



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>DEL TACO #413</b>				DATE 5/12/2022	TIME IN 10:32 AM	TIME OUT 12:10 PM
ADDRESS 14290 PALM DR, Desert Hot Springs, CA 92240				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER DEL TACO LLC				EMAIL ana.rangel@deltaco.com		Major Violations 2
PERMIT # PR0004436	EXPIRATION DATE 02/28/2023	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (714)462-9300	PE DISTRICT 2621 0023	INSPECTOR NAME Shakeya Rhodes
						Points Deducted 23

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

○ 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
<span style="color: green;">In</span>	N/A 1. Food safety certification ServSafe- Ana Rangel 5/26/22			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<span style="color: green;">In</span>	2. Communicable disease; reporting, restrictions and exclusions		4	
<span style="color: green;">In</span>	N/O 3. No persistent discharge from eyes, nose, and mouth			2
<span style="color: green;">In</span>	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<span style="color: green;">In</span>	N/O 5. Hands clean and properly washed; gloves used properly		4	<span style="color: red;">2</span>
<span style="color: green;">In</span>	6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">In</span>	N/O N/A 7. Proper hot and cold holding temperatures		4	2
<span style="color: green;">In</span>	N/O <span style="color: blue;">N/A</span> 8. Time as a public health control; procedures and records		4	2
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span> N/A 9. Proper cooling methods		4	2
<span style="color: green;">In</span>	N/O N/A 10. Proper cooking time and temperature		4	2
<span style="color: green;">In</span>	N/O N/A 11. Proper reheating procedures for hot holding		<span style="color: red;">4</span>	2
PROTECTION FROM CONTAMINATION				
<span style="color: green;">In</span>	N/O N/A 12. Returned and re-service of food			2
<span style="color: green;">In</span>	13. Food: unadulterated, no spoilage, no contamination		4	2
<span style="color: green;">In</span>	N/O N/A 14. Food contact surfaces: clean and sanitized / 125.7F		<span style="color: red;">4</span>	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">In</span>	15. Food obtained from approved sources		4	2
<span style="color: green;">In</span>	N/O <span style="color: blue;">N/A</span> 16. Compliance with shell stock tags, condition, display			2
<span style="color: green;">In</span>	N/O <span style="color: blue;">N/A</span> 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<span style="color: green;">In</span>	<span style="color: blue;">N/A</span> 18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY				
<span style="color: green;">In</span>	<span style="color: blue;">N/A</span> 19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
<span style="color: green;">In</span>	<span style="color: blue;">N/A</span> 20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER				
<span style="color: green;">In</span>	21. Hot and cold water available Water Temperature 130.1F at 3-compartment sink°F		4	2
LIQUID WASTE DISPOSAL				
<span style="color: green;">In</span>	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<span style="color: green;">In</span>	23. No rodents, insects, birds, or animals		4	<span style="color: red;">2</span>
<span style="color: green;">In</span>	N/A 24. Vermin proofing, air curtains, self-closing doors			<span style="color: red;">1</span>

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration of knowledge	<span style="color: red;">2</span>
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	<span style="color: red;">2</span>
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	<span style="color: red;">1</span>
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	<span style="color: red;">1</span>
37. Equipment, utensils, and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	<span style="color: red;">1</span>
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	<span style="color: red;">1</span>

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	<span style="color: red;">1</span>
46. Floors, walls, and ceilings: clean	<span style="color: red;">1</span>
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	



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

**POINTS**

**2**

**Inspector Comments:** Observed employee attempt to change her gloves without washing her hands between. Employee instructed to properly wash her hands prior to putting on new gloves.

**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)

**10. PROPER COOKING TIME AND TEMPERATURE**

**POINTS**

**0**

**Inspector Comments:** Observed bagged cooked beef reheated inside a pot of boiling water then placed in container and used for burritos without testing the internal temperature. Internal temperature of meat measured at 160.5F. Employee instructed to properly reheat meat to 165F or discard food. Employee voluntarily disposed of meat and burritos. Ensure all foods are reheated to 165F prior to use.

**Violation Description:** Food of raw animal origin or containing food of raw animal origin shall be cooked to meet minimum temperature requirements as follows: single pieces of meat, and raw shell eggs for immediate service, shall be heated to 145°F for 15 seconds; comminuted meat, injected meats, ratites, raw shell eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 seconds; poultry, comminuted poultry, stuffed meat, stuffed pasta, or stuffing containing meat shall be heated to 165°F for 15 seconds. Raw animal origin shall be properly cooked to 165°F when using a microwave. Refer to the chart "Mandatory Cooking Temperatures" for other temperature requirements. (114004, 114008, 114010, 114021(c))

**14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED**

**⚠ CRITICAL ⚠**

**POINTS**

**4**

**Inspector Comments:** Observed employee wash a pot lid with no soap, rinse lid and place it on a pot of cooking bagged salsas. Employee instructed to properly wash, rinse and sanitize lid and all other equipment prior to use.

**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, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

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

**POINTS**

**2**

**Inspector Comments:** Observed an accumulation of flies throughout facility. Eliminate flies and all evidence of flies from 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 pass-thru window open when not in use. Maintain pass-thru window closed between uses to prevent vermin entry.

**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)

**25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE**

**POINTS**

**2**

**Inspector Comments:** Observed an employee unaware of proper wash water temperature and employees unaware of cooking temperature of bagged meat and salsas. Ensure all employees are trained in proper food preparation and warewashing.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)



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**28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION**

**POINTS**

**2**

**Inspector Comments:** Observed an open box of sourdough bread on shelving below other food items inside walk-in freezer. Provide proper protection to all food items stored below top 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))

**34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR**

**POINTS**

**1**

**Inspector Comments:** Observed the following:

- 1) Melted handles on utensils at cook line. Replace damaged utensils when they are no longer easily cleanable.
- 2) Missing handle of lid of cold-top cooler near fryers. Replace missing handle.

**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**

**POINTS**

**1**

**Inspector Comments:** Observed the following:

- 1) Food debris on clean food containers stored above 3-compartment sink.
- 2) An accumulation of water on bottom portion of cold-top cooler near fryers.
- 3) An accumulation of food debris inside floor sink below food preparation sink.
- 4) An accumulation of ice buildup on inner surfaces of 2-door freezer near fryers.
- 5) Unclean inner surfaces on bottom portion of cooler at front counter.

Maintain equipment clean.

**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, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

**38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE**

**POINTS**

**1**

**Inspector Comments:** Observed no ventilation system inside restrooms. Provide proper ventilation to both restrooms.

**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)

**44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE**

**POINTS**

**1**

**Inspector Comments:** Observed a chemical spray bottle hung on single-use cup storage rack at front counter. Discontinue storing chemicals near food or food equipment.

Observed employee's cellphone on drainboard of food preparation sink. Properly store personal items away from food and food equipment.

**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, 114257.1, 114279, 114281, 114282)



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

**POINTS**

**1**

**Inspector Comments:** Observed deteriorated grout between floor tiles throughout kitchen areas. Replace missing grout to ensure floors are smooth and easily cleanable at all times.

**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**

**1**

**Inspector Comments:** Observed unclean floors behind sliding storage racks, below equipment throughout kitchen areas and inside walk-in cooler and walk-in freezer. Maintain floors clean.

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

**Overall Inspection Comments**

At this time this facility had failed to meet the minimum requirements of the California Health and Safety Code (77 = C). A re-inspection will be set for one week (5/19/22). Ensure violations listed on this report are corrected by this date in order to be re-scored. "C" card posted. "A" card removed. "C" card must remain posted until removed by an employee of this Department. Contact Shakeya Rhodes with any questions (760) 320-1048.

**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**

Signature not captured due to COVID 19 pandemic.

**Ana Rangel**  
 Person in Charge  
 05/12/2022

**Shakeya Rhodes**  
 Environmental Health Specialist  
 05/12/2022

## 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!

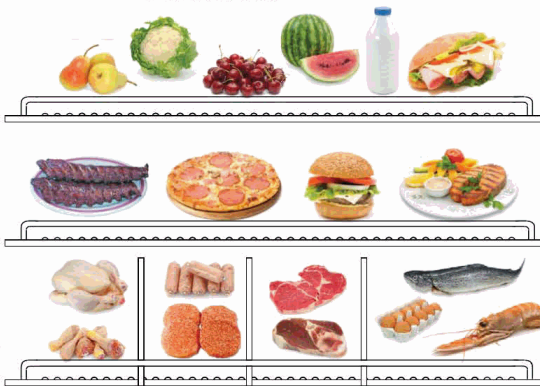


## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

Cooked Food

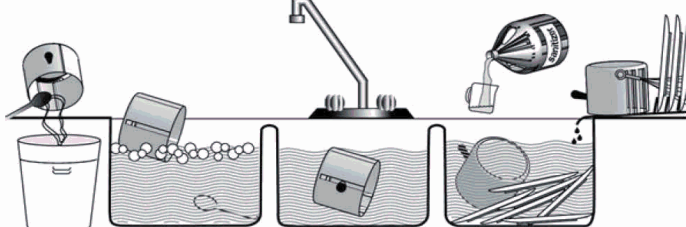
Raw Meat, Raw Eggs



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.



1 SCRAPE 2 WASH 3 RINSE 4 SANITIZE 5 AIR DRY

## 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

**BLYTE**  
 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