



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 Sinaloa Seafood #2-OOB				DECAL # 704	LICENSE PLATE 4UA7153	DATE 2/2/2022	TIME IN 2:00 PM	TIME OUT 2:25 PM
LOCATION 83711 Peach St, Indio, CA 92201							REINSPECTION DATE 8/02/2022	
PERMIT HOLDER Bernardo Barraza			VEHICLE DESCRIPTION 2021 Nappi		E-MAIL barraza1234@icloud.com		Major Violations 0	
PERMIT # PR0082519	EXPIRATION DATE: 12/31/2022	SERVICE Routine inspection	FACILITY PHONE: (909)319-4495	PE 2645	DISTRICT 0000	INSPECTOR NAME Khrysta Green	Points Deducted 1	SCORE 99

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
SS, Bernardo Barraza, exp. 8/2026					
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
In	<input type="radio"/>	3. No persistent discharge from eyes, nose, and mouth			2
In	<input type="radio"/>	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	<input type="radio"/>	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
In	N/O	8. Time as a public health control; procedures and records		4	2
In	<input type="radio"/>	9. Hot-held foods destroyed at end of day			2
In	<input type="radio"/>	10. Proper cooking time and temperature		4	2
In	<input type="radio"/>	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
In	<input type="radio"/>	12. Food on MFF only; food stored at commissary			2
<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: 200 ppm quat, manual					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
In	N/O	16. Compliance with shell stock tags, condition, display/Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES					
In	<input type="radio"/>	17. Compliance with variance, specialized process, and HACCP Plan			1
CONSUMER ADVISORY / SCHOOL AND HEALTH CARE PROHIBITED FOODS					
In	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					
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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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Food Handler Certificates for all food employees shall be onsite, valid and available for inspection at all times. Observed 2 food handler certificates to be unapproved by Riverside County.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed foods. (Riverside County Ordinance 567)

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature

Signature not captured due to
COVID 19 pandemic

Miguel Barraza

Khrysta Green

EHS 1

02/02/2022

02/02/2022