



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME Lienzo Charro						DATE 8/21/2018		TIME IN 10:00 AM		TIME OUT 12:35 PM	
LOCATION 29000 Old Town Front St, Temecula, CA 92590						Facility Description Not Applicable					
PERMIT HOLDER Genaro Ornelas						E-MAIL Not Specified				Major Violation 1	
PERMIT # PR0056038	EXPIRATION DATE 05/31/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)699-250	PE 3622	DISTRICT 0046	INSPECTOR NAME Michael Jaime		Points 19		

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.

B
SCORE 81

○ 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/O	1. Food safety certification				2
		Genaro Dominguez/ ServSafe/ 9.17.19				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions & ex			4	2
In	N/O	3. No discharge from eyes, nose, and mouth				2
In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
In	N/O	5. Hands clean and properly washed; gloves used pro			4	2
In		6. Adequate handwashing facilities supplied & accessi				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	2
In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time & temperatures		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reserve of food			2
In			13. Food: unadulterated, no spoilage, no contaminatio	+	4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			Automatic dish wash machine- 50 ppm chlorine			

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved source		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, displa			1
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
In			21. Hot and cold water available		4	2
			121F			
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals	+	4	2
In			24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storag	2
28. Food separated and protected from contamin	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing ma	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and	1
38. Adequate ventilation and lighting; designated a	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplie	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully e	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

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

The following foods measured at the following temperatures:

- A container of graded cheese measured at 51.1F on the cold top at the main prep line.
- A container of salsa measured at 57.5F on the cold top at the main prep line.
- A container of sour cream measured at 47.1F on the cold top at the main prep line.

The container were observed to be shallow and or plastic. Replace with deeper container that is metal or of material to maintain potentially hazardous food at 41F or below. Operator stated that food had been held in unit for less than 1 hour. Food relocated to the bottom of the unit. Bottom of unit measured at 38F. Ice baths may be utilized in conjunction with cooler for cold top.

2-DOOR REACH-IN COOLER AT PREP LINE

- A container of shrimp measured at 52.6F
- A container of chopped up fish measured at 50.5F

Operator stated that food had been held in unit over night. Food voluntarily discarded. Ambient temperature of unit measured 52F.

IMPOUND

Unit tagged and IMPOUNDED. Repair or replace in an approved manner to ensure potentially hazardous food are maintained at 41F or below. A-reinspection has been scheduled for 7/28/18 to ensure compliance. Do not remove tag, or utilize equipment until approved by a member of this department. Use of equipment or removal of tag prior to approval by a member of this department may result in a citation, office hearing, or other further legal action. If you unit is repaired prior to inspection date you may contact a member of this department at 951-461-0284 to schedule a re-inspection.

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

Inspector Comments: 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.

- Observed black debris inside embedded throughout the ice in the ice bin at the bar. Food voluntarily discarded.
- Observed an insect inside a bulk container of rice in the back area of the facility. Food voluntarily discarded.

Maintain all food free from adulteration, debris, and or insects.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS

2

Inspector Comments: Each food facility shall be kept free of vermin.

LIVE COCKROACH

- Observed one live cockroach under the rubber mats at the main prep line

DEAD COCKROACHES

Observed numerous dead cockroaches in the following areas:

- In the under compartment of the toastmaster warmer. Unit is under the hot holding unit, and is out of service
- In the 2-door out of service unit in the prep/ storage area in front of the main prep line
- Frozen on the floor of the walk-in freezer
- In small storage area on the left of the walk-in freezer
- On the side of the oven in the back area



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24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

0

Inspector Comments: NOTE

Exterior doors shall not be propped open.

Observed the front door to be propped open at the time of the inspection. Maintain closed when not in use to prevent the entrance of vermin.

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

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

Observed numerous containers of uncovered food in the following areas:

- In the walk-in cooler
- In the 2-door cooler at the main prep line
- In the 2-door cooler next to the ice machine

Maintain all food covered in an approved manner when not in use to prevent cross contamination.

- Observed raw shell eggs stored above uncovered cooked bacon in the 2-door cooler at the main prep line.
 - Observed raw shell eggs stored above covered watermelon in the walk-in cooler.
- Store eggs below ready to eat food, or in a manner to prevent cross contamination.

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

Inspector Comments: NOTE

Pesticides shall be used in accordance with the manufacturer's instructions.

- Observed household roach spray stored in the back area of the facility. Remove from facility. Utilize only approved pest control service.

33. FOOD PROPERLY LABELED & HONESTLY PRESENTED, ADEQUATE STORAGE

POINTS

1

Inspector Comments: Food shall be stored at least 6" above the floor and in approved containers labeled as to contents.

Observed numerous containers of food on the floor in the walk-in cooler (i.e. salsa)
Store off the floor in an approved manner when not in use.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

- Repair the leak inside the 2-door cooler at the prep line. Observed water pooled at the bottom
- Repair the leak at the cold top utilized for salsa and cheese. Observed a bucket of pooled water, in the under compartment of this unit.
- Repair leak under the spray nozzle basin on the right side of the automatic dish wash machine
- Repair the loose faucet at the prep sink
- Repair the cold water faucet at the 3-compartment sink. Unable to fully shut off cold water.
- Remove duct tape from piping under the spray nozzle basin on the right side of the automatic dish wash machine. All material shall be smooth, easily cleanable, and non absorbent.
- Remove all excess clutter and inoperable equipment from all storage units, storage rooms, walk-in coolers
- Replace missing panel on the ice machine
- Replace missing light panel on the switch located at the bar



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36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative.

Remove the accumulation of food, debris, grease and or grime from the following:

- The rubber mats at the main prep line
- The curtain by the main prep line
- The FRP panel/ Wall next to the 2-door reach-in cooler at the main prep line
- The gaskets, inside, and outside of the 2-door reach in cooler at the main prep line
- The microwave
- The stove
- The filters above the stove
- The inside all drawers/ compartments to the cooks line (including gaskets)
- All filters above the entire cooks line
- The 2 fryers at the cooks line
- The inside of all compartments at the cold holding top (including gaskets at the main food prep line).
- The 2-door freezer on the right of the main prep line
- The piping around the dish wash machine
- The hobart mixer
- The beverage air cooler (beverage unit) in the back area of the facility
- Railing of the 2-door cooler in the bar
- The keg cooler in the bar
- Inside all under compartments at the bar
- The soda gun and holder at the bar
- The ice machine including inside ice deflector panel

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS

1

Inspector Comments: Utensils and equipment shall be handled and stored so as to be protected from contamination.

- Observed utensils stored on the storage racks in the walk-in cooler.
- Observed the ice scoop to be stored up against a soiled bottle of liquor in the bar.

Store all multi use utensils in an approved manner to prevent cross contamination.

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: Adequate lighting shall be provided in all areas to facilitate cleaning and inspection.

- Lighting was observed to be dim at the main food prep line. Provide approved lighting in this area to ensure proper cleaning.
- Observed dim lighting throughout the back area of the facility. Ensure adequate lighting provided throughout the facility.

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: An accurate probe thermometer suitable for measuring internal temperature of food shall be available to the food handler.

Obtain a probe thermometer to measure internal temperature of food.

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments: All food waste and rubbish shall be kept in covered, leak proof and rodent proof containers.

Observed the lid to the trash dumpster to be open. Maintain closed when not in use to prevent cross contamination.



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46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean.

Clean and maintain the following:

- All drains throughout the entire facility
- Under the fryers
- Under and in back of all units at the main food prep area
- All wall panels and ceiling panels throughout the main food prep area
- Under and in back of the dish wash machine, and 3-compartment sink
- Under all prep tables throughout the entire facility
- The flooring throughout the bar area
- Under and in back of the out of use storage units utilized for miscellaneous items
- The inside of the walk-in freezer. Observed frozen ice on the floor throughout the walk-in freezer

49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: NOTE

All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card within one week of commencing work.

Observed one expired food handler card. Obtain a valid food handler card within one week.



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Overall Inspection Comments

This inspection was initiated due to a complaint received by this Department. A complaint investigation(CO0066476) was also conducted at this time. At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (81 = B). A reinspection will be set for one week 8.28.18. 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 this department at 951-461-0284.

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

Genaro Dominguez

Person in Charge

08/21/2018

Michael Jaime

Environmental Health Specialist

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