



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

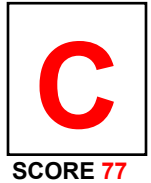
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME TAQUERIA SAN MIGUEL				DATE 5/28/2021	TIME IN 11:45 AM	TIME OUT 2:00 PM
ADDRESS 35320 DATE PALM DR, Cathedral City, CA 92234				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Cruz Romo				EMAIL romo7sm@aol.com mdlgad		Major Violations 2
PERMIT # PR0006354	EXPIRATION DATE 02/28/2022	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (619)328-9402	PE 3621	DISTRICT 0025
					INSPECTOR NAME Janet Sagastume	Points Deducted 23

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



○ 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 Gabriel Romo. ServSafe. 4/25/2021			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
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
Chlorine 100ppm. / 100F.					

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		N/A			2
CONSUMER ADVISORY					
In		N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		N/A		4	2
WATER / HOT WATER					
In				4	2
Water Temperature 120F°F					
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				4	2
In		N/A			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	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME TAQUERIA SAN MIGUEL	DATE 5/28/2021	PERMIT # PR0006354
---	--------------------------	------------------------------

1. FOOD SAFETY CERTIFICATION

POINTS
0

Inspector Comments: Observed an expired food managers certificate dated 4/25/2021. Maintain at least one valid food manager certification on-site. Food managers certificates must be renewed within 60 days of expiration.

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)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: At the start of the inspection, observed the cooks wipe their hands on their soiled apron and proceed to handle/cook food without washing their hands. The cooks were educated on proper hand washing procedures.

Observed the beverage room handsink lacking soap and the paper towels out of the dispenser.

Ensure that all handsinks are fully stocked with soap and paper towels in permanently installed dispenser, and a minimum of 100F hot water.

Ensure that all employees are properly washing their hands with hot water and soap at the following times:

- Before engaging in food preparation
- After touching body parts other than clean hands
- After using the restroom
- After caring for or handling any animal
- After coughing sneezing, using a handkerchief or disposable tissue, using tobacco, eating or drinking
- After handling money
- Before dispensing or serving food
- Before initially putting on gloves to work with food
- When switching between working with raw and ready-to-eat foods
- During food preparation in order to prevent cross-contamination
- After any other activity that can contaminate hands

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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments:

Observed the two flip top reach-in units at the cookline and the produce walk-in refrigerator unable to maintain internal food temperatures at 41F below. All potentially hazardous food items prepared within the 4 hour prior timeframe, as stated by the cook, were relocated to a working unit. The following potentially hazardous food items were voluntarily discarded:

- A container of chopped tomatoes with internal food temperatures between 58F - 60F
- 2 containers of salsa with internal food temperatures between 58F - 60F
- A container of scallops with internal food temperatures between 58F - 60F
- A container of cooked vegetable with internal food temperatures between 44F-46F
- 2 containers of cooked carnitas with an internal temperature of 46F
- A container of caldo de birria with an internal temperature of 44F
- 15 pounds of oaxaca cheese with an internal temperature of 48F
- Containers of sour cream and mexican cream with an internal temperature of 48F
- 1 box a raw bacon with an internal temperature of 47F
- Several containers of soup with internal temperatures of 46F

The 3 refrigerator units have been impounded. An impound tag has been placed on the 3 refrigerator units and shall not be removed until the units have been repaired and approved to operate by a member of this Department. Discontinue storing potentially hazardous food in these units until approved for use. Contact this Department when the units are ready for inspection, (760) 320-1048.

Ensure all potentially hazardous food items are properly stored at 41F and below or 135F and above.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME TAQUERIA SAN MIGUEL	DATE 5/28/2021	PERMIT # PR0006354
---	--------------------------	------------------------------

9. PROPER COOLING METHODS

POINTS

2

Inspector Comments: Observed 2 containers of shrimp broth on the counter with an internal temperature of 127F. The person in charge stated that the items were cooked about half an hour prior. The person in charge was directed to commence proper cooling procedures.

Ensure all potentially hazardous items are properly cooled from 135F to 70F within 2 hours and then from 70F to 41F within and an additional 4 hours, using one of the following approved methods: in shallow containers, separating food into smaller portions, adding ice, or in an ice bath.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments: Observed improper warewashing at the 3 compartment sink. The employee was observed scrubbing food containers at the 1st compartment, wash with hot water of 100F and soap at the 2nd compartment, sanitize at 100ppm at the 3rd compartment, and air dry the dishware. The employee was educated on proper warewashing at the 3-compartment sink.

When washing dishware at the 3 compartment sink, dishware shall be washed at the first compartment with a minimum of 100F hot water and soap, rinsed at the second compartment, sanitized at the 3rd compartment, and set to air dry.

Observed several sanitizer solution buckets with a chlorine concentration above 200ppm. Ensure chlorine concentration be mixed to 100ppm.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments: Observed several flies throughout the food facility. One fly was observed landing on a sliced orange. Person in charge discarded the orange. Observed a dead cockroach on a sticky trap in the electrical room. Person in charge reported no recent pest issues. Person in charge stated that the facility receives regular pest control services and has been treating the facility for flies. Continue to excluded all pests, flies, and insects from the facility.

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

1

Inspector Comments: Observed gaps at all the facility entrance doors. Properly seal all the gaps to exclude the entrance of pests, insects, and flies.

Observed the air curtain inactive when the delivery door is opened. Person in charge stated that the air curtain turns on upon manually turning on the switch. 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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME TAQUERIA SAN MIGUEL	DATE 5/28/2021	PERMIT # PR0006354
---	--------------------------	------------------------------

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

- Observed the following:
- Uncovered food items in the freezers.
 - Opened bulk packages of rice. Once opened, bulk items shall be transferred to a food grade container with tight fitting lids.
 - A container of salsa stored directly on the floor of the beer walk-in refrigerator unit. All food and food related items shall be stored 6 inches above the ground.
 - Uncovered ice bin at the bar
 - Uncovered rim spices at the bar
 - Uncovered salsa at the bar/beverage room

Ensure all food items are properly covered and protected from contamination.

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: Ensure the facility has adequate storage space. Observed the walk-in refrigerators over stocked.

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:

- Observed the following:
- Aluminum foil used as liners.
 - Perforated liners
- Replace with an approved liner that is smooth, easily cleanable, and non-absorbent.

Replace the missing vent in the produce walk-in refrigerator.
Repair or replace the damaged racks in the reach-in refrigerator that stores the cups in the bar area.
Observed unsecure CO2 tanks throughout the facility. Secure all full and empty CO2 tanks.

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

POINTS

1

Inspector Comments:

- Observed the following in need of cleaning:
- The ice machine reflector panel
 - The soda machine bar nozzles
 - The flip top refrigerator units in need of exterior and interior cleaning
 - The bar floor fan

Clean and maintain the listed items clean.

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: Observed several soiled wiping cloths stored throughout the counters. Ensure wiping cloths are stored in an approved sanitizer solution when not in 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))



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME TAQUERIA SAN MIGUEL	DATE 5/28/2021	PERMIT # PR0006354
--------------------------------------	-------------------	-----------------------

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS
0

Inspector Comments: Observed the bar area restroom OUT OF SERVICE and with maximum hot water of 73F. The employee stated that a maintenance technician was notified. Upon repair, ensure hot water of at least 100F is available.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS
1

Inspector Comments: Observed most food worker cards expired. Ensure all employees who handle food, utensils, or food equipment maintain a valid Riverside County Food Handler Certificate.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME TAQUERIA SAN MIGUEL	DATE 5/28/2021	PERMIT # PR0006354
---	--------------------------	------------------------------

Overall Inspection Comments

At this time, this facility has failed to meet the California Health and Safety Code and/or Riverside County Ordinances minimum requirements, with a score of 77 = C. A re-inspection to verify that all the violations on this report have been corrected has been scheduled for 4 JUNE 2021. The A placard has been removed from the window, and a C placard has been posted. The C placard shall remain posted until this facility has successfully met the California Health and Safety Code and/or Riverside County Ordinances minimum requirements. Contact this Department if the violations have been corrected prior to the re-inspection date, (760) 320-1048.

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

Carlos Romo
Person in Charge
05/28/2021

Janet Sagastume
Environmental Health Specialist
05/28/2021

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

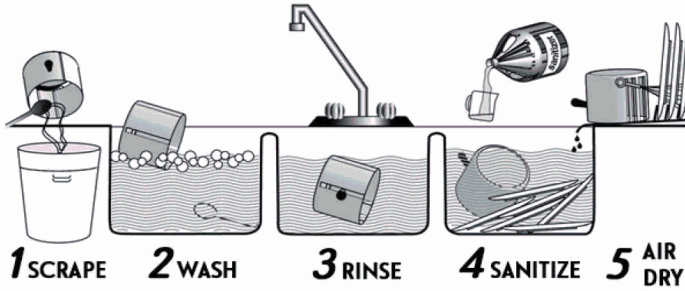
Cooked Food

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

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F 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

BLYTE 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
--	--	---	--	---	--	---