



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Michi Tacos				DATE 6/21/2022		TIME IN 2:30 PM		TIME OUT 5:45 PM	
ADDRESS 111 N Main St, Lake Elsinore, CA 92530				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER KVG Enterprises Inc				EMAIL michitacos@gmail.com				Major Violations 1	
PERMIT # PR0072398	EXPIRATION DATE 08/31/2023	SERVICE Routine inspection	REINSPECTION DATE 10/21/2022	FACILITY PHONE # (951)285-5553	PE 3621	DISTRICT 0052	INSPECTOR NAME Sarah Miller	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

**FACILITY
CLOSED**
CA HEALTH &
SAFETY CODE
SECTION 113960

☒ 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"/>	N/A	1. Food safety certification German Herrera; State Food Safety 2/11/26			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/>	N/O	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/>	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/>	N/O	9. Proper cooling methods		4	2
<input checked="" type="radio"/>	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/>	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/A	12. Returned and re-service of food			2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/>	N/O	14. Food contact surfaces: clean and sanitized Dish machine; 50ppm chlorine. /		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/>	N/O	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/>	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/>	N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<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"/>	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
<input checked="" type="radio"/>		21. Hot and cold water available Water Temperature °F		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/>		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/>	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		1
54. Voluntary condemnation		1
55. Impound		1



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

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Observed the following:

- A) Roll of paper towels stored on top of the paper towel dispenser at the back kitchen handwash sink.
- B) Roll of paper towels stored on top of the paper towel dispenser in the men's restroom.

Ensure paper towels are provided inside approved dispensers.

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))



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

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed the following:

1) No refrigerators, including walk in cooler, were able to maintain potentially hazardous food at 41F or below. Take all necessary approved action to ensure units are able to maintain potentially hazardous food at 41F or below. The following was observed:

a) Small, one door prep cooler with the following:

- cojita at 56F
- reference thermometer measured 55F
- fries (which were still partially frozen) were relocated to the reach in freezer

b) Cookline prep cooler with the following:

- cheese and chicharron mix at 52F
- chorizo at 51F
- sliced tomatoes at 52F
- cooked pork at 51F
- tripa at 50F
- shredded cheese at 56F

c) Salsa cooler with the following:

- pupusa sauce (with tomato) at 48F
- salsa with tomato base at 47-49F

d) walk in cooler with the following:

- raw beef at 44F
- raw chicken at 44F
- corn and flour masa at 47-48F
- al pastor (cooked) at 56F
- birria at 46F
- carnitas at 46F
- cooked beef at 47F
- reference thermometer to walk in measured 58F

According to the person in charge and numerous food labels, several items listed above had been in the cooler for several days.

The facility has been closed due to inadequate refrigeration. All potentially hazardous food must be discarded. See voluntary condemnation section located at the end of the report. All units have been impounded and may not be used until a member of this department can verify the units are functioning properly.

2) Observed shredded cheese in an ice bath next to the fryers. Cheese measured an internal temperature of 55-57F. Ensure ice baths are set up properly, composing of an ice-water slurry and extending at least to the height of the food to maintain temperature control. Cheese was voluntarily discarded by the person in charge.

3) Cooked carne asada in large metal containers on the back prep tables. Internal temperature measured 86-96F. The person in charge stated they were just cooked 30 minutes prior. Ensure diligent preparation is practiced to ensure potentially food is maintained at 41F or below, or 135F or above.

Note: The person in charge provided temperature logs from today. According to the chart, all unit were checked twice today, once in the morning and once at 1pm. According to the chart, all cold food measured 39-41F. Ensure probe thermometer is calibrated correctly.

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)



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FACILITY NAME Michi Tacos	DATE 6/21/2022	PERMIT # PR0072398
------------------------------	-------------------	-----------------------

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments: Observed an employee using dish machine and 3-compartment sink for warewashing. 3-compartment sink measured 0ppm sanitizer. Basin was drained and refilled with sanitizer, and measured 200ppm quaternary ammonium. Ensure 200ppm quaternary ammonium is reached at the 3-compartment sink, or utilize dish machine which measured 50ppm chlorine. Utensils in 3-compartment sink were sanitized correctly prior to air drying.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Observed packages of tortillas stored directly on the floor in the back of the kitchen. Ensure all food is stored at least 6 inches off of the ground to prevent possible 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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed the following:

- A) Plastic wrap on the outside of the ice machine. Remove plastic wrap to maintain surface smooth and easily cleanable.
- B) Back handwash sink in disrepair, detaching from the wall. Secure handwash sink to the wall in an approved manner.
- C) Observed one light shield missing from a hood light. Replace light shatterproof shield in an approved manner.
- D) Observed the bar 3-compartment sink cold faucet handle missing. Replace faucet handle and maintain equipment in good repair.

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: Observed mold accumulation on the ice deflector shield. Additionally observed refuse and food debris on the floor underneath equipment. Clean and maintain these items clean.

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:

- A) Tongs stored hanging on the oven handle at the cookline. Discontinue storing tongs in this manner. Ensure all food contact surfaces are stored in a sanitary manner at all times. This is a repeated violation.
- B) Observed an ice scoop stored in a container of water and food debris. Ensure ice scoop is stored in an approved manner. Wash, rinse, and sanitize ice scoop prior to use.

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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FACILITY NAME Michi Tacos	DATE 6/21/2022	PERMIT # PR0072398
------------------------------	-------------------	-----------------------

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed several wet, soiled wiping cloths on prep tables throughout the kitchen at the beginning of the inspection. Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.

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))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed a personal drink stored on the kitchen prep table upon inspector arrival. 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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed several expired food handler cards, and food handler cards from outside agencies. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. Ensure food handlers obtain valid food handler cards 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)

53. PERMIT SUSPENDED / REVOKED

POINTS

0

Inspector Comments: The facility has been closed due to inadequate refrigeration. See violation #7 for details. Legal action will be taken if facility is operating during the closure, or if the "Facility Closed" sign is removed.

Violation Description: If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: All potentially hazardous food in the facility, with the exception of the food already located in the reach in freezer, was voluntarily discarded onsite:

- raw beef approx 320lbs
- raw chicken 80 lbs
- salsa and pupusa approx 200lbs (including cooked tomatoes)
- shredded cheese 150lbs
- raw sliced beef 40lbs
- birria approx 70lbs
- cooked chicken 30 lbs
- pastor approximately 60 lbs
- masa approximately 250lbs (corn and flour)
- cooked beans approximately 200lbs
- carnitas 100 lbs
- cooked rice 40 lbs

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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FACILITY NAME Michi Tacos	DATE 6/21/2022	PERMIT # PR0072398
------------------------------	-------------------	-----------------------

55. IMPOUND

POINTS

0

Inspector Comments: All coolers have been impounded. See violation #7 for details.

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

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (84 = B) and is closed due to inadequate refrigeration (see Violation 7). A reinspection will be set for one week (6/28/22). Ensure violations listed on this report are corrected by this date in order to be re-scored. "Facility Closed" sign posted. "B" card posted. "A" card removed. "B" card and "Facility Closed" must remain posted until removed by an employee of this Department. Contact Sarah Miller with any questions at (951)273-9140 and/or sarmiller@rivco.org.

This inspection was initiated due to a complaint received by this Department. A complaint investigation was also conducted at this time (reference CO0083396).

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

German Herrera
Person in Charge

06/21/2022

Sarah Miller
Environmental Health Specialist

06/21/2022

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

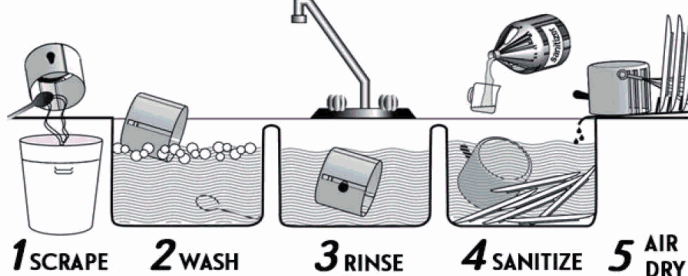
Cooked
Food

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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