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.

### Facility Information

- **FACILITY NAME:** Los Portales Taco Shop
- **ADDRESS:** 1497 S SAN JACINTO AVE, SAN JACINTO, CA 92583
- **PERMIT HOLDER:** Omar A Barajas
- **EMAIL:** azulazul66@hotmail.com

### Inspection Details

- **DATE:** 10/7/2022
- **TIME IN:** 9:45 AM
- **TIME OUT:** 10:30 AM

### Food Establishment Inspection Form

<table>
<thead>
<tr>
<th>DEMONSTRATION OF KNOWLEDGE</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Food safety certification</td>
<td>N/A</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>2. Communicable disease, reporting, restrictions and exclusions</td>
<td>N/O</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>3. No persistent discharge from eyes, nose, and mouth</td>
<td>N/O</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>4. Proper eating, tasting, drinking or tobacco use</td>
<td>N/O</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>5. Hands clean and properly washed; gloves used properly</td>
<td>In N/O</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>6. Adequate handwashing facilities supplied and accessible</td>
<td>N/O</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>7. Proper hot and cold holding temperatures</td>
<td>In N/O</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>8. Time as a public health control; procedures and records</td>
<td>In N/O</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>9. Proper cooking methods</td>
<td>In N/O</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>10. Proper cooking time and temperature</td>
<td>In N/O</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>11. Proper reheating procedures for hot holding</td>
<td>In N/O</td>
<td>4</td>
<td></td>
</tr>
</tbody>
</table>

### Protection from Contamination

- **N/O NA**: 12. Returned & re-service of food
- **13. Food: unadulterated, no spoilage, no contamination**
- **14. Food contact surfaces: clean and sanitized**

### Supervision / Personal Cleanliness

<table>
<thead>
<tr>
<th>OUT</th>
<th>Points Deducted</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>15</td>
</tr>
<tr>
<td>1</td>
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</table>

### Food From Approved Sources

<table>
<thead>
<tr>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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<tbody>
<tr>
<td>4</td>
<td>2</td>
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</tr>
</tbody>
</table>

### Conformance with Approved Procedures

- **In N/O**
- **In N/O**

### Consumer Advisory

<table>
<thead>
<tr>
<th>Points Deducted</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
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</table>

### School and Healthcare Prohibited Foods

<table>
<thead>
<tr>
<th>Points Deducted</th>
</tr>
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<tbody>
<tr>
<td>4</td>
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</table>

### Water / Hot Water

- **21. Hot and cold water available**
- **Water Temperature measured at the 3 compartment sink 129°F**

### Liquid Waste Disposal

<table>
<thead>
<tr>
<th>Points Deducted</th>
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<tbody>
<tr>
<td>4</td>
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</table>

### Physical Facilities

<table>
<thead>
<tr>
<th>Points Deducted</th>
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<tbody>
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### Permanent Food Facilities

<table>
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<tr>
<th>Points Deducted</th>
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<tr>
<td>1</td>
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</table>

### Signs / Requirements

- **Last inspection report available**
- **Food Handler certifications available, current, and complete**
- **Grade card and signs posted, visible**

### Compliance and Enforcement

- **Plans approved / submitted**
- **Permit available / current**
- **Permit suspended / revoked**
- **Voluntary condemnation**
- **Impound**

**SCORE 85**
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME: Los Portales Taco Shop  
DATE: 10/7/2022  
PERMIT #: PR0005009

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY  

Inspector Comments: Observed a food employee grab raw meat to place on the flat top grill and then proceed to handle ready to eat tortillas. Ensure that employees wash hands after committing an unsanitary act.

Corrective Action: The employee was instructed to wash their hands with warm (100°F) soapy water for at least 10 seconds.

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)

Points: 4

7. PROPER HOT & COLD HOLDING TEMPERATURES  

Inspector Comments: Measured the following salsas in the customer salsa bar between 51°F and 56°F:
1. Red salsa
2. Pico de gallo

Per a food employee the salsas were placed there from the walk in cooler approximately a hour and a half prior. Ensure cold potentially hazardous foods are held at 41°F or below.

Corrective Action: All salsas were removed and placed in an ice bath to return to 41°F or below.

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)

Points: 4

9. PROPER COOLING METHODS  

Inspector Comments:
> Measured cooked rice in a deep plastic container in the walk in cooler at 50°F. Per the person in charge, the food was cooked and placed in the walk in cooler to cool the previous day. Ensure all potentially hazardous food are RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours.

Corrective Action: The food was discarded by the person in charge.

> Observed salsas cooling in plastic containers in the walk in cooler. Discontinue this practice and cool foods using one 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.

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)

Points: 4

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

Inspector Comments: Observed several packages of raw meat in a frozen state thawing at room temperature in the food preparation sink. Discontinue this practice and thaw meats in smaller amounts using one of the following methods: under refrigeration; completely submerged under cool running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

Points: 1

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

Inspector Comments:
> Measured the salsas stored in the customer salsa bar between 51°F and 60°F. Immediately discontinue storing potentially hazardous foods in the unit and ensure that the unit is in good repair. The facility is to use ice baths until the unit is verified to be maintaining a holding temperature of 41°F or below.

> Observed the gasket of the reach in door of the walk in cooler to be torn. Replace the gasket.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME: Los Portales Taco Shop  
DATE: 10/7/2022  
PERMIT #: PR0005009

40. WIPING CLOTHS: PROPERLY USED AND STORED

**Points:** 1

**Inspector Comments:** Although sanitizer buckets were set up, wiping cloths were observed being stored out of a sanitizer solution. Discontinue this practice and store wiping cloths in a sanitizer solution between uses to inhibit bacterial growth.

**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))

54. VOLUNTARY CONDEMNATION

**Points:** 0

**Inspector Comments:** Cooked rice - 5lb

**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.

**Overall Inspection Comments**

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (85 = B). A reinspection has been set for one week (10/14/22). 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. If you have any questions contact J. Gonzalez at (951) 766-2824.

A routine inspection was conducted in conjunction to a complaint investigation (CO0084682). See CO report for details.

**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**

Alfonso Barajas  
Person in Charge  
10/07/2022

Jordan Gonzalez  
Environmental Health Specialist  
10/07/2022
REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):
“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 condition 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.”

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:
   - 100 ppm of a chlorine-based sanitizer for a minimum of 30 seconds in the solution
   - 200 ppm of a quaternary ammonium-based sanitizer for a minimum of 60 seconds in the solution
   - 25 ppm of an iodine-based sanitizer for a minimum of 60 seconds in the solution
5. AIR DRY all items on the drain board.

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

- Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

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:

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

PROPER FOOD THAWING METHODS

1. Under refrigeration
2. In a microwave oven on "defrost"
3. Reheat food until internal temperature reaches 165°F

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

- Fruit and Vegetables: 135°F for 15 seconds
- Cooked to Order: 145°F for 15 seconds
- Fish: 145°F for 15 seconds
- Single Piece Meat (Sea, Veal, Lamb, Pork): 145°F for 15 seconds
- Pooled Eggs: 155°F for 15 seconds
- Ground Meat and Sausage: 165°F for 15 seconds
- Poultry and Stuffed Meat: 165°F for 15 seconds
- Reheated Foods: 165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
260 Waveny Way
Blythe, CA 92225
Phone 760-921-5000
Fax 760-921-5085

CORONA
2275 S. Main St., Suite 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
47-450 Avenida Mendoza
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8287

MURRIETA
30135 Technology Dr. #250
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0284

PALM SPRINGS
554 S. Palm Desert
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