



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | | | | |
|--|-------------------------------|-------------------------------|-----------------------------------|--|------------|---------------------|-------------------------------|-----------------------|-----------------------|
| FACILITY NAME El Arco de Michoacan | | | | DATE 11/18/2019 | | TIME IN 12:30 PM | | TIME OUT 3:00 PM | |
| ADDRESS 11875 Pigeon Pass Rd #B2, Moreno Valley, CA 92557 | | | | FACILITY DESCRIPTION Not Applicable | | | | | |
| PERMIT HOLDER El Arco de Michoacan | | | | EMAIL Not Specified | | | | Major Violations 1 | |
| PERMIT # PR0068182 | EXPIRATION DATE 08/31/2020 | SERVICE Routine inspection | REINSPECTION DATE Next Routine | FACILITY PHONE # (630)819-9364 | PE 2620 | DISTRICT 0001 | INSPECTOR NAME Jose Chavez | | Points Deducted 17 |

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 83

☒ 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 | | | 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 | | 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 |
| 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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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Employees are to properly wash hands when gloves are changed. Employee used same gloves to prep food, rinse dirty dishes and prepare sanitizer buckets without washing hands and changing gloves during inspection.

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

2

Inspector Comments: Discontinue blocking back kitchen hand sink. Maintain accessible at all times. Observed trash can and prep table in front of hand sink during inspection--> Repeated violation

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

POINTS

2

Inspector Comments: Potentially hazardous foods at salad bars and self-service lines shall be held at or below 45°F or at or above 135°F. Observed champurrado in warmer sitting at 107F. Maintain at or above 135F at all times. --> Food was voluntarily discarded.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments: Ensure all linens are submerged in sanitizer solution at all times. Also, do not leave soiled linens on counters, place them in sanitizer buckets after every use.

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)

15. FOOD OBTAINED FROM APPROVED SOURCES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Obtain all foods from approved sources and have proof of source at all times. Observed several tamales in facility that, based on what person in charge said, were obtained from some lady, at time of inspection. Facility DOES NOT have the means to cook tamales and if obtained from external sources, such sources must be approved.----> All tamales were voluntarily discarded.

Violation Description: All food shall be obtained from an approved source. (113980, 114021(a,b), 114023-114031, 114041)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Food protection:

- Cover all foods when in refrigerators
- Do not store any utensils in stagnant water--> Spatula
- Ensure all dipper wells are running at all times when in use----> Observed off at inspection

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))



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33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

Inspector Comments: Store all foods six inches off the floor at all times. Observed a bucket of tamales on the floor inside walk in refrigerator and a container of peanuts on the floor at storage room

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Store all personal items in lockers or other approved designated area. Observed personal coffee mug on prep table during inspection

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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. All food cards were observed expired at time of inspection. Renew all immediately.

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)



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Overall Inspection Comments

Facility failed inspection. Score=83-> B

B posted. Do not remove or block.

Prior to reinspection, facility must appear to an office hearing at our Riverside location. Office hearing is scheduled for Tuesday, November 26th, 2019 at 9am.

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

Luis Macias
Person in Charge
11/18/2019

Jose Chavez
Environmental Health Specialist
11/18/2019

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."

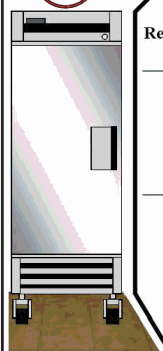
A food facility may be closed for any of the following reasons:

- 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

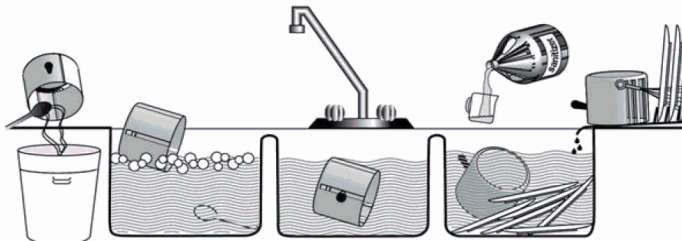
Cooked Food

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

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

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE
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Phone 760-921-5090
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CORONA
2275 S Main St #204
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Indio, CA 92201
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