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 / meets minimum health standards.
- **C** = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety.

**Major Violations**

- Food obtained from approved sources
- Compliance with approved procedures (excluding those related to permitted food facility; raw or undercooked foods)
- Written disclosure and reminder statements provided for raw or undercooked foods
- Compliance with variances, specialized processes, and HACCP plan

**Minor Violations**

- Proper cooking time and temperature
- Proper cooling methods
- Adequate handwashing facilities supplied and accessible
- Proper thawing methods, frozen food storage
- Proper equipment, stored, used
- Proper eating, tasting, drinking or tobacco use
- No persistent discharge from eyes, nose and mouth
- Hands clean and properly washed; gloves used properly
- Communicable disease; reporting, restrictions and exclusions
- Food Handler certifications available, current, and complete
- Grade card and signs posted, visible
- Written disclosure and reminder statements provided for raw or undercooked foods
- Compliance with variances, specialized processes, and HACCP plan
- Compliance with Gulf Oyster regulations

**Food Establishment Inspection Form**

<table>
<thead>
<tr>
<th>Date</th>
<th>Facility Name</th>
<th>Address</th>
<th>Service</th>
<th>Reinspection Date</th>
<th>Phone</th>
<th>District</th>
<th>Inspector Name</th>
<th>Compliance</th>
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<tr>
<td>10/11/2022</td>
<td>MARISCOS MELGOZA</td>
<td>24701 ALESSANDRO BLVD, Moreno Valley, CA 92557</td>
<td>Routine inspection</td>
<td>10/18/2022</td>
<td>(909)243-1894</td>
<td>3620</td>
<td>0017</td>
<td>Miranda Ramirez</td>
</tr>
</tbody>
</table>

1. Food safety certification
2. Communicable disease, reporting, restrictions and exclusions
3. No persistent discharge from eyes, nose and mouth
4. Proper eating, tasting, drinking or tobacco use
5. Hands clean and properly washed; gloves used properly
6. Adequate handwashing facilities supplied and accessible
7. Proper hot and cold holding temperatures
8. Time as a public health control, procedures and records
9. Proper cooking methods
10. Proper cooking time and temperature
11. Proper reheating procedures for hot holding
12. Returned and re-service of food
13. Food: unadulterated, no spoilage, no contamination
14. Food contact surfaces: clean and sanitized
15. Food obtained from approved sources
16. Compliance with shell stock tags, condition, display
17. Compliance with Gulf Oyster regulations
18. Compliance with variance, specialized processes, and HACCP plan
19. Written disclosure and reminder statements provided for raw or undercooked foods
20. Licensed health care facilities / public and private schools; prohibited foods not offered
21. Hot and cold water available
22. Sewage and wastewater properly disposed
23. No rodents, insects, birds, or animals
24. Vermin proofing, air curtains, self-closing doors

**Score:** 80

**Major Violations:** 1

**Points Deducted:** 20
1. **FOOD SAFETY CERTIFICATION**

**Inspector Comments:** Observed two expired food manager certificates, one as of 6/10/2020 and the other as of 2/17/2021. Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Maintain at least one valid food manager certification on-site. Provide proof of course registration within one week (10/18/22) to MirRamirez@Rivco.org.

**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)

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

**Inspector Comments:** Observed the only hand wash sink in the kitchen to no have soap or paper towels at the beginning of inspection. Person in charge corrected this during inspection. Maintain soap and paper towels fully stocked in permanent dispensers at all times to ensure proper hand washing is conducted.

Observed mop bucket blocking the hand wash sink. Maintain the hand wash sink fully accessible at all times to ensure proper hand washing is conducted.

**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))

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13. **FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION**

**Inspector Comments:** Observed ice in soda bin to be contaminated with a black substance frozen inside the ice. Ice was discarded at time of inspection. Maintain all food free from contamination at all times.

**Violation Description:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

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21. **HOT AND COLD WATER AVAILABLE**

**Inspector Comments:** Observed hot water at 3-comp sink to reach a maximum of 104F. Provide hot water at a minimum of 120°F. A re-check will be conducted to ensure hot water is restored to facility at a minimum of 120F.

**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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22. **SEWAGE AND WASTEWATER PROPERLY DISPOSED**

**Inspector Comments:** Observed soiled mop water in mop bucket in front of the hand wash station. Properly dispose of soiled mop water into the approved sewage system.

**Violation Description:** A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

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24. **VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS**

**Inspector Comments:** Observed the back delivery door to have gaps around the door frame. Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

Observed the back air curtain to be nonfunctional at time of inspection. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

**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)
28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

**Inspector Comments:** Observed bowl containers to be used as scoops inside the bulk rice and salt storage bins. Discontinue using scoops without handles to prevent contamination.

- Observed the handle of the bean scoop to be in direct contact with the beans in the bulk dry storage bin. Maintain all scoops with the handles up out of the food to prevent contamination.
- Observed raw chorizo sausage and raw chicken in sealed containers stored directly above uncovered green onions. Observed raw shrimp in sealed container stored above unpeeled, whole, uncovered avocados.
- Store all ready-to-eat foods above raw foods to prevent contamination.

**Violation Description:** All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114069(c), 114073, 114077, 114089.1(c), 114143(c))

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31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

**Inspector Comments:** Observed one container of corn oil stored on the floor next to the dry storage shelf. Maintain all food stored at least 6 inches off the floor on approved shelving to prevent contamination.

- Observed one unlabeled jar with a yellow substance at the front counter beverage prep area. Maintain all food items clearly labeled to prevent contamination.

**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))

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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**Inspector Comments:** Observed the prep sink to not be fully secure to the wall. Properly secure the prep sink to the wall in an approved manner.

- Observed the caulking around the prep sink to be deteriorating. Replace the caulking in an approved manner.
- Observed holes in the ceiling tiles between the exterior hood and the fire suppression system. Replace the ceiling tiles or seal the holes in an approved manner.
- Observed one light inside the hood to be out. Replace the light in an approved manner.
- Observed the gaskets of the 2-door reach in cooler to be torn. Replace the gasket in an approved manner.
- Observed the handle of a hand peeler to be covered in foil. Remove the foil and replace the peeler if necessary in an approved manner.
- Observed a heavily scored cutting board at the prep counter near the register. Replace the heavily scored cutting board in an approved manner.
- Observed the drain lines below the 3-comp to be inside the floor sink. Provide a minimum one inch air gap between the end of the drain line and the top of the floor sink.
- Observed the drain line below the prep sink to be inside the floor sink. Provide a minimum one inch air gap between the end of the drain line and the top of the floor sink.

**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  

**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:  
- The food debris in the floor sink below the 3-comp  
- The food debris in the floor sink below the prep sink  
- The food debris on the bottom shelf of the one door reach in freezer  
- The food debris on the bottom shelf of the two door reach in freezer  
- The grease build up in the grease filters inside the hood  
- The black build up inside the ice machine  
- The dust build up on the vent above the ice machine  
- The food debris below the dry storage shelving and coolers/freezers in the facility.  

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

40. WIPING CLOTHS: PROPERLY USED AND STORED  

**Inspector Comments:**  
Observed multiple damp, soiled wiping cloths stored inside a bucket at 50ppm chlorine solution. Maintain all damp, soiled wiping cloths fully submerged in 100ppm chlorine solution or 200ppm quaternary ammonia solution at all times in between uses to prevent 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))  

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE  

**Inspector Comments:**  
Observed a mop stored with the mop head up between the mop sink and the hand wash sink. Discontinue storing the mop with the mop head up to prevent contamination.  

**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)  

**Overall Inspection Comments**  
At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (80 = B). A reinspection has been set for one week (10/18/22). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "B" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions contact M. Ramirez at (951) 766-2824.  

**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.
<table>
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<tr>
<th>FACILITY NAME</th>
<th>DATE</th>
<th>PERMIT #</th>
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<tr>
<td>MARISCOS MELGOZA</td>
<td>10/11/2022</td>
<td>PR0004474</td>
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### Signature

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<tr>
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<tr>
<td>Roberto Melgoza</td>
<td>10/11/2022</td>
</tr>
<tr>
<td>Miranda Ramirez</td>
<td>10/11/2022</td>
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</tbody>
</table>

Environmental Health Specialist
**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.”

**MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK**

1. SCRAPE items, 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
5. AIR DRY all items on the drain board.

**PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS**

- Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.
- Keep cold food below 40°F in refrigerators and below 0°F in freezers.
- Use dates to ensure food is safe for consumption.

**PROPER COOKING 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 temperatures.

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:

- **Fruit and Vegetables**
  - 135°F for 15 seconds
- **Eggs**
  - Cooked to Order: 145°F for 15 seconds
  - Single Piece Meat (Boned, Whole, Leg, Pork): 145°F for 15 seconds
- **Ground Meat and Sausage**
  - 155°F for 15 seconds
- **Poultry and Stuffed Meat**
  - 165°F for 15 seconds
- **Reheated Foods**
  - 165°F for 15 seconds
- **Fish**
  - 145°F for 15 seconds

**Food temperature cannot be felt - use your probe thermometer!**

**FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE**

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<th>BLYTHE</th>
<th>CORONA</th>
<th>HEMET</th>
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<td>Riverside, CA 92503</td>
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<tr>
<td>Phone 760-921-5090</td>
<td>Phone 951-273-9140</td>
<td>Phone 951-766-2824</td>
<td>Phone 760-663-8287</td>
<td>Phone 951-461-0284</td>
<td>Phone 760-320-1048</td>
<td>Phone 951-358-5172</td>
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