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.

### Food Establishment Inspection Form

<table>
<thead>
<tr>
<th>Facility Name</th>
<th>Freddy's Tacos LLC</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address</td>
<td>21463 Palomar St, Wildomar, CA 92595</td>
</tr>
<tr>
<td>Contact Person</td>
<td>Maria Bonavilla</td>
</tr>
<tr>
<td>Email</td>
<td><a href="mailto:freddystacosca@gmail.com">freddystacosca@gmail.com</a></td>
</tr>
<tr>
<td>Permit #</td>
<td>PR0609918</td>
</tr>
<tr>
<td>Expiration Date</td>
<td>03/31/2023</td>
</tr>
<tr>
<td>Service</td>
<td>Follow-up inspection</td>
</tr>
<tr>
<td>Reinspection Date</td>
<td>Next Routine</td>
</tr>
<tr>
<td>Facility Phone #</td>
<td>(951) 678-8873</td>
</tr>
<tr>
<td>Inspector Name</td>
<td>Stephen Zepeda</td>
</tr>
<tr>
<td>Score</td>
<td>98</td>
</tr>
</tbody>
</table>

| Points Deducted     | 2                  |

**Food from Approved Sources:**

- Food obtained from approved sources (4)
- Compliance with shell stock tags, condition, display (2)
- Compliance with Gulf Oyster regulations (2)
- Compliance with variance, specialized process, and HACCP plan (2)
- Written disclosure and reminder statements provided for raw or undercooked foods (1)
- Licensed health care facilities / public and private schools; prohibited foods not offered (4)
- Hot and cold water available (4)
- Water temperature 120°F at 3 comp sink°F (4)
- Sewage and wastewater properly disposed (4)
- No rodents, insects, birds, or animals (4)
- Vermin proofing, air curtains, self-closing doors (4)
- Prohibited foods not offered (4)

**Supervision / Personal Cleanliness:**

- Person in charge present and performs duties, demonstration of knowledge (2)
- Personal cleanliness and hair restraints (1)
- Approved thawing methods, frozen food storage (1)
- Food separated and protected from contamination (2)
- Washing fruits and vegetables (1)
- Toxic substances properly identified, stored, used (1)
- Adequate food storage; food storage containers identified (1)
- Consumer self-service (1)
- Food properly labeled; honestly presented; menu labeling (1)
- Plumbing; property installed, good repair (1)
- Refuse properly disposed; facilities maintained (1)
- Toilet facilities: properly constructed, supplied, cleaned (1)
- Premises; personal item storage and cleaning item storage (1)

**Equipment / Utensils / Linens:**

- Equipment / utensils: installed, clean, adequate capacity (1)
- Equipment, utensils, and linens: storage and use (1)
- Adequate ventilation and lighting; designated areas, use (1)
- Thermometers provided and accurate (1)
- Wiping cloths: properly used and stored (1)

**Physical Facilities:**

- Premises; personal item storage and cleaning item storage (1)
- Floors, walls, ceilings: good repair / fully enclosed (1)
- Floors, walls, and ceilings; clean (1)
- Unapproved private homes / living or sleeping quarters (1)

**Signs / Requirements:**

- Last inspection report available (1)
- Food Handler certifications available, current, and complete (1)
- Grade card and signs posted; visible (1)

**Compliance and Enforcement:**

- Plans approved / submitted (1)
- Permit available / current (1)
- Permit suspended / revoked (1)
- Voluntary condemnation (1)
- Impound (1)

**Communication and Enforcement:**

- Points Deducted: 2

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**Demonstration of Knowledge:**

- Food safety certification (In)
- Communicable disease, reporting, restrictions and exclusions (4)
- No persistent discharge from eyes, nose, and mouth (2)
- Proper cooking time and temperature (4)
- Returned and re-service of food (2)
- Returned and re-service of food (2)
- Hot and cold water available (2)
- Sulfite marked sulfites (2)
- 10ppm Chlorine (In)
- 0 ppm Chlorine / (In)

**Employee Health and Hygienic Practices:**

- Hands clean and properly washed; gloves used properly (4)
- Adequate handwashing facilities supplied and accessible (2)
- Time as a public health control; procedures and records (4)
- Proper reheating procedures for hot holding (4)
- Proper cooking methods (4)
- Proper cooking time and temperature (4)
- Proper reheating procedures for hot holding (4)

**Food Storage / Display / Service:**

- Food storage / display / service (1)
- Adequate ventilation and lighting; designated areas, use (1)

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**SCORE 98**

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**Follow-up Inspection:**

- Next Routine
- 1:00 PM
- 1:00 PM
- Time In, Time Out
Overall Inspection Comments

Facility has been reopened and has corrected all critical violations. Continue to monitor facility for any signs of vermin activity and ensure to contact pest control services if issue persists.

**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 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.

<table>
<thead>
<tr>
<th>Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Signature not captured due to COVID 19 pandemic.</td>
</tr>
<tr>
<td>Maria Bonaville</td>
</tr>
<tr>
<td>Person in Charge</td>
</tr>
<tr>
<td>10/03/2022</td>
</tr>
</tbody>
</table>
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."

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:
   - 100 ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
   - 200 ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
   - 25 ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
5. AIR DRY all items on the drain board.

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<table>
<thead>
<tr>
<th>Food Type</th>
<th>Internal Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and Vegetables</td>
<td>135°F for 15 seconds</td>
</tr>
<tr>
<td>Eggs</td>
<td>145°F for 15 seconds</td>
</tr>
<tr>
<td>Single Piece Meat</td>
<td>145°F for 15 seconds</td>
</tr>
<tr>
<td>Pooled Eggs</td>
<td>155°F for 15 seconds</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>165°F for 15 seconds</td>
</tr>
<tr>
<td>Poultry and Stuffed Meat</td>
<td>165°F for 15 seconds</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F for 15 seconds</td>
</tr>
</tbody>
</table>

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

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 temperatures.

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. Submerging under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

<table>
<thead>
<tr>
<th>City</th>
<th>Address</th>
<th>Phone Numbers</th>
</tr>
</thead>
<tbody>
<tr>
<td>BLYTHE</td>
<td>260 Waverly Street</td>
<td>Phone 760-921-5090, Fax 760-921-5085</td>
</tr>
</tbody>
</table>

2-5-21 (REV 1018)