



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME El Ranchito Taco Shop				DATE 9/7/2022		TIME IN 3:00 PM		TIME OUT 4:45 PM	
ADDRESS 39840 Los Alamos Rd #3&4, Murrieta, CA 92562				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Octavio & Veronica Landeros - Landeros AAAA Inc				EMAIL alexlanderos94@gmail.com				Major Violations 4	
PERMIT # PR0076904	EXPIRATION DATE 04/30/2023	SERVICE Routine inspection	REINSPECTION DATE 9/14/2022	FACILITY PHONE # (951)412-0192	PE 3621	DISTRICT 0043	INSPECTOR NAME Michael Jaime	Points Deducted 19	

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 81

☒ 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 Alejandro Landeros/ ServeSafe/ 5.13.25			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	N/A	7. Proper hot and cold holding temperatures	+	4	2
<input checked="" type="radio"/>	N/O	N/A	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/>	N/O	N/A	9. Proper cooling methods	+	4	2
<input checked="" type="radio"/>	N/O	N/A	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/>	N/O	N/A	11. Proper reheating procedures for hot holding	+	4	2
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/>	N/O	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	N/A	14. Food contact surfaces: clean and sanitized	+	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	N/A	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/>	N/O	N/A	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 120°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		
54. Voluntary condemnation		1
55. Impound		



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: COLD HOLDING

The following foods measured between 50F-53F inside the cold drawer top under the cooks line:
- 4 containers of tacos/taquitos, and 2 containers of flautas

A piece of paper was observed to covering the fan. The initial temperature of the unit measured at 52F per display thermometer. Operators were unable to determine how long the food had been held in the unit.

Corrective action: Food voluntarily discarded. Final temperature of the unit measured at 41F at the end of the inspection. Ensure the fans in the unit are not blocked to provide adequate air flow, and ensure unit is fully operable.

** Discontinue over filling the cold drawers and ensure foods are not cooled inside the cold drawers at the cooks line **

HOT HOLDING

- A container of cooked fries stored under the hot holding unit measured at 125F. Operator stated that fries had been held out for less than 30 minutes.

Corrective action: Education provided and food voluntarily discarded.

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

2 medium sized containers of beans measured at 100F- 110F stored inside the walk-in cooler. Operator stated that the beans were made in the morning but was not aware of a specific time.

Corrective action: Education provided, and food voluntarily discarded. Ensure food is cooled in an approved manner in the approved time period. Education provided on proper cooling.

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)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: REHEATING

- A container of pork measured at 48F reheating inside the hot holding unit. Discontinue reheating foods inside the hot holding units. Foods shall be reheated in an approved manner and brought up to 165F prior to be placed into hot holding.

Corrective action: Education provided and food reheated on the stove to 165F and placed back into hot holding.

Violation Description: Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)



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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: SANITIZING

In-use food-contact equipment or utensils used for potentially hazardous foods shall be replaced or properly washed, rinsed, and sanitized at least every 4 hours.

- Sanitizer measured low at 10 ppm chlorine during active warewashing at the 3-compartment sink. Ensure sanitizer is maintained at approved levels (i.e. 100 ppm chlorine).

Corrective action: Education provided, and 100 ppm chlorine sanitizer was prepared. All previously washed dishes were re-sanitized in an approved manner.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments:

Obtain a probe thermometer to monitor the internal temperature of potentially hazardous foods.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

Observed an employee drink stored on the back prep table near customer food. Relocate personal drinks to an approved area away from customer food and/or food contact surfaces.

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:

All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

A few food handler cards were observed to be expired or not available. Obtain valid Riverside County 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)

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.

Overall Inspection Comments



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At this time, this facility has failed to meet the minimum requirements of the CA Health and Safety Code (81= B). A reinspection will be conducted to verify all items listed have been corrected in 1 week (9.14.22). "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.

Cassandra Pedro
Person in Charge
09/07/2022

Michael Jaime
Environmental Health Specialist
09/07/2022

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

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

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Indio, CA 92201
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554 S Paseo Dorotea
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