



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>DELGADO'S RESTAURANT</b>				DATE 6/28/2022		TIME IN 3:30 PM		TIME OUT 4:30 PM	
ADDRESS 517 E MAIN ST, SAN JACINTO, CA 92583				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER JOSE A. DELGADO				EMAIL deltony76@gmail.com				Major Violations 3	
PERMIT # PR0004593	EXPIRATION DATE 11/30/2022	SERVICE Routine inspection	REINSPECTION DATE 7/05/2022	FACILITY PHONE # (951)487-8343	PE 3620	DISTRICT 0015	INSPECTOR NAME Jordan Gonzalez	Points Deducted 20	

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

**B**  
SCORE 80

☒ 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	
<input checked="" type="radio"/> In	N/A	1. Food safety certification Hector Delgado Servsafe 08/02/26			2	
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4		
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2	
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2	
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2	
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2	
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	2
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding	+	4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/> In	N/O	N/A	12. Returned and re-service of food			2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination	+	4	2	
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized 50ppm chlorine mechanical / 109F		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT	
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2	
<input checked="" type="radio"/> In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="radio"/> In		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY						
<input checked="" type="radio"/> In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
<input checked="" type="radio"/> In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER						
<input checked="" type="radio"/> In			21. Hot and cold water available		4	2
			Water Temperature measured at the 3 compartment 124°F			
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="radio"/> In			23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/> In	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		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		



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---------------------------------------	-------------------	-----------------------

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** Observed the paper towel dispenser at the handwash sink near the cook line to be in disrepair. Repair the dispenser so that it is in good condition.

**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))

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:**

>Measured salsa at 49F-51F in the cold top unit in the server area. Per the person in charge, the salsas were held there for approximately one hour. Ensure to maintain cold potentially hazardous foods at 41F or below.

Corrective Action: The salsas were relocated to another cooler to return to 41F or below. The unit was impounded, see item 55.

>Observed a large bowl of refried beans stored inside the oven at 130F. The person in charge stated that the beans had been in the oven for an hour. Person in charge turned the oven on to reheat the beans to an internal temperature of 165F. Maintain all potentially hazardous foods at 135F when hot holding.

>Observed uncovered cooked potatoes in a clear 6 inch plastic container the reach in cooler with an internal temperature of 45-47F. Employee stated that they had been cooked somewhere between 8am-10am. The potatoes were voluntarily discarded. Maintain all potentially hazardous at 41F 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)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed enchilada sauce at 100F reheating in a hot holding unit. The sauce had been placed in the hot holding unit an hour prior. Person in charge rapidly reheated the enchilada sauce on the stove. Discontinue reheating foods on the hot holding unit and rapidly reheat food at the stove top, microwave, or oven to an internal temperature of 165F and hot hold all foods at an internal temperature of 135F.

Corrective Action: The enchilada sauce was reheated to 165F

**Violation Description:** Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed the facility storing albondigas soup inside of a re-purposed large chemical container in the large reach in cooler. Discontinue this practice and store food in approved containers.

Corrective Action: The food was discarded by a food employee.

**Violation Description:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

POINTS

1

**Inspector Comments:**

>Observed the air curtain to be in disrepair/disconnected. Repair or reconnect the air curtain so that the air curtain operates in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

>Observed gaps below the back door of the facility. Eliminate the gaps using approved materials.

**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)



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---------------------------------------	-------------------	-----------------------

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

**Inspector Comments:** Observed an open bag of tortillas stored on top of a container of low temp dish detergent. Store all chemical items away from food to prevent contamination.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

**Inspector Comments:**

>Observed multiple unlabeled spices on the dry storage rack next to the fryer. Label all foods with the common name of the product.

>Observed two tray of tortilla chips and one tray of tortilla shells to be uncovered at the dry storage rack next to the fryer. Cover all foods to prevent contamination.

**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 cold top unit in the server area to be maintaining foods between 48F and 51F. Repair the unit so that it can hold foods at 41F or below. The unit will be impounded at this time. Discontinue storing food in the unit until it has been repair and verified by this Department to be able to hold foods at 41F or below.

>Observed the gaskets of the cold top unit in the server area to be torn. Replace the gaskets.

>Observed the caulking around the handwash sink near the cook line to be deteriorating. Repair or replace the caulking in an approved manner.

>Observed an unlabeled butter squeeze bottle stored inside a soda bottle cut in half on top of an unsealed wooden block above the flat top grill near the handwash sink. Remove the squeeze bottle from the half-cut soda bottle and remove the unfinished wooden block from the facility. Properly label the bottle as to its contents and store in an approved, smooth, durable, easily cleanable container.

>Observed all three gaskets to be torn at the 3-door reach in cooler. Replace the gaskets in an approved manner.

**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 grease build up on the interior cabinet of the grease fryer and on the exterior handle. Clean and maintain the fryer at all times.

**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 multiple damp wiping cloths being stored on the counter in the server area. Discontinue this practice and store wiping cloths in a sanitizer solution in 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))



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---------------------------------------	-------------------	-----------------------

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: Albondigas - 20lb

**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.

55. IMPOUND

POINTS

0

**Inspector Comments:** The cold top unit in the server area is impounded. Do not store any food in the unit until it have been repaired and verified to be able to hold foods at 41F or below.

**Violation Description:** Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

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 (07/05/22). 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.

**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](http://www.rivcoeh.org).

Signature

Hector Delgado  
Person in Charge  
06/28/2022

Jordan Gonzalez  
Environmental Health Specialist  
06/28/2022



## 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  
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