



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

FOOD ESTABLISHMENT INSPECTION FORM

|   |                               |                               |                                |  |            |                    |                              |                       |                       |
|---|-------------------------------|-------------------------------|--------------------------------|--|------------|--------------------|------------------------------|-----------------------|-----------------------|
| FACILITY NAME<br><b>LA MAZORCA TORTILLERIA</b>  |                               |                               |                                | DATE<br>4/6/2022                       |            | TIME IN<br>1:15 PM |                              | TIME OUT<br>4:30 PM   |                       |
| ADDRESS<br>13628 MAGNOLIA AVE, Corona, CA 92879 |                               |                               |                                | FACILITY DESCRIPTION<br>Not Applicable |            |                    |                              |                       |                       |
| PERMIT HOLDER<br>ENRIQUE LEON                   |                               |                               |                                | EMAIL<br>Not Specified                 |            |                    |                              | Major Violations<br>1 |                       |
| PERMIT #<br>PR0005729                           | EXPIRATION DATE<br>11/30/2022 | SERVICE<br>Routine inspection | REINSPECTION DATE<br>4/13/2022 | FACILITY PHONE #<br>(951)739-0279      | PE<br>3611 | DISTRICT<br>0053   | INSPECTOR NAME<br>David Rios |                       | Points Deducted<br>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<br>Jessy Kang/NRFSP exp: 1-22-2025 |   |     | 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 type="radio"/> In               | N/O | N/A   | 7. Proper hot and cold holding temperatures                         | 4   | 2   |
| <input type="radio"/> In               | N/A | 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<br>Chlorine 100ppm / | 4   | 2   |

| FOOD FROM APPROVED SOURCES             |     |   | COS  | MAJ | OUT |
|--|-----|---|--|-----|-----|
| <input checked="" type="radio"/> In    |     | 15. Food obtained from approved sources |  | 4   | 2   |
| <input type="radio"/> In               | N/O | N/A                                     | 16. Compliance with shell stock tags, condition, display                                       |     | 2   |
| <input type="radio"/> In               | N/O | N/A                                     | 17. Compliance with Gulf Oyster regulations  |     | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES   |     |   |  |     |     |
| <input type="radio"/> In               |     | N/A                                     | 18. Compliance with variance, specialized process, and HACCP plan                              |     | 2   |
| CONSUMER ADVISORY                      |     |   |  |     |     |
| <input type="radio"/> In               |     | N/A                                     | 19. Written disclosure and reminder statements provided for raw or undercooked foods           |     | 1   |
| SCHOOL AND HEALTHCARE PROHIBITED FOODS |     |   |  |     |     |
| <input 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 120°F  |     |     |
| LIQUID WASTE DISPOSAL                  |     |   |  |     |     |
| <input checked="" type="radio"/> In    |     |   | 22. Sewage and wastewater properly disposed  | 4   | 2   |
| VERMIN                                 |     |   |  |     |     |
| <input type="radio"/> In               |     |   | 23. No rodents, insects, birds, or animals   | 4   | 2   |
| <input 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                                       |  | 1   |
| 55. Impound  |  | 1   |



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed the following violations;

1) Various food items measured an internal temperature between 57-61°F inside the "True" reach-in cold table at the cooks line. Operator stated potentially hazardous foods were inside since 7:00 AM in the morning. The following Potentially Hazardous Foods were discarded: approximately 32 ounces of red salsa (59-61°F), 8 ounces of green salsa (59-61°F), one sliced tomato (59-61°F), approximately 32 ounces of cheese (57-60°F), and one large container of eggs (57-59°F). Unit is hereby impounded and is not to be used until repaired and permission is granted for use by an agent of this department.

2) One container of tamales measuring between 99-104°F at the cooks line. Person in charge stated tamales were cooked approximately an hour prior to oven being turned off. Operator immediately relocated tamales to walk-in cooler. Maintain hot held potentially hazardous foods (tamales) at a minimum temperature of 135°F or at 41°F if cold held. Inspector D. Rios provided education on proper hot holding.

**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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

**Inspector Comments:** Observed dry rodent droppings on the floors underneath the customer produce cooler. After a thorough search at the facility, no live or dead rodent bodies, fresh droppings, vomitus, urine stains or gnaw marks were observed in the facility. Remove all evidence of activity (including dry rodent droppings) and thoroughly clean and sanitize all affected surfaces. Eliminate rodent activity using only approved methods. 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. Facility provided commercial pest control invoices.

**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)

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

POINTS

1

**Inspector Comments:** Observed a gap between the floor and the bottom of the delivery door. Eliminate openings/gaps at the delivery door in an approved manner (eg. weatherstripping).

**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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** Observed the following:

1) Raw chicken stored above raw fish in the walk-in cooler. Store raw chicken separate from raw fish and below ready to eat food to prevent possible contamination. Store all food items in accordance with cooking temperatures.

2) Multiple open bulk food containers throughout the facility (flour and spices). Ensure all food items are covered with tight fitting lids or protective coverings at all times except when in immediate use. All food shall be stored, prepared, displayed or held so that it is protected from contamination.

3) Plastic cups inside multiple bulk food containers throughout the facility being used as a scoops. Discontinue using single-use containers and food equipment without handles. Ensure all scoops are stored either inside the food containers in a manner where the handle is not in contact with the food (e.g. stored "handle up") or in a separate sanitary container. Clean scoops regularly.

**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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

**Inspector Comments:** Observed various chemicals (cleaners and bleach) stored adjacent and above bulk food containers in the back dry storage. All chemicals and poisonous substances shall be stored separate from food and food-related items.

**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)



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33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

0

**Inspector Comments:** Note: Observed prepackaged bags of ice to be missing the name and place (address) of business of the manufacturer/packer on the label. Provide labels for all foods prepacked in the food facility. The labels are to be in English and must contain the following:

- (1) The common name of the product.
- (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.
- (3) An accurate declaration of the quantity of contents (net weight).
- (4) The name and place of business of the manufacturer, packer, or distributor.

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** Observed the following:

- 1) The splashguard between the bakery hand wash station and food preparation sink to be missing. Provide an approved splash guard of at least 6 inches to prevent potential contamination.
- 2) Two (2) non-commercial microwaves at the bakery department and meat department. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency.

**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 the following:

- 1) Food debris on shelving throughout the bakery.
- 2) Dust accumulation on the fan guard in the walk-in cooler.
- 3) Heavy debris accumulation in the floor sink by the meat department (under 3-compartment sink)
- 4) Food debris along door tracks of sliding doors at the meat department coolers.

All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

**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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

**Inspector Comments:** Observed various clean food equipment stored hanging within ten inches of the wash compartment of the three-compartment sink. Relocate all food equipment and utensils away from the wash compartment and onto the clean shelving provided to prevent 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)



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38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

**Inspector Comments:** Observed the following:

- 1) Grease/dust accumulation on the hood above the cooking equipment. Ensure hood filters are maintained clean and free of accumulation of dust, grease, and other debris to ensure proper ventilation.
- 2) Broken hood filters creating gapping at the hood above the cooks line. Maintain all portions of the hood tight fitting, and in good repair to ensure proper ventilation.

**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 multiple soiled wiping cloths stored on prep tables throughout the bakery kitchen. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) or provide a clean cloth for each use.

**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))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

**Inspector Comments:** Observed a leak underneath the three-compartment sink piping and at the faucet. Make repairs in an approved manner to eliminate leak in an approved manner.

**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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

**Inspector Comments:** Observed the lid removed from the grease bin and heavy grease accumulation along the grease bin at the refuse area. Maintain grease bin covered with lids when not actively working with bin and clean/maintain grease lids free of grease accumulation to prevent a nuisance.

**Violation Description:** All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

**Inspector Comments:** Observed personals (employee jacket) on a bulk food container at the back storage area near the delivery door. 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, 114257.1, 114279, 114281, 114282)



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

POINTS

0

Inspector Comments: Note: Observed the following:

- 1) Repair/replace missing cracked floor tiles and cove base tiles along the cooks line and bakery in an approved manner. Floor surfaces shall be coved at the juncture of the floor and wall with a minimum 3/8 inch radius cove and shall extend up the wall at least 4 inches.
- 2) Repair ceiling above meat department or provide an approved surface that is smooth and easily cleanable.

**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 the following:

- 1) Debris on floors throughout facility underneath shelving.
- 2) Staining/mold growth on walls by kitchen three-compartment sink.

Maintain the floors, walls, and ceilings of a food facility clean.

**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 one expired Food Handler Certificate. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

**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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See violation #7.

**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: See violation #7.

**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 has failed to meet the minimum requirements of the California Health and Safety Code (80 = B). A reinspection will be set for one week (4/13/22). 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 David Rios with any questions at (951) 273-9140 and/or darios@rivco.org

Observed new bakery equipment installed in the bakery kitchen ("Metro" holding cabinet and "Montague" oven) underneath the existing hood without prior contact to this Department. Contact this Department at (951) 273-9140 for more information and to schedule an on-site. Plan-check fees will be assessed.



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**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**

Jessy Kang  
Person in Charge

04/06/2022

David Rios  
Environmental Health Specialist

04/06/2022



## 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><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>165°F</b><br>for 15 seconds | <b>165°F</b><br>for 15 seconds |

Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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