

County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME La Chiva Ray	ada						DATE 3/28/2022	TIME IN 1:30 PM		TIME OUT 3:15 PM	
ADDRESS 5572 Mission Blvd, Jurupa Valley, CA 92509 FACILITY DESCRIPTION Not Applicable											
PERMIT HOLDER						EMAIL					
Sergio Ramirez ramirezsergio0201@gma						o0201@gmail.com		Major Vi	olations	1	
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0072565	03/31/2023	Routine inspection	4/04/2022	(951)742-5464	3620	0056	Jason Roy		Points De	ducted	15

The conditions listed below correspond to violations of the <u>California Health and Safety Code</u> and/or <u>Riverside County Ordinances</u> 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



SCORE 85

OUT = Out of compliance

				•		
In = In compliance		comp	oliance COS = Corrected on-site	C	N/O	= Not
			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT
ln		N/A	1. Food safety certification			2
			Alma Pulido/Serv Safe/8-6-24	'		
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
ln			2. Communicable disease; reporting, restrictions and exclusions		4	
ln	N/O		3. No persistent discharge from eyes, nose, and mouth			2
ln	N/O		4. Proper eating, tasting, drinking or tobacco use			2
			PREVENTING CONTAMINATION BY HANDS			
ln	N/O		5. Hands clean and properly washed; gloves used properly		4	2
În			6. Adequate handwashing facilities supplied and accessible			2
			TIME AND TEMPERATURE RELATIONSHIPS			
ln	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2
ln	N/O	N/A	9. Proper cooling methods		4	2
ln	N/O	N/A	10. Proper cooking time and temperature		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
			PROTECTION FROM CONTAMINATION			
ln	N/O	(N/A	12. Returned and re-service of food			2

		FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
		15. Food obtained from approved sources		4	2
N/O	N/A	16. Compliance with shell stock tags, condition, display			2
N/O	N/A	17. Compliance with Gulf Oyster regulations			2
		CONFORMANCE WITH APPROVED PROCEDURES			
	N/A	18. Compliance with variance, specialized process, and HACCP plan			2
		CONSUMER ADVISORY			
	N/A	Written disclosure and reminder statements provided for raw or undercooked foods			1
		SCHOOL AND HEALTHCARE PROHIBITED FOODS			
	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
		WATER / HOT WATER			
		21. Hot and cold water available		4	2
		Water Temperature 120F@3Comp°F			
		LIQUID WASTE DISPOSAL			
		22. Sewage and wastewater properly disposed		4	2
		VERMIN			
		23. No rodents, insects, birds, or animals		4	2
	N/A	24. Vermin proofing, air curtains, self-closing doors			1
		N/O WA	15. Food obtained from approved sources N/O 16. Compliance with shell stock tags, condition, display 17. Compliance with Gulf Oyster regulations CONFORMANCE WITH APPROVED PROCEDURES 18. Compliance with variance, specialized process, and HACCP plan CONSUMER ADVISORY 19. Written disclosure and reminder statements provided for raw or undercooked foods SCHOOL AND HEALTHCARE PROHIBITED FOODS SCHOOL AND HEALTHCARE PROHIBITED FOODS WATER / HOT WATER 21. Hot and cold water available Water Temperature 120F@3Comp°F LIQUID WASTE DISPOSAL 22. Sewage and wastewater properly disposed VERMIN 23. No rodents, insects, birds, or animals	15. Food obtained from approved sources N/O 16. Compliance with shell stock tags, condition, display 17. Compliance with Gulf Oyster regulations CONFORMANCE WITH APPROVED PROCEDURES 18. Compliance with variance, specialized process, and HACCP plan CONSUMER ADVISORY 19. Written disclosure and reminder statements provided for raw or undercooked foods SCHOOL AND HEALTHCARE PROHIBITED FOODS 20. Licensed health care facilities / public and private schools; prohibited foods not offered WATER / HOT WATER 21. Hot and cold water available Water Temperature 120F@3Comp°F LIQUID WASTE DISPOSAL 22. Sewage and wastewater property disposed VERMIN 23. No rodents, insects, birds, or animals	15. Food obtained from approved sources N/O 16. Compliance with shell stock tags, condition, display 17. Compliance with Gulf Oyster regulations CONFORMANCE WITH APPROVED PROCEDURES 18. Compliance with variance, specialized process, and HACCP plan CONSUMER ADVISORY 19. Written disclosure and reminder statements provided for raw or undercooked foods SCHOOL AND HEALTHCARE PROHIBITED FOODS SCHOOL AND HEALTHCARE PROHIBITED FOODS WATER / HOT WATER 21. Hot and cold water available Water Temperature 120F@3Comp°F LIQUID WASTE DISPOSAL 22. Sewage and wastewater properly disposed VERMIN 23. No rodents, insects, birds, or animals

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS 25. Person in charge present and performs duties, demostration of knowledge 26. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods, frozen food storage 1 28. Food separated and protected from contamination 29. Washing fruits and vegetables 1 30. Toxic substances properly identified, stored, used FOOD STORAGE / DISPLAY / SERVICE 31. Adequate food storage; food storage containers identified 1 22. Consumer self-service 1 33. Food properly labeled; honestly presented; menu labeling				
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N/O

13. Food: unadulterated, no spoilage, no contamination

14. Food contact surfaces: clean and sanitized

Chlorine 100ppm / 100F

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				
PHYSICAL FACILITIES				
41. Plumbing: properly installed, good repair	0			
42. Refuse properly disposed; facilities maintained				
43. Toilet facilities: properly constructed, supplied, cleaned	1			
44. Premises; personal item storage and cleaning item storage	1			

2

4 2

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					
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					

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9. PROPER COOLING METHODS

POINTS

Inspector Comments: Do not leave large pot of cooked carnitas (95F) out at room temperature to cool. Use ice bath to rapidly cool cooked food. Demonstration of this technique provided.

Violation Description: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

△ CRITICAL **△**

POINTS

4

Inspector Comments: Facility has rodent activity throughout. Droppings were observed in kitchen and in all storage areas. Rodents must be eliminated from facility. ALL droppings must be safely removed. Bait traps are devoid of bait. All traps must be properly maintained and a comprehensive exclusion/treatment plan must be initiated by commercial pest control company. Instruction given.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Do not leave containers with bulk food(sugar) without lid securely attached. Maintain all containers of food covered with a tight fitting lid to protect from contamination. Also, do not store food directly on the ground(beverages). Store all food and utensils on approved shelving

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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

Inspector Comments: Relocate toxics(air freshener) from food/utensil storage shelving to separate area

1

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

Inspector Comments: Remove all excess storage from facility to facilitate in cleaning and to optimize storage space. Large trash can full of paint and supplies must be removed from facility.

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

Inspector Comments: Store all soiled linens in buckets with approved sanitizer at required concentration and not on food preparation tables.

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))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

Inspector Comments: Repair/replace plumbing at mop sink as there is a water leak. Pooled water has accumulated beneath sink. Instruction given.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

Inspector Comments: Relocate personals(aprons) from food/utensil storage shelving to separate area and hang wet mop to facilitate air drying

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114279, 114281, 114282)

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

POINTS

Inspector Comments: Repair wall behind mop sink where there is a large hole.

1

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

POINTS

Inspector Comments: Clean floors beneath all shelving and equipment throughout facility

1

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

Overall Inspection Comments

Facility has failed to meet the minimum standards established by the Health and Safety Code. "A" card removed, "B" card posted. Grade card is to remain posted until removed by an agent of this department. Also, facility is hereby closed due to rodent activity throughout. Rodents must be eliminated from facility and all rodent droppings removed in a safe manner. Facility will not be allowed to resume operation until both violations are corrected. Instruction given.

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

Alma
Person in Charge

03/28/2022

Signature

Jason Roy
Environmental Health Specialist

03/28/2022

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

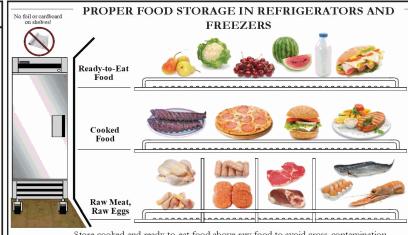
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath 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."



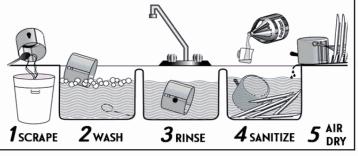
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

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:
 - \bullet 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
 - \bullet 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 rapodly 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

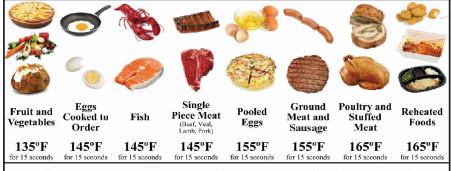
PROPER FOOD THAWING METHODS

- Under refrigeration
- 2. In a microwave oven on "defrost"
 - Submerged under cold running water in an approved preparation sink for no longer than 2 hours
 - As part of the cooking process

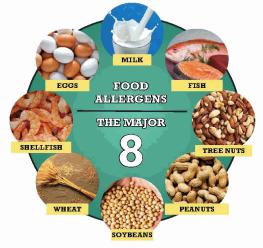


INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE 60 N Broadw

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

DES-31 (REV 10/18)