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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Santiago's Mexican Food					8/28/2019		TIME OUT 1:30 PM				
				FACILITY DESCRIPTION Not Applicable							
PERMIT HOLDER				EMAIL							
Dalila Castaneda				santiago.cha	vez5@icloud.com		Major Vi	olations	1		
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0050602	07/31/2020	Routine inspection	9/05/2019	Not Captured	3620	0036	Dana Covos		Points De	ducted	17

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 83

OUT = Out of compliance

In = In compliance COS = Corrected on-site N/O = Not observed DEMONSTRATION OF KNOWLEDGE COS MAJ OUT 1. Food safety certification **EMPLOYEE HEALTH AND HYGIENIC PRACTICES** 2. Communicable disease; reporting, restrictions and exclusions 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 4 2 N/O 5. Hands clean and properly washed; gloves used properly 6. Adequate handwashing facilities supplied and accessible 2 TIME AND TEMPERATURE RELATIONSHIPS N/A (4) N/O 7. Proper hot and cold holding temperature 2 N/Q 8. Time as a public health control; procedures and records 2 4 N/Q N/A 9. Proper cooling methods 2 4 N/O N/A 10. Proper cooking time and temperature 2 N/O 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION (N/A) N/O 12. Returned and re-service of food 2

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
			CONFORMANCE WITH APPROVED PROCEDURES			
ln		N/A	18. Compliance with variance, specialized process, and HACCP			2
			plan			
			CONSUMER ADVISORY			
In		N/A	19. Written disclosure and reminder statements provided for raw or			1
			undercooked foods			
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
ln		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
(h)			21. Hot and cold water available		4	2
			Water Temperature 130°F			
			LIQUID WASTE DISPOSAL			
(h)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
(h)			23. No rodents, insects, birds, or animals		4	2
In		N/A	24. Vermin proofing, air curtains, self-closing doors			1

N/A = Not applicable

26. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods, frozen food storage	UT
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods, frozen food storage	2
27. Approved thawing methods, frozen food storage	1
28. Food separated and protected from contamination	1
	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

(In)

N/O

13. Food: unadulterated, no spoilage, no contamination

14. Food contact surfaces: clean and sanitized

300ppm Quat. / 106F

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	0
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

4 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	0

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1. FOOD SAFETY CERTIFICATION

POINTS

Inspector Comments: Observed the facility without a food manager's certificate at the time of inspection. Proof of registration of the class/exam must be received within 2 weeks to DCovos@rivco.org or fax, Attention Dana: 760-863-8303.

Provide and post an approved and original document of food managers' certificate within 60 days and maintain at least one valid food manager certification on-site.

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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

△ CRITICAL **△**

POINTS

4

Inspector Comments: Observed the walk-in cooler with the outside thermometer reading 48F. Food temperature of the contents were checked and had internal temperatures between 48F-50F. Majority of the food was discarded by an employee and the rest was discarded by the owner. The unit has been impounded as it does not hold potentially hazardous food at 41F or below. All potentially hazardous food in the unit that is not 41F and below must be discarded and not used for sale. A red impound tag has been placed on the front. This tag must only be removed by an inspector of this department.

Per employee, all items were placed in the walk-in cooler the day before or two days ago:

- Cooked shredded beef with internal temperature of 49.2F; this was cooked on Monday.
- Tub of cooked beans with internal temperature of 48.9F and 50.4F
- Half gallon of milk with internal temperature of 48.3F. Two other gallons of milk were sealed and opened by employee; internal temperatures for both were 49.3F.
- Uncooked el pastor meat with internal temperature of 48.7F.
- Uncooked carne asada meat package was opened by employee, it had an internal temperature of 49.1F.
- Uncooked bacon pieces had an internal temperature of 49.F.
- Uncooked sausage links had internal temperature of 46F.

Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

Inspector Comments: Observed a large produce box of tomatoes in the walk-in cooler rotten. There was also a few peppers rotten in another container. All spoiled and rotten items were voluntarily discarded by an employee. Ensure all produce is free from spoilage. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage.

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

Inspector Comments: Observed the drive-thru window missing an air curtain. Provide a functional air curtain. Air curtains shall operate in conjunction with the micro-switch to turn on when the door is open and turn off when the door closes.

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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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

Inspector Comments: - Observed large open cans of tomato paste with the contents still stored inside. Discontinue using cans for food storage. Once an can is opened, the contents must be transfered to another food safe container.

- Observed several grocery bags with frozen meat being stored in them. Per the owner, this meat is the extra portion that was left from the portion defrosted. Discontinue storing food in grocery bags. Store meat in either the original packaging or in containers that are smooth and easily cleanable.

All food shall be stored, prepared, displayed or held so that it is protected from contamination.

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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

Inspector Comments: Observed the rice bulk container and beans bulk container near the prep sink are missing labels. Label all bulk food containers with the contents.

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

Inspector Comments: - Observed a piece of twisted plastic wrap holding up a piece of the mechanical cheese cutter near the prep-sink. Remove the piece of plastic holding up a portion of the machine and repair the unit to function properly.

- Observed the walk-in cooler with the outside thermometer reading 48F. Food temperature of the contents were checked and were between 48F-50F. The unit has been impounded as it does not hold potentially hazardous food at 41F or below. A red impound tag has been placed on the front. This tag must only be removed by an inspector of this department. (See violation #7 for details)

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

Inspector Comments: Observed the hood filters over the stove/flat top area dusty. Clean the filters and maintain clean.

1

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, 114287)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

Inspector Comments: - Provide 1-inch air gap from end of the drain pipes to rim of floor sink under the back ice machine. This violation was noted on the initial on-site inspection prior to the facility opening.

- Observed the pipe under the drive-thru hand sink missing. A bucket was placed underneath to catch the water. Repair the broken pipe and ensure it drains properly with no leaks after the repair.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

Inspector Comments: - Observed wet mops stored in the mop buckets. Discontinue storing mops in the bucket and hang mops for proper drying.

- Observed a small tube of toothpaste in the hand sink near the prep sink. Next to that was a travel toothbrush on the shelf. An employee discarded the items voluntarily. Discontinue using facility sinks for personal hygiene purposes. Cleaning supplies, personal items, and other non-food items shall be properly stored. Store all personal items in lockers or other approved designated area.

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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed no food handler cards available at the time of inspection. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within 7 days of commencing work. Food Handler Certificates for all food employees shall be on site or otherwise made available for inspection.

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)

55. IMPOUND

POINTS

0

Inspector Comments: The walk-in cooler has been impounded as it does not hold potentially hazardous food at 41F or below. A red impound tag has been placed on the front. This tag must only be removed by an inspector of this department.

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.

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Overall Inspection Comments

The Riverside County food permit was provided to the person in charge at the time of inspection.

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (83=B). A reinspection will be set for one week (09/05/19). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact Dana Covos with any questions at 760-863-8287 or DCovos@rivco.org.

It is the responsibility of the operator to ensure all foods meet the requirements of food service and that all equipment is working properly. The walk-in refrigerator unit has been impounded and this facility is able to run with the center food prep refrigerators and the food contents inside. Ensure all food that is hot held is 135F and above and all cold held food is 41F or below.

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	
A.	Dana Covos
Erasmo Cervantes	Dana Covos
Person in Charge	Environmental Health Specialist
08/28/2019	08/28/2019

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

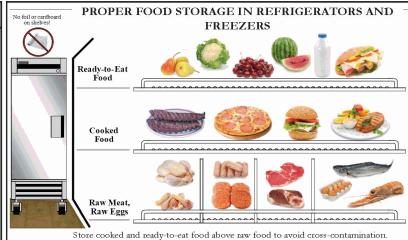
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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:

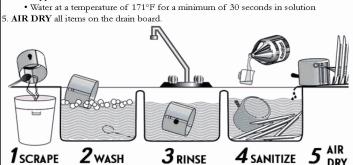
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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.
- 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
 - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



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
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

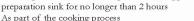
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

PROPER FOOD THAWING METHODS

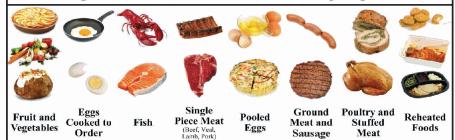
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F for 15 seconds for 15 seconds 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

DES-31 (REV 10/18)