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FOOD ESTABLISHMENT INSPECTION FORM

THOUSE THE WILL						DATE 8/7/2019			TIME OUT 2:00 PM		
					FACILITY DESCRIPTION Not Applicable						
PERMIT HOLDER						EMAIL					
Epitasio Serbantes						Not Specifie	d		Major Vi	olations	2
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0068909	11/30/2019	Routine inspection	Next Routine	(951)587-1927	3621	0053	Octavio Gonzalez		Points De	ducted	19

The conditions listed below correspond to violations of the <u>California Health and Safety Code</u> and/or <u>Riverside County Ordinances</u> 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



SCORE 81

OUT = Out of compliance

COS = Corrected on-site N/O = Not observed In = In compliance DEMONSTRATION OF KNOWLEDGE COS MAJ OUT (In) 1. Food safety certification Luis Hernandez/ Servsafe/ 3-18-2022 **EMPLOYEE HEALTH AND HYGIENIC PRACTICES** 2. Communicable disease; reporting, restrictions and exclusions N/O 3. No persistent discharge from eyes, nose, and mouth 2 N/O 4. Proper eating, tasting, drinking or tobacco use 2 PREVENTING CONTAMINATION BY HANDS ln 4 2 N/O 5. Hands clean and properly washed; gloves used properly 6. Adequate handwashing facilities supplied and accessible (2)TIME AND TEMPERATURE RELATIONSHIPS N/A N/O 7. Proper hot and cold holding temperature **(**4) 2 4 N/Q 8. Time as a public health control; procedures and records 2 4 ln N/Q N/A 9. Proper cooling methods 2 4 ln N/O N/A 10. Proper cooking time and temperature 2 ln) N/O 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
ln	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
			CONFORMANCE WITH APPROVED PROCEDURES			
ln		N/A	18. Compliance with variance, specialized process, and HACCP			2
			plan			
			CONSUMER ADVISORY			
In		N/A	19. Written disclosure and reminder statements provided for raw or			1
			undercooked foods			
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
ln		(N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
(h)			21. Hot and cold water available		4	2
			Water Temperature 120°F			
			LIQUID WASTE DISPOSAL			
(h)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
In			23. No rodents, insects, birds, or animals		4	2
(In)		N/A	24. Vermin proofing, air curtains, self-closing doors			1

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT		
25. Person in charge present and performs duties, demostration of knowledge	2		
26. Personal cleanliness and hair restraints			
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		

12. Returned and re-service of food

0 ppm chlorine COS 100 ppm /

13. Food: unadulterated, no spoilage, no contamination

14. Food contact surfaces: clean and sanitized

N/O N/A

N/O

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	1
 Warewashing: installed, maintained, proper use, test materials 	0
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	0
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

2

2

(4) 2

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	
55. Impound	

V 1.21 DAEJBOZZI 8/8/2019 3:31 am Page 1 of 5



www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

		PERMIT#
Tagueria 2 Potrillos	8/7/2019	PR0068909

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

Inspector Comments: Adequate approved facilities shall be provided for hand washing.

1) Paper towels not available at fruit station hand washing sink dispenser. Roll of paper towels observed stored on shelving rack. Ensure that paper towels are inside dispenser and relocate dispenser near hand sink (currently dispenser is above food preparation table).

2) Hot water at women's restroom temped at 76 F. Provide hot water minimum 100 F but not over 108 F.

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: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. This is a major violation due to several areas with potentially hazardous foods out of proper temperature control.

- 1) Walk-in refrigerator with several foods such as beans, rice, meats temped at 44 F. Person in charge stated that unit had recently had issues and was repaired by technician. Contact refrigeration service company to repair unit immediately to ensure food can be maintained at 41 F or below. Walk-in refrigerator will be checked by inspector at reinspection date.
- 2) Refrigeration drawers under flat grill with cheese temped at 46 F and thermostat on unit reading 57 F. Person in charge stated that cheese had recently been stocked 1 hour prior. Cheese was relocated to ice bath. Due to high temperature of refrigerator drawers, unit has been impounded by our department. Red tag placed, discontinue use until repaired and verified by our department.
- 3) Pork at steam table with bottom portion temping at 135 F and top at 125 F. Person in charge stated that facility will have employees properly mixing container to ensure entire food portion is maintained at 135 F or above.
- 4) Recently purchased "masa" dough for tortillas was placed on rolling rack when delivered and wheeled into dry storage area. Temperature of dough ranged from 100-130 F. Inspector instructed facility to relocate product to refrigerator if it is not going to be used immediately.

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)

10. PROPER COOKING TIME AND TEMPERATURE

POINTS

2

Inspector Comments: Food of raw animal origin must be cooked to a minimum internal temperature. Observed "adobada" pork meat cone on vertical broiler. Person in charge stated that meat is placed on broiler at 10:00 AM and is usually finished within 4-5 hours. This is unapproved, entire meat cone must be cooked within 2 hours.

If facility would like to extend cooking time to 4 hours then a time control agreement form will be provided to facility. If agreement is approved then facility will have 4 hours to cook entire portion, any remaining meat after 4 hours will need to be discarded.

Violation Description: Food of raw animal origin or containing food of raw animal origin shall be cooked to meet minimum temperature requirements as follows: single pieces of meat, and raw shell eggs for immediate service, shall be heated to 145#F for 15 seconds; comminuted meat, injected meats, ratites, raw shell eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155#F for 15 seconds; poultry, comminuted poultry, stuffed meat, stuffed pasta, or stuffing containing meat shall be heated to 165#F for 15 seconds. Raw animal origin shall be properly cooked to 165#F when using a microwave. Refer to the chart "Mandatory Cooking Temperatures" for other temperature requirements. (114004, 114008, 114010, 114021(c))

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

4

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried. Observed 3 compartment sink sanitizer basin with 0 ppm chlorine. Employee stated that sink basin was recently filled and forgot to add chlorine. Ensure that minimum 100 ppm chlorine water is provided at warewash when set up to wash food equipment. Employee provide 100 ppm chlorine during inspection.

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. Observed container of used knives at meat cutting station. Person in charge stated that knives are changed throughout the day. Length of time and commingling of new, used knives is not being monitored by employees. If all knives are going to be stored in same container ensure that 4 hour time frames are used by employees. Once 4 hour time is over then properly warewash knives or provide new set.

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)

V 1.21 DAEJB0ZZI 8/8/2019 3:31 am Page 2 of 5



www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	PERMIT#
Tagueria 2 Potrillos	8/7/2019	PR0068909

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

Inspector Comments: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. Observed flies at fruit station and in dining area. Ensure facility takes proper pest control measures to eliminate activity.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

Inspector Comments: All chemicals and poisonous substances shall be properly labeled. Observed chemical spray bottle missing label of contents.

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

Inspector Comments: Food shall be stored at least 6 inches above the floor on approved shelving. Box of cantaloupe stored on floor near front counter. Relocate food up off the ground.

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))

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

POINTS

Inspector Comments: Sanitizer test strips shall be provided to test the sanitizer concentration. Chlorine testing strips not available. Provide test strips and ensure employees measuring for proper concentration.

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, 114109.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

POINTS

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Clean deflector panel inside ice machine to remove calcium build-up.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

Inspector Comments: An accurate thermometer shall be provided for each cold holding unit in a readily visible location. Thermometer inside walk-in refrigerator is not properly functioning. Provide accurate thermometer for unit so employee can monitor temperature.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

Inspector Comments: Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution. Observed used wiping cloths left on top of counters. After used relocate linens back into sanitizer bucket.

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))

V 1.21 DAEJB0ZZI 8/8/2019 3:31 am Page 3 of 5



www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	PERMIT#
Tagueria 2 Potrillos	8/7/2019	PR0068909

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR



Inspector Comments: All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair.

- 1) Observed drain lines for ice machine directly inside floor sink. Lift drain lines to provide minimum 1 inch air gap above floor sink.
- 2) Ice machine has drain line with improper sloping flex pipe. Provide proper straight drain pipe that does not have any dips.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE





Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate. One employee with card not valid in this county. Person in charge stated that employee no longer works at facility and removed card. Ensure that employee only obtain Riverside County Food handler cards.

www.RiversideFoodHandler.com

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)

V 1.21 DAEJBOZZI 8/8/2019 3:31 am Page 4 of 5



www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

	DATE	PERMIT #
Taqueria 2 Potrillos	8/7/2019	PR0068909

Overall Inspection Comments

This facility has failed to meet the minimum health standards of the California Health and Safety Code with a score of 81 grade "B". Letter grade posted, do not remove. A reinspection has been set for 8-14-2019 to ensure all violations have been correct. Any questions contact our department 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.

V 1.21 DAEJBOZZI 8/8/2019 3:31 am Page 5 of 5

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

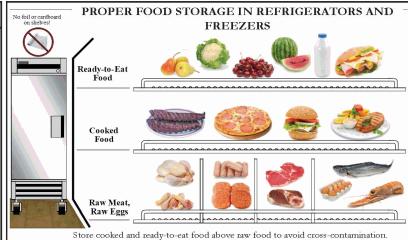
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath and Safety Code Section 114411:

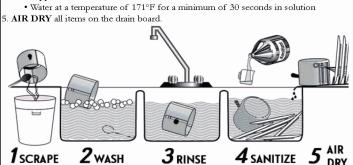
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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.
- 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
 - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapodly 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
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

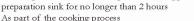
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

PROPER FOOD THAWING METHODS

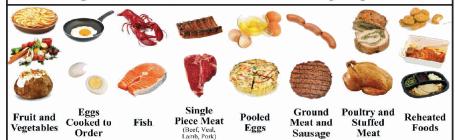
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F for 15 seconds for 15 seconds 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

DES-31 (REV 10/18)