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FOOD ESTABLISHMENT INSPECTION FORM

						DATE 8/13/2020	20 TIME IN 8:45 AM		TIME OUT 11:00 AM		
					FACILITY DESCRIPTION Not Applicable						
PERMIT HOLDER EN					EMAIL						
Ramales Corporation Abima					Abimaelram	ales28@gmail.com		Major Vi	olations	1	
PERMIT#	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0039602	11/30/2022	Routine inspection	12/13/2020	(951)471-1717	3620	0052	Irene Goodman		Points De	ducted	19

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 81

OUT = Out of compliance

In = In compliance		pliance COS = Corrected on-site	0	N/O	= Not	observed
		DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	
ln	N/A	1. Food safety certification			2	ln
_		ServSafe. Abimael Ramales ex: 2/15/2021				In
		EMPLOYEE HEALTH AND HYGIENIC PRACTICES				In
ln		2. Communicable disease; reporting, restrictions and exclusions		4		
ln	N/O	3. No persistent discharge from eyes, nose, and mouth			2	In
ln	N/O	4. Proper eating, tasting, drinking or tobacco use			2	
		PREVENTING CONTAMINATION BY HANDS				
ln	N/O	5. Hands clean and properly washed; gloves used properly		4	2	In
In		Adequate handwashing facilities supplied and accessible			2	

		2. Communicable disease; reporting, restrictions and exclusions		4	
N/O		3. No persistent discharge from eyes, nose, and mouth			2
n N/O 4. Proper eating, tasting, drinking or tobacco use				2	
		PREVENTING CONTAMINATION BY HANDS			
N/O		5. Hands clean and properly washed; gloves used properly		4	2
		Adequate handwashing facilities supplied and accessible			2
		TIME AND TEMPERATURE RELATIONSHIPS			
N/O	N/A	7. Proper hot and cold holding temperatures		4	2
N/O	(N/A	8. Time as a public health control; procedures and records		4	2
N/O	N/A	9. Proper cooling methods		4	2
N/O	N/A	10. Proper cooking time and temperature		4	2
N/O	N/A	11. Proper reheating procedures for hot holding		4	
		PROTECTION FROM CONTAMINATION			
N/O	N/A	12. Returned and re-service of food			2
		13. Food: unadulterated, no spoilage, no contamination		4	2
N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
	N/O N/O N/O N/O N/O N/O N/O N/O	N/O	N/O 3. No persistent discharge from eyes, nose, and mouth 4. Proper eating, tasting, drinking or tobacco use PREVENTING CONTAMINATION BY HANDS N/O 5. Hands clean and properly washed; gloves used properly 6. Adequate handwashing facilities supplied and accessible TIME AND TEMPERATURE RELATIONSHIPS N/O N/A 7. Proper hot and cold holding temperatures N/O N/A 8. Time as a public health control; procedures and records N/O N/A 9. Proper cooking time and temperature N/O N/A 10. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION 12. Returned and re-service of food 13. Food: unadulterated, no spoilage, no contamination	N/O 3. No persistent discharge from eyes, nose, and mouth A. Proper eating, tasting, drinking or tobacco use PREVENTING CONTAMINATION BY HANDS N/O 5. Hands clean and properly washed; gloves used properly 6. Adequate handwashing facilities supplied and accessible TIME AND TEMPERATURE RELATIONSHIPS N/O N/A 7. Proper hot and cold holding temperatures N/O N/A 8. Time as a public health control; procedures and records N/O N/A 9. Proper cooling methods N/O N/A 10. Proper cooking time and temperature N/O N/A 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION 12. Returned and re-service of food 13. Food: unadulterated, no spoilage, no contamination	N/O 3. No persistent discharge from eyes, nose, and mouth 4. Proper eating, tasting, drinking or tobacco use PREVENTING CONTAMINATION BY HANDS N/O 5. Hands clean and properly washed; gloves used properly 6. Adequate handwashing facilities supplied and accessible TIME AND TEMPERATURE RELATIONSHIPS N/O N/A 7. Proper hot and cold holding temperatures 4 N/O N/A 9. Proper cooling methods 4 N/O N/A 10. Proper cooking time and temperature 4 N/O N/A 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION 12. Returned and re-service of food 13. Food: unadulterated, no spoilage, no contamination 4

			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			
In		N/A	18. Compliance with variance, specialized process, and HACCP			2
			plan CONSUMER ADVISORY			
In		N/A	Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
ln			21. Hot and cold water available		4	2
			Water Temperature 120°F			•
			LIQUID WASTE DISPOSAL			
(In)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
ln	·		23. No rodents, insects, birds, or animals		4	2
ln		N/A	24. Vermin proofing, air curtains, self-closing doors			①

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT			
25. Person in charge present and performs duties, demostration of knowledge	2			
26. Personal cleanliness and hair restraints				
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				
33. Food properly labeled; honestly presented; menu labeling	1			

Ammonium /

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		
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair	1	
42. Refuse properly disposed; facilities maintained	0	
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				
47. No unapproved private homes / living or sleeping quarters				
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	0			
55. Impound				

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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

Inspector Comments: Hands shall only be washed at approved handwashing sinks. Observed employee wash their hands at the 3 compartment sink. Ensure all employees properly wash their hands in approved hand washing sinks.

The back hand wash sink does not drain completely after use. Observed still water inside of the hand wash sink due to lack of drainage. When in use, most water drains leaving behind at least 3 inches of still water. Repair the drain line of the hand wash sink. Ensure sinks drain completely.

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: Observed the following items stored inside of the reach in cooler out of temperature:

- 5lbs of refried beans- 51F
- 5 lbs Cooked spanish rice- 48F
- 20 lbs Shredded beef- 46F
- 2.5 gallon bucket of green salsa 56F
- 3 lbs Al Pastor- 46F
- Carne Asada- 48F
- Shredded chicken- 45F

Operator stated these items have been stored inside of the reach in cooler over night. All items were voluntarily discarded. Observed reach in cooler to be holding at 41F. Ensure all potentially hazardous food items are held at 41F and below or at 135F and above at all times.

Food items were stored in plastic containers, stacked on top of each other. Ensure larger portions of food are separated into smaller containers in order to cold hold properly. Discontinue stacking warm food items on top of each other.

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)

9. PROPER COOLING METHODS

POINTS

2

Inspector Comments: Observed plastic containers of cooked carne asada stored on storage racks of the dry storage area. Operator stated the carne asada was left to cool, then to be sliced and placed into the cooler.

The carne asada was prepped at this time. Observed carne asada at 155F.

Ensure cooling of potentially hazardous food items is done in a rapid and approved manner such as:

- a) Placing food in shallow pans
- b) Separating the food into smaller or thinner portions
- c) utilizing rapid cooling equipment
- d) utilizing containers that facilitate heat transfer
- e) cooling in an ice bath

Ensure food items are loosely covered for maximum heat transfer. Stir the food items often to evenly cool.

This is a repeat violation. If violation continues, a citation will be issued by this Department.

Violation Description: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

Inspector Comments: Observed flies inside of the facility. Eliminate the flies in an approved manner. Provide professional pest control as often as needed to eliminate the flies.

If violation occurs in future inspections, installation of an air curtain above the front door may be required by this Department.

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)

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

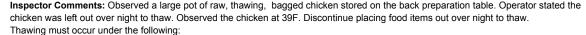


Inspector Comments: Remove the fly swatter from the facility, for it is not approved for use inside of a food facility. All insects or vermin must be eliminated from the facility in an approved and sanitary manner.

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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS



a) Under refrigeration

- b) completely submerged under cool potable running water, not to exceed a time period of 2 hours.
- c) in the microwave
- d) part of the cooking process

Operator began active preparation of the chicken at this time.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

Inspector Comments: Observed raw bacon and sausage stored above pre-cooked chile rellenos.

Observed frozen raw meat stored above frozen cooked shredded beef.

-Ensure all raw food items are stored beneath ready to eat food items in order to avoid possible food contamination.

Observed raw beef in a storage container, stored directly on the ground. Operator stated it was placed there for 5 minutes so that the tables can be properly cleaned. Observed the raw beef without a lid at 41F. Operator placed a lid on the container and stored it back in to a reach in freezer. Ensure all food products are stored in a sanitary manner and at least 6 inches off of the ground at all times.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed styrofoam cups being used as scoops in bulk spice containers. Discontinue use of cups/bowls as scoops. Provide scoops with designated handles.

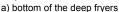
Observed card board lining the bottom of the storage racks. Discontinue use of card board as a liner, for it is not smooth and easily cleanable.

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: Clean the following:



- b) the gas lines of the cooking equipment
- c) the inside of the ice machine. Observed mold growth.

Ensure all equipment is maintained clean 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)

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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

Inspector Comments: Observed soiled wiping cloths stored on preparation counters throughout the facility. Ensure all wiping cloths are stored inside proper sanitizing solution at all times when not in 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))

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED





Inspector Comments: Observed 2 buckets of grease, without lids, stored in the outside back area of the facility. Operator stated grease bins have been full and have been ordered to pick up 1 week ago. Due to Covid-19, grease haulers have been behind. Ensure grease is stored in containers with tight fitting lids to avoid vermin/insect harborage. Ensure grease is regularly discarded in an approved manner.

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, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS



Inspector Comments: Observed personal employee beverages stored inside and throughout the reach in coolers. Designate an area for employee items

Separate personal items from business items in an approved manner to avoid possible contamination.

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)

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





Inspector Comments: Observed cove base tiles throughout the facility to be separating from the walls. Ensure cove base tiles are secured to the wall in an approved manner.

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)

Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (81 = 8). A reinspection will be set for one week (8/20/2020). 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 I. Goodman with any questions at (951) 273-9140 and/or IGoodman@rivco.org.

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.

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08/13/2020

County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION FORM

Signature

Signature

Signature

Signature

Signature not captured due to COVID 19 pandemic.

Emailed
Person in Charge

Permit # PR0039602

08/13/2020

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

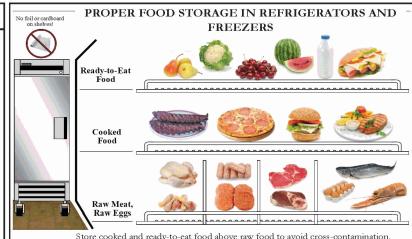
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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."



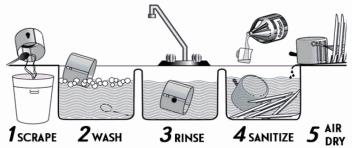
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

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:
 - \bullet 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 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 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

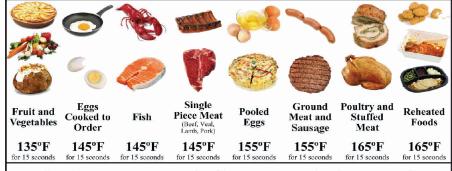
PROPER FOOD THAWING METHODS

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



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE 260 N Broadw

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)