



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>CANTO DE LAS SIRENAS</b>				DATE 6/18/2019	TIME IN 9:30 AM	TIME OUT 12:00 PM
ADDRESS 2055 N PERRIS Blvd E-3, Perris, CA 92571				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Vidal Perez				EMAIL JR-P85@yahoo.com		Major Violations 2
PERMIT # PR0072176	EXPIRATION DATE 02/28/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (714)800-0730	PE 3621	DISTRICT 0014
INSPECTOR NAME Marcie Craighead					Points Deducted 20	

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

B  
**SCORE 80**

○ 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/A	1. Food safety certification			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions and exclusions		4	
In	N/O	3. No persistent 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 properly		4	2
In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A		4	2
		>200 ppm chlorine bleach /			

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
In		19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
In		21. Hot and cold water available			2
		Water Temperature 96F initial 3-compartment			
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	2
In	N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS	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	1
28. Food separated and protected from contamination	2
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	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	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	1

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	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	1
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	



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**1. FOOD SAFETY CERTIFICATION**

**POINTS**  
**2**

**Inspector Comments:** Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.

Observed no food manager certification available. Provide food manager certification or proof of enrollment into an approved course by 6-25-19. Information bulletin provided. Certificated person is to train all employees on food safety. Provide certification posted within 30 days.

**Violation Description:** Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**  
**2**

**Inspector Comments:** Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided. Soap and paper towels (or drying device) shall be provided in approved dispensers.

1. Observed no soap at handsink near food preparation sink. Provide soap at all times for proper handwashing.
2. Observed back handsink near warewash sink to be blocked. Provide this sink accessible at all times.
3. Observed no warm water available in womens restroom when knob turned. Provide warm (minimum 100F) running water to this sink.

**Violation Description:** Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

**9. PROPER COOLING METHODS**

**⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:** 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.

Observed the following internal temperatures of food that had been cooked over 9 hours prior: containers of cooked rice 46.8F, 45.9F, 58.5F; soup 48.4F, 58F; cooked beans 76.9F; chile verde 45.3; containers of salsa 47.3F, 45.6F, 48.5F. Food items were observed to be stored in deep pots/containers, or in containers with lids and double stacked. Follow proper rapid cooling procedure as listed above. Food voluntarily discarded. It is recommended to obtain and utilize a sheet pan rack to facilitate storage of cooling food items. Cooling information bulletin provided.

Observed 2 containers of shredded cheese with lids with internal temperatures of 48.6F and 51.3F, stored stacked with above food that had been cooling. Observed container of queso fresco with an internal temperature of 47.6F, and tomato juice 45.5F, stored next to the above cooling food items as well. Discontinue storing cooling food (beans, rice, etc.) next to cold food so as to prevent cooling food items from heating up walk-in refrigerator and food items stored within. Food voluntarily discarded.

**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)

**21. HOT AND COLD WATER AVAILABLE**

**⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:** Provide hot water at a minimum of 120°F. An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times.

Observed no hot water available in the facility. Water reaching 96F at warewash sink and 93.8F-96F and handsinks. Facility has voluntarily closed, and may not reopen until violation has been verified corrected by this Department. Repair/replace hot water heater in an approved manner to provide minimum 120F water at all times.

\*Update\* Hot water was restored to 143F at time of inspection. Facility approved to reopen.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)



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**27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE**

**POINTS**

**1**

**Inspector Comments:** Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cool running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process.

Observed partially frozen shrimp in collander in central warewash sink compartment not under running water. Discontinue this practice. Provide running water on thawing food at all times when thawing in sink. Utilize food preparation sink for this process, not warewash sink.

**Violation Description:** Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

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

**POINTS**

**2**

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

1. Observed raw fish directly inside of "wash" compartment of food preparation sink. It was reported that sink was washed, rinsed, and sanitized prior. Discontinue placing food in this sink, and utilize food preparation sink.

2. Clean interior of ice machine, as considerable mold growth observed. Wash, rinse, and sanitize interior of ice machine.

3. Observed uncovered food in walk-in and reach-in units (beans, sauces, cut vegetables, etc.). Properly cover food in storage.

4. Observed container of uncovered raw shrimp set directly on top of containers of uncovered cut vegetables (onion, tomato, etc.) in reach-in cold table. Observed raw bacon stored above uncovered beans and sauce in walk-in. Properly relocate raw food to be stored separate from cooked and ready to eat food. Also, provide hard lids for stacking.

5. Observed bowls and portion cups buried in bulk food (salt, rice, beans, etc.). Provide proper utensil with a handle for this purpose.

**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**

**POINTS**

**1**

**Inspector Comments:** Bulk food containers shall be labeled as to the contents. Food shall be stored in approved, smooth, easily-cleanable containers with tight-fitting lids.

1. Observed bulk food containers lacking labels (salt, possibly flour, etc.). Properly label all bulk food containers as to contents.

2. Open open bulk food items in kitchen (rice, sugar, etc.). Properly transfer opened food items to proper containers with lids.

3. Provide lid for bulk rice observed lacking lid.

**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**

**POINTS**

**1**

**Inspector Comments:** All utensils and equipment shall be approved, properly installed, and in good repair.

1. Repair/replace rusted shelving in refrigeration unit in an approved manner. Cover all food in these units.

2. Repair/replace sprayer at warewash sink observed hanging into sink compartments. Sprayer should be above level of sink at all times.

3. Provide 1" minimum air gap between preparation sink drain line and floor sink, as no air gap observed.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)



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**36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY**

**POINTS**

**1**

**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 observed to be soiled: bulk salt container at dry storage, sprayer at warewash sink, shelving throughout (especially in walk-in and at dry storage area), hood (grease filters, fire suppression system, etc.), surfaces of cooking equipment, flooring below equipment, and walls throughout (especially in kitchen and behind warewash sink).

**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)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

**POINTS**

**1**

**Inspector Comments:** Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.

Observed soiled, damp wiping cloths on counter stored next to beverage cups. Properly store wiping cloths in 100 ppm chlorine bleach to prevent possible contamination.

**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))

**42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED**

**POINTS**

**0**

**Inspector Comments:** Maintain dumpsters covered when not in use.

Observed dumpsters lacking lids. Provide lids for dumpsters, and maintain lids properly closed to prevent vermin attraction.

**Violation Description:** All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

**49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE**

**POINTS**

**1**

**Inspector Comments:** All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

Observed 4 expired food handler cards. Replace these cards with approved cards. Online test is available at rivcoeh.org.

**Violation Description:** County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

**52. PERMIT AVAILABLE AND CURRENT**

**POINTS**

**0**

**Inspector Comments:** A food facility shall obtain and post a valid permit in a conspicuous location.

Post current permit. Previous permit observed.

**Violation Description:** A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)



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**Overall Inspection Comments**

Facility has not met the minimum standards of the CA Health and Safety Code with score of 80=B. "A" placard removed, and "B" placard posted. Do not remove, relocate, or obstruct grade card from public view in any way. Facility was voluntarily closed due to lack of warm or hot water. Hot water was restored at time of inspection and facility was reopened. Reinspection is set for 6-25-19, or contact Marcie at mcraighead@rivco.org or at 951-766-2824. Correct all violations prior to reinspection. Reinspection will not be conducted without correction of violation #1 (see report).

**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**

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**Jose Arroyo**  
Person in Charge  
06/18/2019

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**Marcie Craighead**  
Environmental Health Specialist  
06/18/2019



## 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."

### 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.



## 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!

### FOOD ALLERGENS

## THE MAJOR 8

## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

<b>BLYTE</b> 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	<b>CORONA</b> 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	<b>HEMET</b> 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	<b>INDIO</b> 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	<b>MURRIETA</b> 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	<b>PALM SPRINGS</b> 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	<b>RIVERSIDE</b> 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
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