



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

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

MOBILE FOOD FACILITY INSPECTION REPORT

MOBILE FOOD FACILITY NAME <b>Tacos El Cacheton</b>				DECAL # 703	LICENSE PLATE 4KK9007	DATE 2/1/2022	TIME IN 9:40 AM	TIME OUT 10:20 AM
LOCATION 83711 Peach St, Indio, CA 92201							REINSPECTION DATE 8/01/2022	
PERMIT HOLDER				VEHICLE DESCRIPTION 2009 Apache		E-MAIL Not Specified		Major Violations 0
PERMIT # PR0081245	EXPIRATION DATE: 12/31/2022	SERVICE Routine inspection	FACILITY PHONE: (562)506-4731	PE 2645	DISTRICT 0000	INSPECTOR NAME Yanet Monroy		Points Deducted 2 SCORE 98

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.

☒ Permit Category 5



GRADES REPRESENT 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. This mobile food 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 by the Enforcement Officer. Per County Ordinance 492 / County Code Section 8.40.020 grades shall only apply to Permit Category 5 mobile food facilities and will be specified on the first page of the inspection form.

☐ In = In compliance ☐ N/O = Not observed ☐ N/A = Not applicable ☐ COS = Corrected on-site ☐ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
<input checked="" type="radio"/>	N/A	1. Food safety certification			2
Abraham Alvarez Nat. Registry 12/1/26					
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/>	<input type="radio"/>	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/>	N/O	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/>	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/>	N/O	9. Hot-held foods destroyed at end of day			2
<input checked="" type="radio"/>	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/>	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/O	12. Food on MFF only; food stored at commissary			2
Commissary Name: Sacher Enterprises					
<input checked="" type="radio"/>		13. Food unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/>	N/O	14. Food contact surfaces: clean and sanitized		4	2
Sanitizer Method: Chlorine					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/>	N/O	16. Compliance with shell stock tags, condition, display/Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/>	<input type="radio"/>	17. Compliance with variance, specialized process, and HACCP Plan			1
CONSUMER ADVISORY / SCHOOL AND HEALTH CARE PROHIBITED FOODS					
<input checked="" type="radio"/>	N/O	18. Written disclosure/reminder for raw or undercooked food; licensed healthcare facilities / schools, no prohibited food		4	2
SAFETY					
<input checked="" type="radio"/>		19. Fire ext. present / charged; first aid kit / power source; LP gas equipment			1
<input checked="" type="radio"/>		20. Cooking equipment secure/latched; emergency exit unobstructed			2
WATER / HOT WATER					
<input checked="" type="radio"/>		21. Hot and cold water available		4	2
Water Temperature 120 F°F					
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/>		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/>		24. Vermin proofing, air curtains, self-closing doors / windows			1

SUPERVISION		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		2
28. Food separated and protected from contamination		2
29. Returned and re-service of food		1
30. Toxic substances, non-food, cleaning, personal items properly identified, store, 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		1

EQUIPMENT/UTENSILS		OUT
34. Utensils and equipment approved, good repair		2
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils; properly installed, clean, adequate capacity		2
37. Equipment / utensils; 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		2
42. Refuse properly disposed; surrounding area clean; public trash receptacle adequate, maintained		1
43. Toilet facilities within 200 feet; adequate		1
44. Height / width of MFF; location of compressors		1

MFF OPERATIONS		OUT
45. Written operational procedures and all paperwork available		1
46. MFF and exterior surfaces clean / good repair; fully enclosed		1
47. Proper vehicle ID / commissary use; single operating MFF compliant		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler Certifications available, current, complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans submitted / approved		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		



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FACILITY NAME Tacos El Cacheton	DATE 2/1/2022	PR # PR0081245
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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED AND ACCESSIBLE

POINTS

2

**Inspector Comments:** Maintain hand sink in good repair at all times.  
-Observed hand sink faucet with not enough water flow.

**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, 114311)

Overall Inspection Comments

Facility was downgraded on 1/21/22.  
Facility received A letter grade today.  
Facility was also reopened and approved to operate.  
Maintain all paperwork on site for future inspections and correct all violations listed on this report.

Signature

Signature not captured due to  
COVID 19 pandemic

Wendy Madera

02/01/2022

Yanet Monroy  
EHS 3 Desert

02/01/2022