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 / fails to 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>TORTILERIA GUERRERO</th>
</tr>
</thead>
<tbody>
<tr>
<td>ADDRESS</td>
<td>81592 HWY 111, Indio, CA 92201</td>
</tr>
<tr>
<td>PERMIT HOLDER</td>
<td>EUTIMIO GUERRERO</td>
</tr>
<tr>
<td>EMAIL</td>
<td><a href="mailto:gmeatmarket@outlook.com">gmeatmarket@outlook.com</a></td>
</tr>
<tr>
<td>PERMIT #</td>
<td>PR0000849</td>
</tr>
<tr>
<td>EXPIRATION DATE</td>
<td>10/31/2023</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>(760)398-7675</td>
</tr>
<tr>
<td>NE DISTRICT</td>
<td>3620</td>
</tr>
<tr>
<td>MAJOR V</td>
<td>Khrysta Green</td>
</tr>
</tbody>
</table>

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.

**SCORE 95**

### COMPLIANCE AND ENFORCEMENT

- **Major Violations:** 0
- **Points Deducted:** 5
- **Out Of Compliance:**
  - Food safety certification
  - Comply with Gulf Oyster regulations
  - Comply with variance, specialized process, and HACCP plan
  - Written disclosure and reminder statements provided for raw or undercooked foods

### EMPLOYEE HEALTH AND HYGIENIC PRACTICES

- **In N/A:**
  - 1. Food safety certification
  - 2. Communicable disease, reporting, restrictions and exclusions
  - 3. No persistent discharge from eyes, nose, and mouth
  - 4. Proper eating, tasting, drinking or tobacco use
  - 5. Hands clean and properly washed: gloves used properly
  - 6. Adequate handwashing facilities supplied and accessible
  - 7. Proper hot and cold holding temperatures
  - 8. Time as a public health control, procedures and records
  - 9. Proper cooking methods
  - 10. Proper cooking time and temperature
  - 11. Proper reheating procedures for hot holding
  - 12. Returned and re-service of food
  - 13. Food: unadulterated, no spoilage, no contamination
  - 14. Food contact surfaces: clean and sanitized
  - 15. Food obtained from approved sources
  - 16. Compliance with shell stock tags, condition, display
  - 17. Compliance with Gulf Oyster regulations
  - 18. Compliance with variance, specialized process, and HACCP plan
  - 19. Written disclosure and reminder statements provided for raw or undercooked foods
  - 20. Licensed health care facilities / public and private schools; prohibited foods not offered
  - 21. Hot and cold water available
  - 22. Sewage and wastewater properly disposed
  - 23. No rodents, insects, birds, or animals
  - 24. Vermin proofing, air curtains, self-closing doors

### FOOD FROM APPROVED SOURCES

- **In N/O:**
  - 16. Compliance with shell stock tags, condition, display
  - 17. Compliance with Gulf Oyster regulations
  - 18. Compliance with variance, specialized process, and HACCP plan
  - 19. Written disclosure and reminder statements provided for raw or undercooked foods

### SCHOOL AND HEALTHCARE PROHIBITED FOODS

- **In N/A:**
  - 20. Licensed health care facilities / public and private schools; prohibited foods not offered

### WATER / HOT WATER

- **In N/A:**
  - 21. Hot and cold water available
  - Water Temperature °F

### LIQUID WASTE DISPOSAL

- **In N/A:**
  - 22. Sewage and wastewater properly disposed
  - 23. No rodents, insects, birds, or animals
  - 24. Vermin proofing, air curtains, self-closing doors

**SCORE 95**
23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

Inspector Comments: Observed one live cockroach on the wall adjacent to the ovens in the back food prep area. Observed no other roaches (live or dead) throughout facility at time of inspection. Person in charge stated the facility was treated by a pest control service once per month. Person in charge was not able to produce receipt of most recent pest control at time of inspection. Instructed person in charge to submit the latest pest control report to this department via email. Pest control report receipt still pending. Treat facility with an approved pest control agency immediately, then again in two weeks, then maintain with monthly pest control after that. Cover floor sinks during closing, eliminate hiding spots by sealing holes and gaps throughout facility, and eliminate grease and sugar build-up throughout facility to mitigate presence of vermin into the facility. Ensure facility is treated for roaches and receipt is sent to this department by 10/6/22.

Observed flies in facility. Ensure all precautions are taken to exclude vermin from facility - keep doors closed, keep drains covered, pest control, increase pest control frequency, cover foods, sanitize surfaces in a timely manner, throw out/contain garbage, cover grease bins, keep wiping cloths in sanitizer bucket, eliminate dark hiding places, weather stripping doors, maintain air curtains on/functioning, install extra air curtains, etc.

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

Inspector Comments: Replace the door sweep at the back delivery door to be tight fitting to prevent vermin entry. Observed outside lighting to be shining through the back door sweep.

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)

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

Inspector Comments: Repair the following:
- Damaged wall near the walk-in cooler
- Repair the deteriorating sealant at the base cove tiles near the walk-in cooler

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

Inspector Comments: Clean dirt accumulation from door frames near the back delivery door.

Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

Overall Inspection Comments

The purpose of this visit was to conduct a re-inspection of the downgrade on 9/29/22. At this time, all violations from the previous inspection report have been corrected except for those listed above. At this time, the facility scored an A (95). The B placard was removed, and the A placard was posted.

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.
## FOOD ESTABLISHMENT INSPECTION FORM

<table>
<thead>
<tr>
<th>FACILITY NAME</th>
<th>DATE</th>
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</tr>
</thead>
<tbody>
<tr>
<td>TORTILLERIA GUERRERO</td>
<td>10/6/2022</td>
<td>PR0008049</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Signature not captured due to COVID 19 pandemic.</td>
</tr>
<tr>
<td>Oscar Guerrero</td>
</tr>
<tr>
<td>Person in Charge</td>
</tr>
<tr>
<td>10/06/2022</td>
</tr>
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