper hot and cold holding temperatures	4	<input checked="" type="radio"/> 2
In	N/O	<input checked="" type="radio"/> 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					
In	<input checked="" type="radio"/> 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
In	N/O	N/A	14. Food contact surfaces: clean and sanitized chlorine /	4	<input checked="" type="radio"/> 2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
In	N/O	<input checked="" type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2
In	N/O	<input checked="" type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY					
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					
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					
In			21. Hot and cold water available	4	<input checked="" type="radio"/> 2
			Water Temperature 120°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
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	<input checked="" type="radio"/> 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	<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	1
36. Equipment / utensils: installed, clean, adequate capacity	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 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	<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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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Observed cooked whole pinto beans stored inside of the walk in cooler at 46F. Operator stated that the beans were cooked the night prior to the inspection. Operator voluntarily discarded the beans at this time.

Ensure all potentially hazardous food items are held at either 41F and below or at 135F and above at all times.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments: Observed 0 ppm of chlorine sanitizer inside of the wiping cloth bucket. Provide at least 100 ppm of chlorine sanitizer at all times inside of the wiping cloth bucket. Operator corrected this on site.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Within the time of the inspection, observed hot water with a maximum temperature of 110F provided at all sinks in the taqueria. The operator then re-adjusted the temperature of the water heater in attempt to restore the hot water of 120F. In the midst of restoring the water temperature, no hot water was provided throughout the facility. Observed a maximum of 68F water from all sinks during this time. Maintenance was ordered and the hot water was restored to 120F.

Monitor hot water in the facility throughout the day until water heater is repaired or replaced. If hot water temperatures drop below 100F, you must voluntarily close. All food preparation must cease until hot water is restored.

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: Observed the back delivery door to have a non functioning air curtain when the back door was opened. Repair the air curtain above the delivery door in an approved manner. Ensure the air curtain works in conjunction with the micro switch when the door opens and closes.

Observed "Raid" inside of the facility. Remove the insecticide from the facility for it is not approved to be used inside of a food facility.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: a) Observed a burner set up in the middle of the dry storage area near the back delivery door and the water heater being used to cook carnitas. Observed operator actively cooking in the dry storage area. Food product was not protected from contamination. Instructed operator to move the carnitas to the burners of the stove at the cook line.

Food preparation shall only take place in food preparation approved areas and at the cook line. Discontinue cooking in the dry storage area.

b) Observed a soiled non-commercial water hose stored inside of preparation sink, directly connected to the nozzle of the sink. This is a repeat violation.

Remove the water hose from the preparation sink. Thoroughly clean and sanitize the preparation sink in an approved manner prior to use. Discontinue storing the water hose inside of the preparation sink. The preparation sink is only approved for food preparation.

c) Observed plastic cups being used as scoops inside of the bulk seasonings. Discontinue use of plastic cups as scoops. Provide scoops with a designated handle.

d) Observed "Caldo" being cooled inside of the walk in cooler without a lid. The pot was stored on a top shelf near the fan of the walk in cooler. Observed the fans to be heavily soiled with dust debris. Ensure all food items have an approved lid to ensure the food item is protected from 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))



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31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: Observed Jamaica drink stored in a container on a chafing dish in the customer area of the market. Ensure all food products are stored behind the counter where the public does not have access to it. The Jamaica is not self service.

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: a)Observed the CO2 tank beneath the soda machine to not be chained. Secure the Co2 tank in an approved manner.
b)Observed the gaskets of the reach in coolers to be torn from the cooler doors. Replace the torn gaskets.
c)Observed 2 propane tanks stored inside of the facility. Remove the propane tanks from the facility.

Observed employees using Latex gloves. Discontinue use of latex gloves, for they are not approved to be used in a food facility.

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 the following:

- Storage racks inside of the walk in cooler
- Fan guard inside of the walk in cooler \
- the anseel system and the wall panels behind the cook line
- the nozzles, ice chute, and back splash of the soda machine.

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Inspector Comments: In the employee rest room, observed the toilet paper stored on top of the toilet paper dispenser. Ensure the toilet paper is stored inside of the dispenser at all times.

Paper towels were also not provided in the employee rest room. Provide paper towels and store them inside of the approved dispenser.

Ensure the rest rooms are fully stocked with toilet paper, paper towels, soap and warm water at all times.

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)

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

POINTS

0

Inspector Comments: Secure the wall panel behind the flat grill. Observed the wall panel to be loose from the wall.

Observed the cove base behind the preparation table to be loose and separated from the walls. Re-install the cove base in an approved manner.

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 all floors and walls to be in need of cleaning. Clean and maintain cleanliness of all walls, ceiling tiles, and floors at all times.

Observed black mold growth on the walls above the 3 compartment sink. Clean the walls.

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



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Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (85=B). A re-inspection will be set for one week (March 3, 2020). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this department. Contact I. Goodman at IGoodman@rivco.org or 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

Person in Charge

02/25/2020

Irene Goodman

Environmental Health Specialist

02/25/2020

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



Food temperature cannot be felt - use your probe thermometer!



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