



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>El Rancho Market</b>				DATE 6/15/2021		TIME IN 10:00 AM		TIME OUT 11:30 AM	
ADDRESS 217 N Main St, Lake Elsinore, CA 92530				FACILITY DESCRIPTION Deli					
PERMIT HOLDER Gurmeet Gill				EMAIL elranchomarket777@gmail.com				Major Violations 1	
PERMIT # PR0070315	EXPIRATION DATE 01/31/2023	SERVICE Routine inspection	REINSPECTION DATE 12/15/2021	FACILITY PHONE # (951)674-8579	PE 2616	DISTRICT 0052	INSPECTOR NAME Irene Goodman	Points Deducted 16	

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 84

☒ 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 ServeSafe. Laura Leiva ex: 7/20/2025			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 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 Ammonium /	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 Water Temperature 120°F		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		



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME El Rancho Market	DATE 6/15/2021	PERMIT # PR0070315
-----------------------------------	-------------------	-----------------------

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** Observed both soap and paper towels missing from the hand washing sink. Ensure soap and paper towels are stored inside of the designated dispenser at all times.

**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:** Ensure all potentially hazardous food items are held at either 135F and above or at 41F and below at all times. Observed the following food items out of temperature:

- cooked Chile Rilleno. Observed the chile relleno stored outside of temperature control on the cutting board of the hot holding unit at 111F. Operator stated they were cooked 2 hours prior to the inspection. Operator placed items into the oven to reheat to 165F
- Observed cooked chicken wings in the hot holding unit holding at 100F. Operator stated they were cooked 1 hour prior to the inspection and placed into the hot holding unit. Operator refried the chicken wings to 180F and palced them back into the hot holding unit.
- Observed a container of beans holding at 122F inside of a smaller hot holding unit near the 3 compartment sink. Operator stated the beans were from the night before and were forgotten inside of the hot holding over night, with the unit turned off. The beans were voluntarily discarded.
- Observed a cold case cooler in the customer area holding at 55F. Observed food items such as ceviche, salsas, and flan to be stored in this cooler at 56F. Operator stated those items were placed inside of the cooler the day prior. All food items were discarded. Ensure the cooler is repaired and holding at 41F and below at all times. This cooler has been impounded by this Department and is not approved for use at this time. A reinspection is scheduled for 6/22/2021. The cooler is not approved for use until a reinspection has occurred.

Regularly monitor hot holding and cold holding temperatures at all times.

**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 2 large containers of refried beans inside of the walk in cooler at 54F. Operator stated they were cooked at 9:00 pm the night before. Operator was not able to provide cooling procedures.

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.

Beans were voluntarily discarded at this time.

**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)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

**Inspector Comments:** Operator was not able to provide correct cooking temperature knowledge. Hot holding and cold holding temperature knowledge was also not provided. Ensure the hot holding unit is holding at 135F and above at all times. Ensure all refrigeration is holding at 41F and below at all times.

Information bulletins provided.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME El Rancho Market	DATE 6/15/2021	PERMIT # PR0070315
-----------------------------------	-------------------	-----------------------

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** Observed produce and bread items stored inside of single use grocery store plastic bags. Discontinue use of plastic bags, for they are not approved. Provide food grade bags to avoid possible contamination.

Observed plastic cups and bowls being used as scoops inside of the bulk spices containers. Provide scoops with designated handles. Discontinue use of plastic cups and bowls as scoops.

**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))

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

**Inspector Comments:** Observed the cook line in use with a hood filter missing. Ensure all hood filters are in place prior to cooking. Corrected on site.

**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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

**Inspector Comments:** Operator was not able to provide a probe thermometer. Provide probe thermometers to regularly monitor hot holding and cooking temperatures throughout the day. Stickers provided.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

**Inspector Comments:** Observed soiled wiping cloths stored on the preparation table near the hot holding line. Ensure all wiping cloths are stored inside of proper sanitizer 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))

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

**Inspector Comments:** Observed the floors of the cook line to be soiled with grease and food debris. Clean all floors.

**Violation Description:** Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

**Inspector Comments:** Observed in compliance with Industry Guidance.

Overall Inspection Comments



County of Riverside  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**  
[www.rivcoeh.org](http://www.rivcoeh.org)

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>El Rancho Market</b>	DATE <b>6/15/2021</b>	PERMIT # <b>PR0070315</b>
--	--------------------------	------------------------------

This facility has failed to meet the minimum requirements of the California Health and Safety Code (84= B). Due to repeated failed inspections within a two-year period an Administrative Hearing will be (held at 2275 S Main St. Suite 204 Corona CA 92879 on 6/22/2021 at 8:00 am). "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 951-273-9140 and/or IGoodman@rivcoeh.org.

This was a joint inspection with S. Miller

**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**

Signature not captured due to  
COVID 19 pandemic.

\_\_\_\_\_  
**Surjit Samra- emailed**  
**Person in Charge**  
**06/15/2021**

\_\_\_\_\_  
**Irene Goodman**  
**Environmental Health Specialist**  
**06/15/2021**

## 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

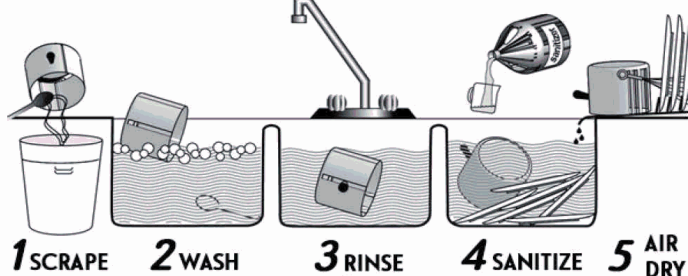
Cooked Food

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

Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**BLYTHE**  
260 N Broadway  
Blythe, CA 92225  
Phone 760-921-5090  
Fax 760-921-5085

**CORONA**  
2275 S Main St #204  
Corona, CA 92882  
Phone 951-273-9140  
Fax 951-520-8319

**HEMET**  
800 S Sanderson Ave #200  
Hemet, CA 92545  
Phone 951-766-2824  
Fax 951-766-7874

**INDIO**  
47-950 Arabia St #A  
Indio, CA 92201  
Phone 760-863-8287  
Fax 760-863-8303

**MURRIETA**  
30135 Technology Dr #250  
Murrieta, CA 92563  
Phone 951-461-0284  
Fax 951-461-0245

**PALM SPRINGS**  
554 S Paseo Dorotea  
Palm Springs, CA 92264  
Phone 760-320-1048  
Fax 760-320-1470

**RIVERSIDE**  
4065 County Circle Dr #104  
Riverside, CA 92503  
Phone 951-358-5172  
Fax 951-358-5017