### FOOD ESTABLISHMENT INSPECTION FORM

**FACILITY NAME:** La Moreliana  
**ADDRESS:** 1287 E Florida Ave, Hemet, CA 92543  
**PERMIT HOLDER:** Rosa Salazar  
**PERMIT #:** PR0061078  
**DESCRIPTION:** Not Applicable  
**EXPIRATION DATE:** 03/31/2020  
**SERVICE:** Routine inspection  
**FACILITY PHONE #:** (951)766-4777  
**PE:** 3620  
**DISTRICT:** 0011  
**INSPECTOR NAME:** Beatriz Cornejo  
**DATE:** 2/11/2020  
**TIME IN:** 2:15 PM  
**TIME OUT:** 3:45 PM

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 / conditions exist which may pose a potential or actual threat to public health and safety. 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 Parish.

**PERMIT HOLDER**

<table>
<thead>
<tr>
<th>Permit #</th>
<th>Expiration Date</th>
<th>Service</th>
<th>Reinspection Date</th>
<th>Facility Phone #</th>
<th>PE</th>
<th>District</th>
<th>Inspector Name</th>
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<tr>
<td>PR0061078</td>
<td>03/31/2020</td>
<td>Routine inspection</td>
<td>Next Routine</td>
<td>(951)766-4777</td>
<td>3620</td>
<td>0011</td>
<td>Beatriz Cornejo</td>
</tr>
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</table>

**Points Deducted:** 16

**SCORE 84**

**Major Violations:** 1

**Food safety certification**

**2. Communicable disease, reporting, restrictions and exclusions**

**4. Proper eating, tasting, drinking or tobacco use**

**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 time and temperature**

**10. 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**

**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**

**25. Person in charge present and performs duties, demonstration of knowledge**

**27. Approved thawing methods, frozen food storage**

**28. Food separated and protected from contamination**

**29. Washing fruits and vegetables**

**30. Toxic substances properly identified, stored, used**

**31. Adequate food storage; food storage containers identified**

**32. Consumer self-service**

**33. Food properly labeled; honestly presented; menu labeling**

**34. Utensils and equipment approved, good repair**

**35. Warewashing: installed, maintained, proper use, test materials**

**37. Equipment, utensils, and linens: storage and use**

**38. Adequate ventilation and lighting; designated areas, use**

**39. Thermometers provided and accurate**

**40. Wiping cloths: properly used and stored**

**41. Plumbing: properly installed, good repair**

**42. Refuse properly disposed; facilities maintained**

**43. Toilet facilities: properly constructed, supplied, cleaned**

**44. Premises; personal item storage and cleaning item storage**

**45. Floors, walls, ceilings: good repair / fully enclosed**

**46. Floors, walls, and ceilings: clean**

**48. Last inspection report available**

**49. Food Handler certifications available, current, and complete**

**50. Grade card and signs protected, visible**

**51. Plans approved / submitted**

**52. Permit available / current**

**53. Permit suspended / revoked**

**54. Voluntary condemnation**

**55. Impound**

**V 1.21**

**DAJCIFSX6**

**3:20 am**

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## 5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

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**Inspector Comments:** Note: Discontinue use of latex gloves for food handling at facility. Observed employee using latex gloves for food handling/food preparation.

**Violation Description:** Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

## 7. PROPER HOT & COLD HOLDING TEMPERATURES

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**Inspector Comments:** Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed hot case holding carnitas with an internal temperature ranging between 100.4°F - 131.8°F. Person in charge stated carnitas were placed in hot case 2 hours prior to the inspection. Carnitas were re-heated to a minimum internal temperature of 165°F or above and hot held in the steam table.

**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)

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

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**Inspector Comments:** A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin.

1. Repair front customer door so that door fully self-closes. Observed front door remains slightly ajar.
2. Observed facility exterior door propped open with screen door closed. Seal gap observed under screen door if exterior door will be propped open to prevent vermin from entering into 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)

## 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

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**Inspector Comments:** All food shall be stored, prepared, displayed or held so that it is protected from contamination. 

1. Discontinue preparing/cutting tripe for menudo at the wash basin of the 3-compartment sink (used for soiled utensils). Observed employee cutting tripe at the 3-compartment sink. Use food prep sink for food preparation to prevent possible contamination. Person in charge voluntarily discarded meat and then cleaned and sanitized wash basin.
2. Discontinue using styrofoam cups without handles to scoop bulk food items. Use scoops with a handle to minimize food contact.
3. Discontinue storing cleaning chemical spray bottles with the nozzles facing towards the food prep sink.

**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))

## 31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

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**Inspector Comments:** Bulk food containers shall be labeled as to the contents. Label bulk spice/condiment container stored on top overhead shelving.

**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))

## 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

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<th>POINTS</th>
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**Inspector Comments:** All utensils and equipment shall be approved, properly installed, and in good repair.

1. Discontinue re-using single use sour cream containers to store cooked rice. Use approved containers for food storage.
2. Repair torn gasket on Kenmore freezer chest to ensure a proper seal of the unit.
3. Observed hot holding case unsafely holding carnitas. As a result, unit has been impounded. Make a repair to the unit to ensure a safe hot holding temperature for all potentially hazardous food of 135°F or above.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)
36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

**Inspector Comments:** All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Clean and maintain the following:

1. Grease on all shelving throughout facility.
2. Food splatter in the interior of the Oster microwave.
3. Grease/food debris on top, below, and in between all cook line equipment.
4. Grease on the warming portion (top interior) of the hot case.
5. Grease on Ansul fire suppression lines/nozzles at the hood canopy.

**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, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

**Inspector Comments:** Canopy-type hoods shall extend 6” beyond all cooking equipment. Re-locate single burner range with large pot used for carnitas so that hood canopy extends 6” beyond the equipment. Unit observed flush with the outermost edge of the equipment. Seal gap between hood filters at the hood canopy to ensure that all greases are trapped by the hood filters and not the ducts of the hood canopy.

**Violation Description:** Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

39. THERMOMETERS PROVIDED AND ACCURATE

**Inspector Comments:** An accurate, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available. Facility did not have a probe thermometer at time of inspection. Obtain probe thermometer to ensure safe food temperatures.

**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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

**Inspector Comments:** Toilet tissue shall be provided in a permanently installed dispenser at each toilet. No toilet tissue dispenser observed at restroom. Install toilet tissue dispenser.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

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

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair.

1. Replace all missing base cove tiles near the mop sink and behind the cook line equipment in an approved manner.
2. Replace cracked floor tiles in an approved manner.
3. Properly seal hole in the wall across from the water heater.
4. Properly seal holes in the wall at hallway leading to the restroom.

**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:** The floors, walls, ceilings of a food facility shall be maintained clean. Clean and maintain all food debris/grease under all equipment, shelving, etc. Clean and maintain all grease splatter on wall behind cook line equipment.

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

<table>
<thead>
<tr>
<th>Inspector Comments: Hot holding case has been impounded due to unsafe hot holding temperature. Impound tag has been posted and must remain in place until removed by a member of the Department. A re-inspection of the equipment will be scheduled for February 18, 2020. Please contact Beatriz Cornejo at (951) 766-2624 if you have any questions.</th>
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<tbody>
<tr>
<td>Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.</td>
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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME    DATE    PERMIT #
La Moreliana     2/11/2020  PR0061078

Overall Inspection Comments
At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (84 = B). A reinspection has been set for one week (02/18/20). Ensure all violations listed on this report are corrected by this date in order to be re-scored. “B” card posted, do not move, remove or block placards to avoid penalty. “A” card removed. “B” card must remain posted until removed by an employee of this Department. If you have any questions contact Beatriz Cornejo at (951) 766-2824.

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

Bernardo Piceno
Person in Charge
02/11/2020

Beatriz Cornejo
Environmental Health Specialist
02/11/2020
**REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY**

Per California Health and Safety Code Section 114449 (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 at a temperature 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
   - 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

- Fruit and Vegetables: 135°F (for 15 seconds)
- Eggs, Cooked to Order: 145°F (for 15 seconds)
- Single Piece Meat (Beef, Veal, Lamb, Pork): 145°F (for 15 seconds)
- Pooled Eggs: 155°F (for 15 seconds)
- Ground Meat and Sausage: 155°F (for 15 seconds)
- Poultry and Stuffed Meat: 155°F (for 15 seconds)
- Reheated Foods: 165°F (for 15 seconds)
- Roast Turkey: 165°F (for 15 seconds)

Food temperature cannot be felt - use your probe thermometer!

**FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE**

<table>
<thead>
<tr>
<th>Location</th>
<th>Address</th>
<th>Phone Numbers</th>
<th>Fax Numbers</th>
</tr>
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<tbody>
<tr>
<td>BLYTHE</td>
<td>260 N Broadway</td>
<td>560-921-5090</td>
<td>Fax 760-921-5085</td>
</tr>
<tr>
<td></td>
<td>88th St, CA 92235</td>
<td></td>
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<tr>
<td>CORONA</td>
<td>2275 S Main St #204</td>
<td>951-773-3140</td>
<td>Fax 951-520-8319</td>
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<tr>
<td></td>
<td>Corona, CA 92882</td>
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<tr>
<td>HEMET</td>
<td>800 S Sanderson Ave #200</td>
<td>951-773-2824</td>
<td>Fax 951-520-8319</td>
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<td>Hemet, CA 92545</td>
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<tr>
<td>INDIO</td>
<td>47-950 Arabia St A</td>
<td>951-461-0245</td>
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<td>Indio, CA 92201</td>
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<tr>
<td>MURRIETA</td>
<td>30135 Technology Dr #250</td>
<td>951-461-0245</td>
<td>Fax 951-461-0245</td>
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<td>Murrieta, CA 92649</td>
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<tr>
<td>PALM SPRINGS</td>
<td>545 S Paseo Doreta</td>
<td>760-320-3428</td>
<td>Fax 760-320-1470</td>
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<tr>
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<td>Palm Springs, CA 92263</td>
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<tr>
<td>RIVERSIDE</td>
<td>4085 County Circle Dr #104</td>
<td>951-358-5172</td>
<td>Fax 951-358-5017</td>
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DES-31 (REV 10/18)