



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Los Novillos Market</b>				DATE 7/22/2021		TIME IN 9:30 AM		TIME OUT 12:00 PM	
ADDRESS 2650 Main St, Riverside, CA 92501				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Jose Jesus Rodriguez				EMAIL losnovillosmain1@gmail.com				Major Violations 2	
PERMIT # PR0081538	EXPIRATION DATE 04/30/2023	SERVICE Routine inspection	REINSPECTION DATE 11/22/2021	FACILITY PHONE # (951)530-8893	PE 3611	DISTRICT 0007	INSPECTOR NAME Allison Buse	Points Deducted 20	

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 80

☒ 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 ServSafe, Laura Ortega, 7/18/22			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	<input type="radio"/> N/C	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	<input type="radio"/> N/C	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					
<input checked="" type="radio"/> In	N/O	N/A 7. Proper hot and cold holding temperatures	<input checked="" type="radio"/> COS	4	2
<input checked="" type="radio"/> In	N/O	<input type="radio"/> N/A 8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	<input type="radio"/> N/C	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	<input type="radio"/> N/C	N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	<input type="radio"/> N/C	N/A 12. Returned and re-service of food			2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	<input type="radio"/> N/C	N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O	N/A 16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	<input type="radio"/> N/C	N/A 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In	<input type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In	<input 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"/> In	<input 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"/> In		21. Hot and cold water available		4	2
		Water Temperature 122°F at 3°C			
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
<input checked="" type="radio"/> In	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	
55. Impound	1



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** Observed the hand soap in the dispensers to be watered down and not lathering when in use. Ensure soap is utilized at all hand sinks without the addition of any watering down agents.

Observed the hot water at the meat department hand sink not functioning. Ensure the hot water is restored and all hand sinks have hot & cold water.

**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:** Measured the following internal temperatures of raw bacon 63F, raw shelled eggs 68F, and hot dogs 59F in the cold drawers at the cooks line. Operator voluntarily discarded the food items and the unit is impounded at this time. Ensure the unit is properly repaired and is not used until rechecked by this Department.

**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)

16. COMPLIANCE WITH SHELL STOCK TAGS, CONDITION, DISPLAY

POINTS

2

**Inspector Comments:** Facility could not provide shell stock tags for raw oysters sold at the facility. Shellstock identification tags shall be maintained on-site for at least 90 calendar days from the date of harvest.

**Violation Description:** Shellstock shall have complete identification tags and shall be properly stored and displayed. (114039 - 114039.5)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed numerous live & dead cockroaches of all life stages on the floor in the meat department area. Operator provided a pest control invoice dated 7/22/21 targeting German Cockroaches. Invoice stated 20 live cockroaches were observed and provided a list of items to repair and clean. Ensure all of the items listed on the report are corrected. All open food in the facility is closed at this time (i.e. meat department and kitchen). Ensure no cockroach activity is present in order to be re-opened. Recheck set for 7/23/21. Obtain another service targeting cockroaches, clean & sanitize all affected areas, and seal any gaps/cracks/crevices in the facility.

Observed numerous live flies in the facility's meat department and back storage room. Ensure all approved measures are taken to eliminate flies from the facility.

**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)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

POINTS

1

**Inspector Comments:** Observed a gap between the two back doors when closed. Ensure all gaps are eliminated in an approved manner to where no outside light is visible from within the 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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

**Inspector Comments:** Observed raw fish being thawed sitting on the drain board of the 3 compartment sink. Operator relocated it to the prep sink under cool running water. Ensure all food prep is done at the food prep sink only and that foods are properly thawed either under running cool water, in the refrigerator, or as a part of the cooking process.

**Violation Description:** Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** Observed uncovered fish and chorizo in the walk-in coolers. Ensure all foods are covered at all times.

Observed raw beef stored above cheese in the back walk-in cooler. Ensure raw animal products are stored on the bottom shelf away from ready to eat foods.

Observed an open bulk bag of flour in the kitchen stored rolled closed. Ensure once a bulk bag of food is opened, the remaining contents are put into a labeled container with a tight fitting lid.

Observed a pot of lard stored on the floor in the kitchen walk-in cooler. Operator stated they use it for food preparation and relocated it onto a shelf. Ensure all foods are stored at least 6" off the ground.

Observed a strainer of cilantro on the drain board of the 3 compartment sink. Ensure all food prep takes place at the food prep sink. Operator relocated it to the prep sink.

Observed jugs of agua frescas on the counter of the kitchen accessible to customers. Ensure either a proper sneeze guard is installed or the items are relocated behind the counter away from customers.

Observed pink slime on the deflector plates inside the ice machine. Ensure the ice machines are properly cleaned & sanitized once emptied.

**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 items in disrepair. Ensure the following items are repaired/replaced in an approved manner:

- Remove all tape on the chicharrone cases
- Remove the foil at the drain line inside the meat display case and repair the leak
- Replace the flex drain line at the kitchen walk-in cooler with a rigid drain line
- Repair the hole in the wall near the meat grinder
- Remove the bag on the meat 3 compartment sink sprayer and repair if in disrepair

\* Observed the following items still with an impound tag dated 4/21/21: Henny Penny rotisserie style oven in the kitchen, a walk-in cooler outside the facility, and two cargo storage boxes outside. The following items will be further reviewed and discussed at the Administrative Hearing.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

**Inspector Comments:** Observed tongs stored on top of the self-service bakery case in the facility. Ensure all utensils for customer use are properly secured in the case to where they are protected from contamination.

**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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

**Inspector Comments:** Observed soiled linens out on the prep tables, stove, and steam unit in the kitchen and meat department. Ensure linens are properly used and stored at all times.

**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))



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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

**Inspector Comments:** Observed several unapproved food handler cards and one expired one.  
All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate 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)

Overall Inspection Comments

This facility has failed to meet the minimum requirements of the CA Health & Safety Code (80=B). Due to continued violations of the CA Health & Safety Code an administrative hearing will be held prior to a reinspection. The administrative hearing will be held at 4065 County Circle Dr., Ste. 104 Riverside CA 92503 on 7/29/21 at 9:00 am. "A" card removed, and "B" card posted. "B" card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions, contact Allison Buse at 951-358-5172.

All open foods in the facility are closed at this time due to an active cockroach infestation. Ensure all items in this report pertaining to cockroaches are completed and no cockroach activity is present in order to be re-opened by this Department.

**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](http://www.rivcoeh.org).

Signature

Esaul Govea  
Person in Charge  
07/22/2021

Allison Buse  
Environmental Health Specialist  
07/22/2021

## 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

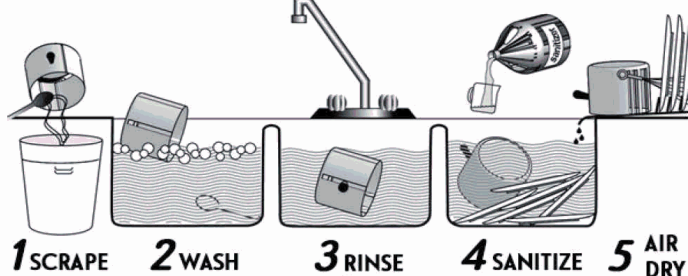
Cooked  
Food

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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> 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