

## www.rivcoeh.org

### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME AZTEK TACOS "REAL MEXICAN GRILL"					DATE TIME IN 11:50 AM			TIME OUT 1:30 PM			
ADDRESS 43810 BUTTERFIELD STAGE RD F104, TEMECULA, CA 92592					FACILITY DESCR Not Applica						
PERMIT HOLDER						EMAIL					
YVETTE & MANUEL CARRANZA					mbconsultin	ginc@yahoo.com		Major Vi	olations	2	
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0010467	06/30/2020	Routine inspection	3/05/2020	(951)302-7501	3621	0041	Philip Sinclair		Points De	ducted	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



SCORE 80

In = In compliance

COS = Corrected on-site

N/O = Not observed

N/A = Not applicable

OUT = Out of compliance

$\sim$			-			
			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT
(h)		N/A	1. Food safety certification			2
			Jose Carranza/ ServSafe/ 6-8-2022			
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
ln			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	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
In	N/O	N/A	9. Proper cooling methods	+	4	2
In	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			
In	N/O	N/A	12. Returned and re-service of food			2
(ln)			13. Food: unadulterated, no spoilage, no contamination		4	2
ln	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			Quaternary Ammonia 200ppm / Knowledge verified	•		

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
			CONFORMANCE WITH APPROVED PROCEDURES			
In		N/A	18. Compliance with variance, specialized process, and HACCP			2
			plan  CONSUMER ADVISORY			
In		(N/A	Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
In		(N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
h			21. Hot and cold water available		4	2
			Water Temperature 121.5F at 3-compartment sink°F			
			LIQUID WASTE DISPOSAL			
(h)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
ln			23. No rodents, insects, birds, or animals		4	2
ln		N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demostration 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	<u>G</u>
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	
53. Permit suspended / revoked	
54. Voluntary condemnation	O
55. Impound	

DAN4QJ05C 2/28/2020 V 1.21 Page 1 of 5



www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME		PERMIT #
AZTEK TACOS "REAL MEXICAN GRILL"	2/27/2020	PR0010467

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

**POINTS** 

2

**Inspector Comments:** Observed an employee at the cook line take a drink from a personal beverage and then attempt to proceed to cook food at the line. Instructed employee to promptly wash hands at designated hand sink with warm water and soap. Ensure that employees are properly trained on hand washing technique and instances when hand washing is required. Corrected on-site.

**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)

### 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

**POINTS** 

2

**Inspector Comments:** Observed the hand sink basin in the bar blocked by dirty glasses. Discontinue storing glasses inside the hand sink basin. Ensure that the hand sink is used only for hand washing at all times. Corrected on-site.

**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))

## 7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

Inspector Comments: This is a MAJOR violation.

- Observed a container of carne asada stacked on top of product in the small cold prep unit to the left of the flat grill with a measured temperature between 61.4F and 62.1F. Employee stated that food was cooked at 8:30 this morning. Container was voluntarily discarded at time of inspection. Advised staff that a make-shift steam table can be made on the flat grill to hold food within temperature.
- Observed container of carne asada inside the steam table at the cook line with measured temperature between 116F and 130.8F. Container allowed to be reheated to 165F and hot held inside the steam table.

Ensure that all potentially hazardous food is held at or above 135F or at or below 41F at all times. Corrected on-site.

**Violation Description:** Potentially hazardous food shall be held at or below 41#F / 45#F or at or above 135#F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

## 9. PROPER COOLING METHODS





Inspector Comments: This is a MAJOR violation. Observed 2 trays of beans inside the walk in cooler with the temperatures of the trays of beans to be between 46.1F and 47.8F respectively. Person in charge stated that the beans were cooked yesterday. Trays of beans were voluntarily discarded at time of inspection. All other items inside the cooler were observed within temperature. Ensure that rapid cooling methods are used to meet the respective time and temperature requirements (135F to 70F within 2 hours and 41F or below within an additional 4 hours).

**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)

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

**POINTS** 

Inspector Comments:

2

- Observed container of tilapia and salmon thawing at the preparation sink under cold running water but the tilapia was already defrosted at 42.6F while the salmon was still frozen. Ensure that employees are properly trained on approved thawing methods and know that food cannot be thawed for a time exceeding 2 hours.
- Observed the vertical broiler not properly rotating with a cone of all pastor on it. Directed person in charge to flip switch and make sure that cone is always rotating. Addressed length of time alloted for food on the vertical broiler, how it can be shaved off and hot held, that all remaining product must be discarded, etc. Vertical broiler info bulletin given at time of inspection.

**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)

V 1.21 DAN4QJ05C 2/28/2020 3:17 am Page 2 of 5



www.rivcoeh.org

## FOOD ESTABLISHMENT INSPECTION FORM

AZTEK TACOS "REAL MEXICAN GRILL"

DATE
2/27/2020

PERMIT #
PR0010467

### 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

**POINTS** 

2

#### **Inspector Comments:**

- Observed the facility thawing packages of frozen tilapia in the preparation sink fully intact. Ensure that the packages are cut/punctured or fillets fully removed from packaging prior to thawing.
- Observed a spatula wedged between flat grill and small cold top prep table at the cook line. Discontinue this practice. Provide empty, sanitized container to store spatula between use as the current way is not cleaned/sanitized frequently enough to permit storage.
- Observed raw chorizo stored above masa and french fries inside a small reach in freezer. Ensure that raw product is stored at the bottom of the unit, followed by cooked foods and place ready to eat foods at top.
- Observed a dented can on the upper seam of a can of Del Sol chipotles. Remove any dented product from the rotation and ensure that all employees are trained on dented product removal.
- Observed open bulk packages of flour on the dry storage shelving units inside dry storage room. Provide commercial grade containers with tight fitting lids and labeled as to the contents once open as to be protected from contamination.
- Observed scoops without handles stored inside the bulk containers of salt and sugar. Provide approved scoops with handles and store scoop with handle up/away from product to minimize bare hand contact.
- Observed container of chile relianos at the preparation table with a measured temperature of 46.8F. Employee stated that the container was brought out from the cooler approximately 15 to 20 minutes prior. Observed the employee actively working with containers of shrimp upon arrival and chile relianos sitting on table. Ensure that employees are trained on diligent prep (working with smaller batches) and that if not going to actively prepare something then return it to hot/cold holding.

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:** NOTE: Observed chemical spray bottles below the 3-compartment sink in the bar and around the mop sink unlabeled. Provide labels as to the contents of all chemical spray bottles inside the facility.

**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)

## 32. CONSUMER SELF-SERVICE

**POINTS** 



**Inspector Comments:** Observed the sneeze guard above the self-service salsa bar not fully extending over the containers of food below and may allow contaminants to enter the food product. Extend glass to completely cover the containers below, but the opening should not exceed 14 inches and the length should not exceed 22 inches from the farthest container.

**Violation Description:** Consumer self-service areas shall be properly maintained. Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

## 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**POINTS** 

.

## Inspector Comments:

- Observed laminate shelf deteriorating behind soda fountain at cook line area and exposing particleboard. Repair or replace shelving in approved manner.
- Observed raw wood shelving in cabinet under 2nd pepsi soda fountain. Properly seal the raw wood to be impervious to moisture or provide approved shelving (stainless steel).
- Observed ice bin near the registers to drain into a bucket that must be emptied. Ensure that all equipment drains to an approved floor sink via a legal 1" air gap. Will research and advise. Further directives may be forthcoming.
- Observed the microwave above the prep sink to be a domestic Panasonic inverter. Ensure that all equipment inside food facility is commercially listed.
- Observed the ice well and small kegerator unit in the bar not draining to an approved floor sink. The kegerator has a drip tray below the tap. Provide approved hard lined plumbing (PVC) to units that goes to an approved floor sink via a legal 1" air gap.
- Observed no caulking between the back splash and wall at the bar 3-compartment sink. Properly caulk sink to the wall in approved manner with approved sealant.
- Observed masa for tamales stored in a to-go type bag. Discontinue this practice. Ensure that approved food grade bags or containers are used.

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

V 1.21 DAN4QJ05C 2/28/2020 3:17 am Page 3 of 5



www.rivcoeh.org

## FOOD ESTABLISHMENT INSPECTION FORM

	DATE	PERMIT#
AZTEK TACOS "REAL MEXICAN GRILL"	2/27/2020	PR0010467

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

**POINTS** 

Inspector Comments: Clean and maintain the following:

- Dish sprayer nozzle at 3-compartment sink
- Shelf below microwave at prep area
- Inside cabinet and behind handle to fryer at cook line
- Wall behind the cook line equipment
- Shelf below the flat grill and vertical broiler
- Ice deflector shield inside the ice maker
- Table mounted can opener blade affixed to table
- Condenser box and ceiling panels inside walk in cooler
- Door gaskets to reach in drawers and cold tops
- Floor below the equipment/shelving units to remove build up

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

Inspector Comments: NOTE: Observed multiple linens sitting on various preparation tables and at the cook line. Maintain wiping cloths in clean water with sanitizer (QA 200ppm) and change out at least every 4 hours or discard after each single use.

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

**POINTS** 

1

**Inspector Comments:** Observed personal coffee cup on shelf with microwave/clean plates and above prep area as well as inside reach in coolers/freezers with product for facility. Discontinue this practice. Store personal items in designated location (lowest shelf away from product inside labeled container) away from product used for facility as to be protected from 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, 114279, 114281, 114282)

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

POINTS

**Inspector Comments:** NOTE: Observed 1 expired food handler card and 1 unapproved food handler card at time of inspection. Ensure that all employees obtain a valid Riverside County food handler card. Visit www.rivcoeh.org for more information.

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)

## **54. VOLUNTARY CONDEMNATION**

**POINTS** 

Inspector Comments: See violation #7 and #9 for details

0

**Violation Description:** I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

V 1.21 DAN4QJ05C 2/28/2020 3:17 am Page 4 of 5



## www.rivcoeh.org

### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME		PERMIT #
AZTEK TACOS "REAL MEXICAN GRILL"	2/27/2020	PR0010467

## **Overall Inspection Comments**

This routine initiated due to a complaint (CO0072344) received by this Department.

At this time, facility has failed to meet the minimum requirements of the California Health and Safety Code (B = 80). "A" card removed. "B" card posted. Removal of grade card will result in citation. This is the 2nd downgrade in a 24 month period for the facility. An administrative hearing will be held at 09:00AM on Wednesday, March 4th, 2020 at the Department of Environmental Health located at 30135 Technology Dr. Suite 250, Murrieta, CA 92563. Administrative hearing must be held and all violations listed on this report must be corrected in order to be re-scored. Contact Philip Sinclair for any questions at (951) 461-0284.

**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.

V 1.21 DAN4QJ05C 2/28/2020 3:17 am Page 5 of 5

### REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

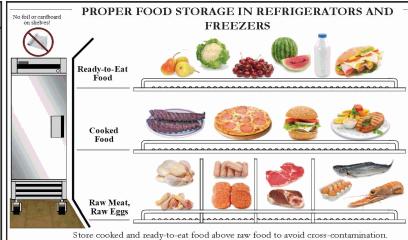
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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:

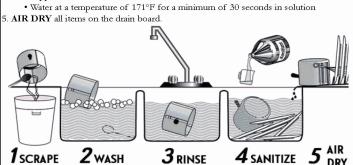
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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.
- 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
  - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



### 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
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

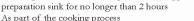
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

#### PROPER FOOD THAWING METHODS

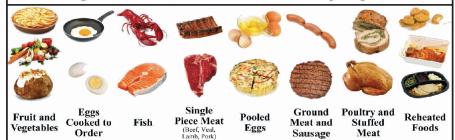
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





#### INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F for 15 seconds for 15 seconds for 15 seconds Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE

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)