



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Carnitas Zaragoza						DATE 8/29/2018		TIME IN 2:30 PM		TIME OUT 3:45 PM	
LOCATION 1252 W 6th St #107, Corona, CA 92882						Facility Description Not Applicable					
PERMIT HOLDER Luis F Zaragoza						E-MAIL carnitas.zaragoza@gmail.com				Major Violation 1	
PERMIT # PR0062956	EXPIRATION DATE 10/31/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)738-988	PE 3620	DISTRICT 0053	INSPECTOR NAME Octavio Gonzalez		Points 19		

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.

B
SCORE 81

○ 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
In	N/O	1. Food safety certification				2
		Maintain at least one valid food manager certification				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions & ex		4		2
In	N/O	3. No discharge from eyes, nose, and mouth				2
In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
In	N/O	5. Hands clean and properly washed; gloves used pro		4		2
In		6. Adequate handwashing facilities supplied & accessi				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	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 & record			2
In	N/O	N/A	9. Proper cooling methods			2
In	N/O	N/A	10. Proper cooking time & temperatures			2
In	N/O	N/A	11. Proper reheating procedures for hot holding			2
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reserve of food			2
In			13. Food: unadulterated, no spoilage, no contaminatio		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			100 ppm chlorine /			

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved source		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, displa			1
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
In			21. Hot and cold water available		4	2
			120 F			
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals			4
In			24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION		OUT
25. Person in charge present and performs duties		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storag		2
28. Food separated and protected from contamin		2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, u		1
FOOD STORAGE / DISPLAY / SERVICE		
31. Self-service: utensils, food types, maintained		1
32. Consumer self-service		1
33. Food properly labeled and adequate storage		1

EQUIPMENT/UTENSILS/LINENS		OUT
34. Utensils and equipment approved, good repa		2
35. Warewashing facilities approved; testing ma		1
36. Equipment / Utensils properly installed, clean		2
37. Equipment, utensils and linens: storage and		1
38. Adequate ventilation and lighting; designated a		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		1
PHYSICAL FACILITIES		
41. Plumbing, in good repair, properly installed		2
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplie		1
44. Personal and cleaning items storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully e		1
46. Floor, walls and ceilings clean		1
47. No unapproved private homes / living or sleep		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler cards available; current, vali		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available and current		
53. Permit suspended / revoked		



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Soap and paper towels (or drying device) shall be provided in approved dispensers. Provide paper towels at kitchen hand sink near prep sink and both restroom.

Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided. Repair slow draining hand sink in women's restroom.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Each food facility shall be kept free of vermin. Observed several live cockroaches throughout facility. Activity found on top of food equipment shelving rack, bags for to-go orders, floor under cold table, wall behind ice machine, and coving tiles along entire kitchen. Due to infestation facility is closed by our department. Operator provided receipts for monthly pest service from "Beyond Pest Control" and stated he would be contacting them for immediate service. Wash, rinse, and sanitize all food equipment where cockroaches were found. No food contamination was observed during inspection. Discard to-go bags that were contaminated, these can not be washed.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

1

Inspector Comments: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin. Inspector observed several openings in walls that is creating cockroach harbor.

- 1) seal all openings around piping and wires in ceiling
- 2) Replace all broken wall outlet covers
- 3) Seal around openings in wall behind ice machine and warewash
- 4) Repair loose coving tiles
- 5) Repair any other structural openings that can contribute cockroach harbor.

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

2

Inspector Comments: Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. Observed frozen ribs left out on counter. Employee stated that meat was being thawed. This is unapproved, ensure frozen food is properly thawed as stated above.

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

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

- 1) all cooking equipment
- 2) hood filters above cook line
- 3) steam table
- 4) interior and exterior of all refrigerators
- 5) all stainless steel food preparation counters and shelving
- 6) metal wire shelving racks for dry storage
- 7) all stainless steel sinks

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS

1

Inspector Comments: Remove all soiled unused equipment from facility. Observed single pot stove, meat slicer, and aguas frescas machines that are not being used and causing clutter.

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: Canopy-type hoods shall extend 6" beyond all cooking equipment. Push all cooking equipment under canopy overhang. Stove top was observed outside hood.



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40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: All clean and soiled linen shall be properly stored. Several soiled wiping cloths left on top of counter. After use relocate linens to sanitizer bucket.

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR, WASTE WATER DISPOSAL

POINTS

0

Inspector Comments: All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, n, fully operative, and in good repair. Lift all drain lines that are inside floor sink near ice machine. Provide minimum 1 inch air gap between end of drain line and top of floor sink.

44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE

POINTS

1

Inspector Comments: All personal drinks are to be kept covered and stored in a manner to prevent contamination. Employee drink stored above cold table. Relocate all personal food/drink to area where food for customers will not be conaminated.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean. Clean floors and walls throughout facility. Clean ceiling around cook line hood to remove dust.

49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card. Replace expired food handler cards.

www.RiversideFoodHandler.com



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Overall Inspection Comments

Facility has been closed by the Riverside County Environmental Health Department due to live cockroaches throughout kitchen. Facility failed to meet the minimum health standards of the California Retail Food Code with a score of 81 grade "B". A reinspection has been set for wednesday September 5th, 2018 for all violations to be corrected. Facility may contact our department prior to this date for reopening after 24 hours from time of pest control service and all cockroach activity has been eliminated. "Closed" sign posted on front door and letter grade changed to "B". Do not remove or relocated signs. Any questions contact department at 951-273-9140.

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

Luis Zaragoza
Person in Charge
08/29/2018

Octavio Gonzalez
Environmental Health Specialist
08/29/2018