



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Los Tacos Lokos-OOB</b>				DATE 9/30/2021		TIME IN 3:00 PM		TIME OUT 5:45 PM	
ADDRESS 1161 Hidden Valley Pkwy #101, Norco, CA 92860				FACILITY DESCRIPTION oob change ownership					
PERMIT HOLDER Edward Franco				EMAIL edwardfranco18@gmail.com				Major Violations 3	
PERMIT # PR0081670	EXPIRATION DATE 05/31/2022	SERVICE Routine inspection	REINSPECTION DATE 10/04/2021	FACILITY PHONE # (951)427-1540	PE 3620	DISTRICT 0054	INSPECTOR NAME Jillian Van Stockum		Points Deducted 30

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  
CLOSED**  
CA HEALTH &  
SAFETY CODE  
SECTION 113960

☒ 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			<input checked="" type="radio"/>
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth			2
In	N/O	4. Proper eating, tasting, drinking or tobacco use			<input checked="" type="radio"/>
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used properly		<input checked="" type="radio"/>	2
In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	7. Proper hot and cold holding temperatures	<input checked="" type="radio"/>	4	<input checked="" type="radio"/>
In	N/O	8. Time as a public health control; procedures and records		4	2
In	N/O	9. Proper cooling methods		<input checked="" type="radio"/>	2
In	<input checked="" type="radio"/>	10. Proper cooking time and temperature		4	2
In	<input checked="" type="radio"/>	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/O	12. Returned and re-service of food			2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	14. Food contact surfaces: clean and sanitized		<input checked="" type="radio"/>	2
/ 107.9 F					

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			2
In	N/O	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	<input checked="" type="radio"/>	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	<input checked="" type="radio"/>	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
<input checked="" type="radio"/>		21. Hot and cold water available		4	2
Water Temperature above 120 F°F					
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	<input checked="" type="radio"/>
<input checked="" type="radio"/>	N/A	24. Vermin proofing, air curtains, self-closing doors			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		<input checked="" type="radio"/>
35. Warewashing: installed, maintained, proper use, test materials		<input checked="" type="radio"/>
36. Equipment / utensils: installed, clean, adequate capacity		<input checked="" type="radio"/>
37. Equipment, utensils, and linens: storage and use		<input checked="" type="radio"/>
38. Adequate ventilation and lighting; designated areas, use		<input checked="" type="radio"/>
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		<input checked="" type="radio"/>
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		<input checked="" type="radio"/>

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		<input checked="" type="radio"/>
46. Floors, walls, and ceilings: clean		<input checked="" type="radio"/>
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		<input checked="" type="radio"/>
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		<input checked="" type="radio"/>
54. Voluntary condemnation		<input checked="" type="radio"/>
55. Impound		



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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments:

A valid Food Safety Manager Certificate was not available for review at the time of inspection. Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Maintain at least one valid food manager certification on-site.

\*NOTE: This is a repeat violation. Facility provided proof of enrollment of a manager on 08/25/2021 and was directed to provide the completed certificate no later than 09/24/2021.

**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)

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

Inspector Comments:

Observed employees to actively drink beverages at the prep tables. Employees shall not eat, drink, or use tobacco in any food-related area where contamination may result.

**Violation Description:** No employees shall eat, drink, or smoke in any work area. (113977)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed numerous employees to change tasks (i.e. warewashing, brooming the floor, drinking beverages, etc.) and not wash their hands prior to resuming food preparation. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100°F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated.

2) Observed the front and rear handwash stations to be clogged with standing water and unable to drain, rendering employees unable to wash their hands. Upon inquiry, PIC advised both sinks have been inoperable for at least two days. Immediately make the necessary repairs in an approved manner to ensure employees are able to properly wash their hands. Maintain all handwash stations operational, easily accessible and fully stocked with soap, paper towels, and warm water (minimum 100°F) at all times during operation. Ensure employees use handwash stations for handwashing only. PIC stated employees were to use the restroom handwash station until the sinks are fixed. As discussed during the routine inspection on 08/18/2021, the restroom handwash station is not an approved alternative for the handwash stations.

\*NOTE: This is a repeat violation. The facility is closed due to the inability of staff to wash their hands.

3) Observed the rear handwash station to have no soap or paper towels. Maintain all handwash stations easily accessible and fully stocked with soap, paper towels, and warm water (minimum 100 F) at all times during operation.

**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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

0

Inspector Comments: \*see violation 6

**Violation Description:** Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))



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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments:

Observed house-made horchata with an internal temperature measuring 53 F stored in an unapproved ice bath at the front customer service area made greater than 6 hours prior. Maintain cold-held foods at or below 41 F. Ensure ice baths are set up properly, composing of an ice-water slurry and extending at least to the height of the food to maintain temperature control. PIC voluntarily discarded the horchata (see violation 54).

**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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following regarding improper cooling:

1) a large pot of birria stored on the table next to the cooks line to be relocated to the glass door cooler upon the inspectors arrival. The internal temperature was observed to measure 90 - 103 F stored on the prep table next to the cooks line and the PIC advised it was made greater than 4 hours prior. PIC voluntarily discarded the birria (see violation 54).

2) 2 large containers of salsa with internal temperatures measuring 66 F and 49 F stored with lids in the glass door cooler. The PIC advised the salsas were made 5 hours prior and promptly divided into shallow pans for rapid cooling.

3) a large pan of rice with an internal temperature measuring 50 F stored with a lid in the glass door cooler. The PIC advised the rice was made 4 hours prior. The lid was removed and the rice transferred to a shallow bin for rapid cooling.

When asked about the facility cooling practice, the PIC advised bulk containers of hot foods are held on the prep table for approximately 4 hours prior to being placed into the cooler. Immediately discontinue this practice. Education was provided and discussed. • heating/cooking or hot holding, potentially hazardous food shall be cooled rapidly from 135°F to 41°F or below within six hours. During this time, the decrease in temperature from 135°F to 70°F shall occur within two hours. Utilize one or more of the following methods.

After

Rapid cooling methods:

- placing the food in shallow, heat-conducting pans
- separating the food into smaller or thinner portions
- using rapid cooling equipment
- using containers that facilitate heat transfer
- adding ice as an ingredient
- using ice paddles
- inserting appropriately designed containers in an ice bath and stirring frequently
- utilizing other effective means that have been approved by the enforcement agency

When placed in cooling or cold holding equipment, food containers shall be arranged in the equipment to provide maximum heat transfer through the container walls, loosely covered, or uncovered if protected from overhead contamination during the cooling period. Liquid or semi-liquid foods shall be stirred as necessary in order to evenly.

**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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed an employee to manually wash soiled dishes in the following manner: spray with clear water from the sprayer nozzle, dip in an unapproved sanitizer solution measuring 100 ppm quaternary ammonium for less than 5 seconds, and place on the drain board to air dry. Immediately discontinue this practice. Education was provided and discussed. Handwash multi-use utensils in the following manner:

- wash fully submerged in warm soapy water (minimum 100°F at dish level)
- rinse fully submerged in clear water
- fully submerge in a warm final sanitizing solution of 200 ppm quaternary ammonium for a minimum of 1 minute
- allow utensils to air dry

**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)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments:

1) Observed excessive numbers of house flies to be landing on equipment and non food related surfaces throughout the facility (NOTE: no visible contamination of flies landing on food was observed at the time of inspection) as well as numerous ants observed on the base cove tiles in the rear prep area under the rear handwash station. Eliminate the activity of flies and ants from the food facility by using only approved methods. Remove all evidence of activity and thoroughly clean and sanitize all affected surfaces. Maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

2) Observed the trash dumpster lids to be propped open and attracting numerous flies. Maintain the trash lids closed at all times, except when discarding refuse, to prevent insect and rodent development, including odors.

\*NOTE: This is a repeat violation.

**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)

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

POINTS

0

Inspector Comments:

NOTE: The PIC advised the inspector to not enter the facility again without prior approval and scheduling of inspection. As discussed, all inspection are unannounced and unscheduled and an inspector has the authority to inspect the facility at any time during normal operational hours. As per California Retail Food Code Section 114390, any authorized enforcement officer may, during the facility's hours of operation and other reasonable times, enter, inspect, issue citations to, and secure any sample, photographs, or other evidence from a food facility. The facility may only refuse entry to an enforcement officer who is unable to present official identification showing the enforcement officer's picture and enforcement agency name. In the absence of the identification card, a business card showing the enforcement agency's name plus a picture identification card such as a driver's license shall meet this requirement. It is a violation for any person to refuse to permit entry or inspection, the taking of samples or other evidence, access to copy any record as authorized by this part, to conceal any samples or evidence, withhold evidence concerning them, or interfere with the performance of the duties of an enforcement officer, including making verbal or physical threats or sexual or discriminatory harassment.

**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)

26. PERSONAL CLEANLINESS AND HAIR RESTRAINTS

POINTS

0

Inspector Comments:

NOTE: Observed an employee with unrestrained facial hair in the prep areas of the kitchen. All employees preparing, serving, or handling food or utensils shall wear hair restraints (i.e. elastics, hats, hair coverings, nets, etc.) which are designed and worn to effectively keep their hair from contacting nonprepackaged food, clean equipment, utensils, linens, and unwrapped single-use articles.

**Violation Description:** All employees preparing, serving, or handling food or utensils shall wear clean, washable outer garments and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

0

Inspector Comments:

NOTE: Observed a bulk bag of sugar stored on dry storage shelving rack. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

**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))

29. WASHING FRUITS AND VEGETABLES

POINTS

0

Inspector Comments:

NOTE: Observed numerous employees to slice whole limes prior to washing the produce. Raw, whole produce shall be washed prior to preparation.

**Violation Description:** Raw, whole produce shall be washed prior to preparation. (113992)



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed the following regarding unapproved equipment:

- a) propane steam table at the prep line
- b) domestic "George Foreman" grill

Remove the above listed equipment from the facility.

2) Observed excessive ice accumulation in the 2-door upright freezer. Make the necessary repairs in an approved manner to eliminate and prevent ice accumulation.

\*NOTE: The above listed are repeat violations.

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

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

1

Inspector Comments:

1) Observed the sanitizer test strips on site to be severely discolored, rendering them unable to provide an accurate reading of sanitizer concentration as well as the sanitizer test strips on site to be missing the concentration verification comparison chart, restricting employees from being able to accurately identify sanitizer concentration levels. Testing equipment and materials shall be provided to measure the applicable sanitization method. Ensure testing equipment is complete for accurate verification.

2) Observed a green sponge used as a drain plug in the 3-compartment warewash station. Discontinue this practice. Provide 3-functional drain plugs for the warewash station.

3) Observed a damp, soiled wiping cloth tied around the sprayer nozzle above the warewash basin. Discontinue this practice. Remove the wiping cloth and maintain the sprayer smooth and easily cleanable.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

POINTS

1

Inspector Comments:

1) Observed excessive accumulation of encrusted food debris on the interior surfaces and door gaskets of all equipment in the kitchen. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

2) Observed an unapproved drainage flex tube extending from the ice machine into the floor sink. Provide rigid drain line (i.e. PVC) and provide an air gap of at least twice the diameter of the pipe or a minimum of 1 inch between the base of the drainage pipe and the top of the flood rim of the floor sink basin.

\*NOTE: The above listed are repeat violations.

**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)



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37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

1) Observed in-use CO2 tanks to be unsecured. All pressurized cylinders (full and empty) shall be securely fastened to a rigid structure.

\*NOTE: This is a repeat violation.

2) Observed the ice scoop stored with the handle in contact with the ice. Ensure scoops are stored either inside the food containers in a manner where the handle is not in contact with the food or in a separate sanitary container. Clean scoops regularly

3) Observed bags of clean linens stored directly on the floor between the glass door cooler and window. Ensure clean linens are stored in a sanitary manner. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility.

4) Observed clean dishes and utensils stored hanging above the soiled sink basin and drain board of the warewash station. Relocate all clean dishes and utensils to be stored in a sanitary manner away from potential contamination.

**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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments:

1) Observed a heavily soiled propane flat-top grill at the prep line in active use cooking grease-laden foods while not under a ventilation system. Immediately discontinue this practice and remove the unapproved grill from the facility. As discussed during the routine inspection on 08/18/2021, was to be removed from the facility and was observed to be removed during the follow up inspection on 08/25/2021. PIC had advised this unit is only used for private catering events at customer homes. Facility was provided a Catering Form to be completed and returned to this Department no later than 08/25/2021, which was never received. Continued storage and/or use of this equipment in the facility will result in further enforcement action, including but not limited to the issuance of Administrative Citation.

2) Observed accumulated buildup of grease, dust, and debris on the hood vent filters, canopy, and walls as well as gapping between the stainless steel panels of the hood wall. Ensure hood vent filters are maintained clean and free of accumulation of grease, dust, dirt, food residues, and other debris to ensure proper ventilation. Eliminate the gaps in the hood wall to provide a surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin harborage.

**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

1

Inspector Comments:

Observed soiled, damp multi-use wiping cloths stored on the prep tables and equipment throughout the facility. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine or 200 ppm quaternary ammonium) between uses, or provide a clean cloth for each use.

\*NOTE: This is a repeat violation.

**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))





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**44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE**

POINTS

1

**Inspector Comments:**

Observed numerous employee items (e.g. phones, beverages, jackets, etc.) stored on facility items as well as employee beverages stored on the food prep tables. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

\*NOTE: This is a repeat violation.

**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, 114257.1, 114279, 114281, 114282)

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

POINTS

1

**Inspector Comments:**

Observed a large hole in the wall (floor to ceiling) in the kitchen on the left side of the newly installed door. Make the necessary repairs in an approved manner to provide surfaces which are smooth, durable, non-absorbent and easily cleanable as well as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

\*NOTE: This is a repeat violation.

**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**

POINTS

1

**Inspector Comments:**

Observed excessive accumulation of food debris and grease along the floor of the cook's line as well as along the floor-wall juncture under cooler and freezer units. The floors, walls, ceilings of a food facility shall be maintained clean.

\*NOTE: This is a repeat violation.

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

**49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE**

POINTS

1

**Inspector Comments:**

Observed numerous Food Handler Certificates to be missing for active employees. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. (Certified Food Managers are exempted from this requirement)

\*NOTE: This is a repeat violation.

**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)

**53. PERMIT SUSPENDED / REVOKED**

POINTS

0

**Inspector Comments:** \*See violation 5

**Violation Description:** If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Los Tacos Lokos-OOB	DATE 9/30/2021	PERMIT # PR0081670
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54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments:

The following were discarded in the trash or down the drain:

- 20 lbs. birria
- 30 lbs. horchata

**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

This facility has failed to meet the minimum requirements of the California Health and Safety Code (70=C) and is closed due to the inability for employees to wash their hands (see Violation 5). Due to repeated failed inspections within a two-year period, an Administrative Hearing will be held on 10/04/2021 at 8:00 a.m. "C" card and "Facility Closed" sign posted. "A" card removed. "C" card and "Facility Closed" sign must remain posted until removed by an employee of this Department. Do not relocate, remove, or visually obstruct the "C" card or "Facility Closed" sign. The reinspection date will be set at the hearing. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@rivco.org.

\*NOTE: "C" card was observed to be relocated on 08/25/2021. The removal, relocation, or visual obstruction of the "C" card or "Facility Closed" sign will result in further enforcement action, including but not limited to the issuance of an Administrative Citation.

An epidemiological investigation for an alleged foodborne illness complaint (CO#0080765) was conducted on this date. Refer to the foodborne illness investigation report for details. A routine inspection was conducted on this date.

**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

Edward Franco  
Person in Charge  
09/30/2021

Jillian Van Stockum  
Environmental Health Specialist  
09/30/2021



## 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."

No foil or cardboard  
on shelves!



## 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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> 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