

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Pupuseria Las Guanacas Inc					DATE TIME IN 10:00 AM			12:00 PM			
				FACILITY DESCRIPTION Not Applicable							
PERMIT HOLDER					EMAIL						
Julia Zavala					pupuserialas	guanacas@gmail.c		Major Vi	olations	1	
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0063599	01/31/2020	Routine inspection	Next Routine	(951)682-4054	3621	0056	Silvia Aguilar		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		In compliance + COS = Corrected on-site		e C	○ N/O = No		
			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	
ln		N/A	1. Food safety certification			2	
			EMPLOYEE HEALTH AND HYGIENIC PRAC	TICES			
<u>In</u>			2. Communicable disease; reporting, restrictions and exclu	usions	4		
ln	N/O		3. No persistent discharge from eyes, nose, and mouth			2	
In	N/O		4. Proper eating, tasting, drinking or tobacco use			2	
			PREVENTING CONTAMINATION BY HAI	NDS			
ln	N/O		5. Hands clean and properly washed; gloves used properly	у	4	2	
ln			6. Adequate handwashing facilities supplied and accessib	le 🕂		2	
			TIME AND TEMPERATURE RELATIONS	HIPS			
ln	N/O	N/A	7. Proper hot and cold holding temperatures		4	2	
ln	N/O	N/A	8. Time as a public health control; procedures and records	s	4	2	
ln	N/O	N/A	9. Proper cooling methods		4	2	
ln	N/O	N/A	10. Proper cooking time and temperature		4	2	
ln	N/O	N/A	11. Proper reheating procedures for hot holding		4		
			PROTECTION FROM CONTAMINATIO	N			
ln	N/O	N/A	12. Returned and re-service of food			2	

			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 plan			2
			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 120F°F			
			LIQUID WASTE DISPOSAL			
(In)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
ln			23. No rodents, insects, birds, or animals		4	2
(h)		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	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

N/O

100ppm /

13. Food: unadulterated, no spoilage, no contamination

14. Food contact surfaces: clean and sanitized

EQUIPMENT / UTENSILS / LINENS	OUT	
34. Utensils and equipment approved, good repair	0	
 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	0	
39. Thermometers provided and accurate		
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		
44. Premises; personal item storage and cleaning item storage	1	

2

4 2

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	

V 1.21 DATMFBWCX 8/8/2019 3:33 am Page 1 of 4



www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	PERMIT#
Pupuseria Las Guanacas Inc	8/7/2019	PR0063599

1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Observed missing food manager certificate. This is a repeat violation. Failure to comply may result in further legal action.

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

Inspector Comments: Provide missing paper towels at hand wash station for proper hand wash. This was corrected on site.

2

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))

21. HOT AND COLD WATER AVAILABLE

POINTS

2

Inspector Comments: Hot water temped at 110F at warewash sink at beginning of inspection. Person in charge turned up water heater and water reached proper minimum temperature of 120F.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

4

Inspector Comments: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. This facility is being closed for live cockroach found throughout the facility. Several live cockroaches found under racks in storage areas, under warewash sink, under food prep table and in customer area. Observed several dead cockroaches throughout facility in dry storage areas and inside walk-in cooler. Person in charge was not able to show proof of approved pest control.

Once all cockroach activity has been eliminated, contact our office for reinspection at 951-273-9140.

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

Inspector Comments: Note: Front door air curtain observed with very low velocity. Repair in approved manner to work properly when door is opened.

U

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)

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

Inspector Comments: Relocate all food containers (salsas) inside walk-in cooler to be stored at least 6" above the floor as to protect from contamination.

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

Inspector Comments: 1- Discontinue use of cardboard as shelf liners throughout facility. Observed cardboard on cooking equipment, inside reach-in coolers and racks in dry storage ara. Use only approved, easily cleanable material.

2- Remove all unused equipment under food prep table.

3- Repair broken/damaged splash guard at prep sink.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

V 1.21 DATMFBWCX 8/8/2019 3:33 am Page 2 of 4



www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	PERMIT#
Pupuseria Las Guanacas Inc	8/7/2019	PR0063599

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS

Inspector Comments: Clean and maintain:

- 1- Exterior and exterior of all cooking equipment; fryers, flat grill and stove with observed build up of grease and food debris
- 2- Under all sinks. Observed 3-compartment sink basin with heavy build up of food debris under the sink
- 3- Racks throughout facility with accumulation of dust
- 4- Hood filters

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

4

Inspector Comments: 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. Provide missing covers for light fixture above food prep sink and light above food prep table.

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 wiping cloths throughout facility; food prep table, on food prep sink and by cooking equipment. Maintain wiping cloths in clean sanitizer water after use or otherwise only use once.

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

Inspector Comments: Repair leak from under 3-compartment sink drain pipes in approved manner. Observed container collecting water leak.

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)

44. PREMISES: PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

Inspector Comments: Observed employee cell phone on top of microwave on top of food prep table. Relocate to approved area where food intended for customers and food equipment will not be contaminated.

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, 114279, 114281, 114282)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

Inspector Comments: Floors and walls throughout facility in need of detail cleaning to remove debris. Clean and maintain.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

Inspector Comments: Ensure all employees obtain valid/current Riverside County food handler cards within 7 days of commencing work. Observed 3 food worker cards expired and missing food handler cards for all other actively working employees.

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)

V 1.21 DATMFBWCX 8/8/2019 3:33 am Page 3 of 4



www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	PERMIT#
Pupuseria Las Guanacas Inc	8/7/2019	PR0063599

Overall Inspection Comments

Facility is being closed for live cockroach found throughout the facility. Discontinue all food preparation and sales of food to public. "Facility Closed" sign posted in front door, do not remove. Once all cockroach activity has been eliminated contact our office for reinspection to open.

The facility failed to meet standards set forth in the California Retail Food Code, receiving a score of 81 which equals a B. The A placard has been removed and the B placard has been posted. The B card must remain until a reinspection is conducted on 8/14/19 and the facility is able to receive an A grade. Contact our department with any questions at 951-273-9140.

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.

,	5
Signature	
Ilia Lawla.	36
Julia Zavala	Silvia Aguilar
Person in Charge	Environmental Health Specialist
08/07/2019	08/07/2019

V 1.21 DATMFBWCX 8/8/2019 3:33 am Page 4 of 4

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

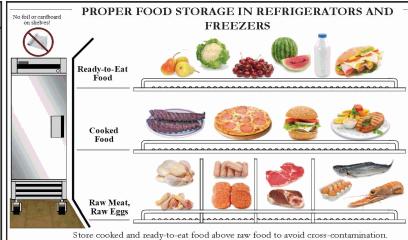
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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:

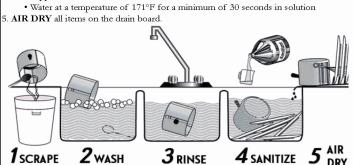
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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.
- 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
 - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



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
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

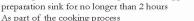
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

PROPER FOOD THAWING METHODS

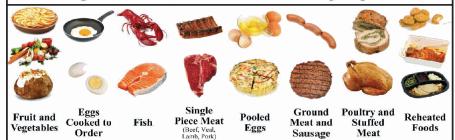
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



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

DES-31 (REV 10/18)