



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

For general information call: 1-888-722-4234

MOBILE FOOD FACILITY INSPECTION REPORT

MOBILE FOOD FACILITY NAME <b>La Costenita</b>			DECAL # 601	LICENSE PLATE Y723094	DATE 3/15/2022	TIME IN 4:30 PM	TIME OUT 5:30 PM
LOCATION 2419 S Broadway, Santa Ana, CA 92707						REINSPECTION DATE 9/15/2022	
PERMIT HOLDER Nidia Marroquin			VEHICLE DESCRIPTION 2007 Ford		E-MAIL byrnmarrquin@yahoo.com		
PERMIT # PR0076997	EXPIRATION DATE: 12/31/2022	SERVICE Routine inspection	FACILITY PHONE: (714)376-2535	PE 2645	DISTRICT 0000	INSPECTOR NAME Irene Goodman	Major Violations 2
Points Deducted 13							SCORE 87

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.

☒ Permit Category 5



GRADES REPRESENT 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. This mobile food 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 by the Enforcement Officer. Per County Ordinance 492 / County Code Section 8.40.020 grades shall only apply to Permit Category 5 mobile food facilities and will be specified on the first page of the inspection form.

☒ In = In compliance    ☐ N/O = Not observed    ☐ N/A = Not applicable    + COS = Corrected on-site    ☐ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
<input checked="" type="radio"/>	N/A	1. Food safety certification			2
NFSP: Nidia Marroquin ex: 11/18/23					
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/>	<input type="radio"/>	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/>	N/O	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/>	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/>	<input type="radio"/>	9. Hot-held foods destroyed at end of day			2
<input checked="" type="radio"/>	<input type="radio"/>	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/>	<input type="radio"/>	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	<input type="radio"/>	12. Food on MFF only; food stored at commissary			2
Commissary Name: The OC Food Truck Company					
<input checked="" type="radio"/>		13. Food unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/>	N/O	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/>	N/O	16. Compliance with shell stock tags, condition, display/Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/>	<input type="radio"/>	17. Compliance with variance, specialized process, and HACCP Plan			1
CONSUMER ADVISORY / SCHOOL AND HEALTH CARE PROHIBITED FOODS					
<input checked="" type="radio"/>	N/O	18. Written disclosure/reminder for raw or undercooked food; licensed healthcare facilities / schools, no prohibited food		4	2
SAFETY					
<input checked="" type="radio"/>		19. Fire ext. present / charged; first aid kit / power source; LP gas equipment			1
<input checked="" type="radio"/>		20. Cooking equipment secure/latched; emergency exit unobstructed			2
WATER / HOT WATER					
<input checked="" type="radio"/>		21. Hot and cold water available		4	2
Water Temperature 120°F					
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/>		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/>		24. Vermin proofing, air curtains, self-closing doors / windows			1

SUPERVISION		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		2
28. Food separated and protected from contamination		2
29. Returned and re-service of food		1
30. Toxic substances, non-food, cleaning, personal items properly identified, store, 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		1

EQUIPMENT/UTENSILS		OUT
34. Utensils and equipment approved, good repair		2
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils; properly installed, clean, adequate capacity		2
37. Equipment / utensils; 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		2
42. Refuse properly disposed; surrounding area clean; public trash receptacle adequate, maintained		1
43. Toilet facilities within 200 feet; adequate		1
44. Height / width of MFF; location of compressors		1

MFF OPERATIONS		OUT
45. Written operational procedures and all paperwork available		1
46. MFF and exterior surfaces clean / good repair; fully enclosed		1
47. Proper vehicle ID / commissary use; single operating MFF compliant		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler Certifications available, current, complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans submitted / approved		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

For general information call: 1-888-722-4234

MOBILE FOOD FACILITY INSPECTION REPORT

FACILITY NAME La Costenita	DATE 3/15/2022	PR # PR0076997
-------------------------------	-------------------	-------------------

7. PROPER HOT / COLD HOLDING TEMPS

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed all refrigeration to be turned off and non functioning at this time. Operator stated the coolers were functioning 1 hour prior to the inspection. Observed internal temperature of the coolers at 50F to 58F. Raw food items (raw beef and raw shelled eggs) observed inside of the coolers with an internal temperature of 28F to 38F. Operator stated they were bought frozen and will be stored at the commissary.

These raw food items are not approved to be used for business use/customer sales. Operator stated mobile is not operating today and will remove food items be taken home to be used personally.

All potentially hazardous food items are stored under temperature control, being held at 41F and below at all times. Upon the reinspection, ensure all coolers are turned on and holding at 41F and below at all times.

**Violation Description:** Potentially hazardous foods 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. (113996, 113998)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Operator was not able to provide approved sanitizer at this time. Operator stated Chlorine sanitizer is utilized on the mobile. Ensure sanitizer is stored on the mobile at all times.

Observed the sanitizer strips for the chlorine to be expired. Provide current sanitizer strips.

**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, 114101(b-d), 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

19. FIRE EXT. PRESENT / CHARGED; FIRST AID KIT / POWER SOURCE; LP GAS EQUIPMENT

POINTS

1

**Inspector Comments:** Fire extinguisher shall be properly mounted/secured and accessible at all times. Operator did not provide a fire extinguisher. Provide a 10 BC graded fire extinguisher.

**Violation Description:** Properly charged and maintained minimum 10 BC-rated fire extinguisher to combat grease fires shall be mounted and accessible on interior of MFF if equipped with heating or cooking equipment. All liquefied petroleum equipment shall be installed to meet fire authority standards. First-aid kit provided and located in convenient area, in enclosed case. (114323(a,d-f))

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** Observed raw shelled eggs to be stored above ready to eat food items. Ensure all raw shelled eggs are stored beneath ready to eat food items in order to avoid possible contamination.

**Violation Description:** All food shall be separated and protected from contamination. (113984(a-d,f), 113986, 114060(b), 114069(a,b), 114073, 114077, 114089.1(c), 114143(c))

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

**Inspector Comments:** Provide a probe thermometer to monitor cooking 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)



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

For general information call: 1-888-722-4234

MOBILE FOOD FACILITY INSPECTION REPORT

FACILITY NAME La Costenita	DATE 3/15/2022	PR # PR0076997
-------------------------------	-------------------	-------------------

45. WRITTEN OPERATIONAL PROCEDURES AND ALL PAPERWORK AVAILABLE

POINTS

1

**Inspector Comments:** Provide the following documents:

- a) Commissary Schedule (provided blank copy)
- b) Written Operational Procedures (provided blank copy)
- c) Menu
- d) Route Sheet (provided blank document)
- e) Approved Restroom Agreement Letter (provided blank document)
- f) Valid Drivers License
- g) DMV registration
- h) Business liability insurance naming Riverside County as an "additional insured"
- i) Food handler cards for all employees

A checklist has been attached to this inspection report via email. Any questions regarding the paper work contact 951-273-9140.

**Violation Description:** Unenclosed MFFs shall develop and follow a written operational plan for food handling and cleaning, and for the sanitizing of food contact surfaces and utensils. Plan must be approved by this department prior to implementation and maintained on the MFF. All required paperwork must be maintained on the MFF. (114303(d), Riv. Co. Ord. 580)

53. PERMIT SUSPENDED / REVOKED

POINTS

0

**Inspector Comments:** This mobile facility has not passed their routine inspection and is not approved for operation at this time. Correct all violations listed above. A reinspection is scheduled for 3/24/2022. Any questions, contact I. Goodman or D. Rios at 951-273-9140.

**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the MFF immediately closed. (114405, 114409)

Overall Inspection Comments

This mobile facility did not pass this routine inspection due to the violations listed above. This mobile facility was not issued a decal and is not approved for operation at this time. A reinspection has been scheduled for 3/24/2022 at 4:00 pm. Upon this reinspection date, ensure all violations listed above are corrected. Failure to comply may result in further legal action.

Signature

Signature not captured due to  
COVID 19 pandemic

N. Marroquin- emailed

Irene Goodman

EHS 2

03/15/2022

03/15/2022