

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

NAYARIT R	ESTAURANT						DATE 1/22/2020	TIME IN 2:45 PM		TIME OUT 5:25 PM	
ADDRESS 140 S 'D' ST, I	Perris, CA 92570					FACILITY DESCR Not Applical					
PERMIT HOLDER						EMAIL					
Juan Palos						Not Specifie	d		Major Vi	olations	2
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0006603	08/31/2020	Routine inspection	1/29/2020	(909)943-6890	3621	0016	Cristina Irwin		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

_				_		
			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT
In		N/A	1. Food safety certification			2
			Juan Palos/Serv safe/4-25-23			
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
ln			2. Communicable disease; reporting, restrictions and exclusions		4	
(E)	N/O		3. No persistent discharge from eyes, nose, and mouth			2
ln	N/O		4. Proper eating, tasting, drinking or tobacco use			2
			PREVENTING CONTAMINATION BY HANDS			
(ln)	N/O		5. Hands clean and properly washed; gloves used properly		4	2
(E)			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
ln	N/O	N/A	9. Proper cooling methods		4	2
<u>(=)</u>	N/O	N/A	10. Proper cooking time and temperature		4	2
(E)	N/O	N/A	11. Proper reheating procedures for hot holding		4	
			PROTECTION FROM CONTAMINATION			
(E)	N/O	N/A	12. Returned and re-service of food			2
(n)			13. Food: unadulterated, no spoilage, no contamination		4	2
ln	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			Quat 200 ppm / 97 F			

			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			
ln		N/A	18. Compliance with variance, specialized process, and HACCP			2
			plan CONSUMER ADVISORY			
ln		(N/A	Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
			SCHOOL AND HEALTHCARE PROHIBITED 1 3003			
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 °F	•		
			LIQUID WASTE DISPOSAL			
(h)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
ln			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, 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	0
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	0
37. Equipment, utensils, and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	0
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	0
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	
55. Impound	

DANSLBIZZ 1/24/2020 V 1.21 Page 1 of 5



www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

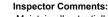
PERMIT # NAYARIT RESTAURANT 1/22/2020 PR0006603

7. PROPER HOT & COLD HOLDING TEMPERATURES

 $lack \Delta$ CRITICAL $lack \Delta$



POINTS



-Maintain all potentially hazardous foods at 41 F/ below or 135 F or above.

Observed the following:

- 1) Salsa measuring 54 F on the food prep table near the back door. Person in charge stated food has been there for approximately 20 min, corrected on site and placed inside refrigerator.
- 2) Mayonaise measuring 70 F on shelf across from the walk in refrigerator. Person in charge was unable to recall how long food has been there, voluntarily disposed of food item.
- 3) Cooked corn measuring 102, 9 F on the grill, Person in charge voluntarily discarded food item.
- 4) Cooked beef measuring 91.5 F on the grill. Person in charge voluntarily discarded food item.
- 5) Shredded white cheese measuring 49.1 F inside the cold top refrigerator. Person in charge voluntarily discarded food item.
- 6) Diced tomatoes measuring 48.7 F inside the cold top refrigerator. Person in charge voluntarily discarded food item.
- 7) Cooked shrimp measuring 55.5 F inside the cold top refrigerator. Person in charge voluntarily discarded food item.
- 8) Shredded crab measuring 49.1 F inside the cold top refrigerator. Person in charge voluntarily discarded food item.
- 9) Scallops measuring 53.6 F inside the cold top refrigerator. Person in charge voluntarily discarded food item.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS



Inspector Comments:

-Eliminate vermin and all evidence of vermin inside the facility.

Observed the following:

- 1) One dead cockroach on the floor below the 3 comp sink.
- 2) One live cockroach on the wall behind the cold top refrigerator.
- 3) Dry rodent droppings on ledge next to shelving inside the storage/ office.
- 4) One live cockroach inside light fixture at the entrance to the kitchen.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

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

POINTS

Inspector Comments:

-Seal all openings to prevent vermin.

Observed the following:

- 1) Openings ont he wall behind the building.
- 2) Openings around windows inside detached storage/ office.

Replace weather strips on all doors to prevent vermin.

Observed deteriorated weather strips on all doors.

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)

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

POINTS

-Ensure employees who wash dishes know the correct water temperature for the 1st compartment. Observed employee was unable to remember the correct water temperature for the 1st compartment.

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)

DANSLBIZZ 1/24/2020 V 1.21 Page 2 of 5



www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

NAYARIT RESTAURANT

DATE
1/22/2020

PR0006603

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED



Inspector Comments:

-Properly label all food containers.

Observed food container of sugar missing a label on shelf across from the walk in refrigerator.

-Elevate all food off the floor a minimum of 6 inches.

Observed the following:

- 1) Boxes of food on the floor inside the walk in refrigerator and walk in freezer.
- 2) Bag of onions on the floor across from the walk in refrigerator.
- 3) Food on the floor inside the detached storage/ office.

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

Inspector Comments:

-Ensure cold top refrigerator maintains temperature at 41 F or below.

Observed cold top refrigerator not holding temperature of 41 F or below, impound tag placed on refrigerator until it can hold temperature 41 F or below.

-Remove unused equipment from facility.

Observed the following:

- 1) Unused equipment inside the storage/ office.
- 2) Unused flat grill in the outside patio area.
- 3) Unused equipment behind the facility.
- -Replace table with exposed wood along the edge next to the hand wash sink.

Observed table with exposed wood along the edges next to the hand wash sink.

-Remove unapproved equipment.

Observed unapproved tortilla press, Ninja blender in the food prep area and cooler near the back door.

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

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



Inspector Comments:

-Maintain all equipment clean and free of any food debris.

Observed the following:

- 1) Food debris on the peeler inside the refrigerator.
- 2) Residue on the exterior wall and door of the walk in refrigerator.

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE



Inspector Comments:

Observed the following:

-Discontinue storing equipment on the floor.

1) Plates and equipment on the floor inside the storage/ office.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

V 1.21 DANSLBIZZ 1/24/2020 3:18 am Page 3 of 5



www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	PERMIT#
NAYARIT RESTAURANT	1/22/2020	PR0006603

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE



Inspector Comments:

-Replace damaged light shield in front of the 3 comp sink. Observed cracked light shield in front of the 3 comp sink.

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

39. THERMOMETERS PROVIDED AND ACCURATE



4

Inspector Comments:

-Obtain a probe thermometer that reads both hot and cold food.

Observed probe thermometer that only reads hot foods.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

44. PREMISES: PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

Inspector Comments:

-Store all personal items in lockers or other approved designated area.

Observed cell phones at pass thru window.

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)

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED



Inspector Comments:

-Repair damaged ceiling throughout facility.

Observed damaged ceiling from previous leaks.

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

46. FLOORS, WALLS, AND CEILINGS: CLEAN



Inspector Comments:

-Clean all floors, walls and ceilings.

Observed the following:

- 1) Debris on the ceiling by the cook line.
- 2) Debris on the floor below the food prep sink.

Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

V 1.21 DANSLBIZZ 1/24/2020 3:18 am Page 4 of 5



www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	PERMIT#
NAYARIT RESTAURANT	1/22/2020	PR0006603

Overall Inspection Comments

Joint inspection with Supervisor S. Crossman

Found facility in process of change of ownership. Prior to change of ownership a structural on-site inspection will need to be conducted and any items corrected. On-site is charged at current hourly rate of (\$186 per hour).

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 (01/29/20). 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. This is the second downgrade within two years. Prior to re-inspection an administrative hearing will be held on 1/29/20 at 3:30 p.m. at 800 S. Sanderson Ave Suite 200, Hemet CA 92545 If you have any questions contact Cristina Irwin 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.

Signature	
K	Cuta In
karla torres	Cristina Irwin
karla torres Person in Charge	Cristina Irwin Environmental Health Specialist

V 1.21 DANSLBIZZ 1/24/2020 3:18 am Page 5 of 5

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

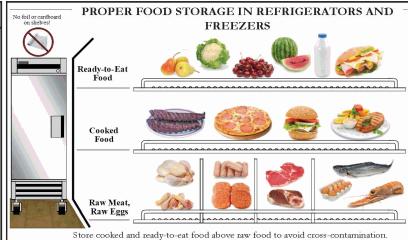
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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:

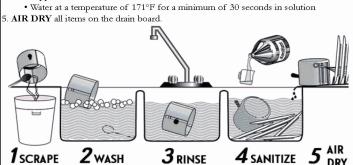
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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

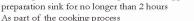
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

PROPER FOOD THAWING METHODS

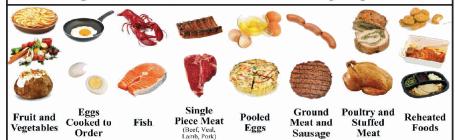
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





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)