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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME OLIVIA'S MEXICAN RESTAURANT						DATE TIME IN 10:20 AM			1:00 PM		
				FACILITY DESCRIPTION Not Applicable							
PERMIT HOLDER				EMAIL							
ANTONIO & 0	ANTONIO & OLIVIA CABRAL				Not Specifie	d		Major Vio	olations	3	
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0002488	06/30/2023	Routine inspection	5/26/2022	(951)689-2131	3621	0002	Brittany Porto		Points De	ducted	20

observed

The conditions listed below correspond to violations of the <u>California Health and Safety Code</u> and/or <u>Riverside County Ordinances</u> 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

OUT = Out of compliance

O In = In compliance		comp	compliance + COS = Corrected on-site		N/O	N/O = Not	
			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	
(ln)		N/A	1. Food safety certification			2	
_			Olivia Cabral SS 5/18/26				
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
(ln)			2. Communicable disease; reporting, restrictions and exclusions		4		
(=)	N/O		3. No persistent discharge from eyes, nose, and mouth			2	
(=)	N/O		4. Proper eating, tasting, drinking or tobacco use			2	
			PREVENTING CONTAMINATION BY HANDS				
<u> </u>	N/O		5. Hands clean and properly washed; gloves used properly		4	2	
(n)			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	
In	N/O	N/A	9. Proper cooling methods	+	4	2	
	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				
$\overline{}$							

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
(h)			15. Food obtained from approved sources		4	2
ln	N/O	(N/A	16. Compliance with shell stock tags, condition, display			2
ln	N/O	(N/A	17. Compliance with Gulf Oyster regulations			2
			CONFORMANCE WITH APPROVED PROCEDURES			
In		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
			CONSUMER ADVISORY			
In		N/A	Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
ln			21. Hot and cold water available		4	2
			Water Temperature 3-comp 120°F	,		
			LIQUID WASTE DISPOSAL			
ln			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
ln			23. No rodents, insects, birds, or animals	+	4	2
(ln)		N/A	24. Vermin proofing, air curtains, self-closing doors			1

N/A = Not applicable

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

12. Returned and re-service of food

13. Food: unadulterated, no spoilage, no contamination

14. Food contact surfaces: clean and sanitized

Measured 200ppm quat / Measured 82F

N/O

N/O N/A

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	<u>G</u>
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	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	0

2

4 2

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	

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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

Inspector Comments: Measured sliced tomatoes and sour cream at cold top unit holding 44F-45F. All other items inside unit were holding proper temperature. Employee stated those items were place there approximately 2 hour prior to temperature taken. Instructed employee to relocate food to walk-in cooler for rapid cooling. Recommended keeping lid to cold top closed when not preparing food to maintain proper holding temperature.

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)

9. PROPER COOLING METHODS

POINTS

Inspector Comments: Measured 6 metal inserts of chile verde in walk-in cooler holding at 50F-60F. Inserts were dates as prepared yesterday and were voluntarily discarded at this time. Discussed proper cooling methods with employee at this time.

Measured 4 metal inserts of rellano sauce at 44F-45F with a prepared date of yesterday. Employee voluntarily discarded rellano at this time. Ensure facility is properly cooling food within 6 hours 135-70F within 2 hours and 70F to 41F or below within remaining 4 hours.

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

Inspector Comments: Measured wash water at 82F during active warewashing. Instructed employee to add hot water and re wash dishes with a minimum of 100F wash water

Observed soiled dishes stored inside mop sink. Discontinue storing dishes in mop sink. Maintain mop sink clear to properly dispose waste water.

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

CRITICAL A

POINTS



Inspector Comments: Observed a few flies inside kitchen and landing on exposed prepped produce (peeled onion and cilantro). Person in charge instructed employee to cover produce and to wash and peel top layer of contaminated onion at this time. Use approved pest control methods to treat facility for flies and properly cover all exposed food to prevent any possible contamination. Provide pest control invoice for flies by reinspection on 5/26/22.

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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

Inspector Comments: Observed the following:

- 1)Possible leak from cold top unit at cookline. Repair unit in an approved manner.
- 2) Damaged handle on knife used to cut cheese. Repair/ replace handle in an approved manner.
- 3) Severely worn cutting board at cold top unit. Replace worn cutting board to prevent food contamination.
- 4) Drain line for ice machine not properly draining completely in floor sink adjacent to cold top unit and steam table. Ensure all drain lines have a minimum 1 inch air gap from floor sink and are properly draining into floor sink.

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

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

POINTS

Inspector Comments: Observed the following:

- 1) An accumulation of food debris inside hot holding unit at cookline.
- 2) Accumulation of food residue inside microwave at cookline.
- 3) Food debris and residue in floor sink adjacent to cold top unit steam table.

Properly clean equipment in an approved manner.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

Inspector Comments: Observed inadequate lighting in kitchen and at waitress station. Ensure facility had adequate lighting in all areas where food/equipment is prepared or stored.

Observed an accumulation of dust on lighting at cookline. Properly clean and sanitize lights in an approved manner.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

Inspector Comments: Observed wet wiping cloth store don preparation table at cookline. Properly store all wiping cloths in approved sanitizer solution.

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))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

Inspector Comments: Observed spilled personal beverage on shelf above steam table adjacent to tortilla storage. Instructed employee to remove beverage and to clean area.

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

All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

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

POINTS

Inspector Comments: Observed deteriorated grout in front of warewash sink, in fornt of cold top unit at cookline, and in front of oven. Repair grout in an approved manner.

Observed damaged floor tile below cold top unit at cookline. Repair/ replace tile sin an approved manner.

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)

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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS 1

Inspector Comments: Observed an accumulation of food debris on floor below shelving in dry storage area.

Observed an accumulation of grease and food debris on wall adjacent to fryer.

Properly clean and sanitize areas and maintain all floors walls, ceiling clean and in good repair.

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

Overall Inspection Comments

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 (5/26/22). 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 Brittany at (951)358-5172. No signature captured due to pandemic, inspection report emailed to OCabral47@gmail.com

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.

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Signature		
Signature not captured due to COVID 19 pandemic.	Britany But	
Olivia	Brittany Porto	
Person in Charge	Environmental Health Specialist	
05/19/2022	05/19/2022	

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

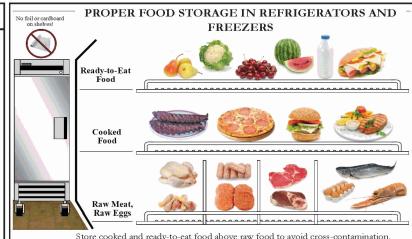
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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."



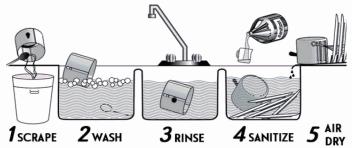
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

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:
 - \bullet 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 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 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

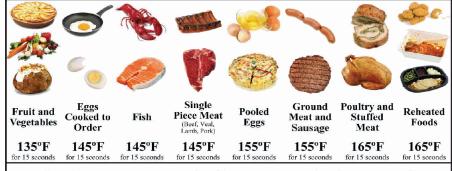
PROPER FOOD THAWING METHODS

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



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE 260 N Broadw

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)