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County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

| FACILITY NAME La Bamba Ta | male #2 | | | | | | DATE 9/19/2019 | TIME IN 11:28 AM | | TIME OUT 1:44 PM | |
|----------------------------|-------------------|----------------------|-------------------|------------------|------|--------------------------------|----------------|---------------------|-----------|---------------------|----|
| ADDRESS 24757 Alessan | dro Blvd #9, More | eno Valley, CA 92551 | | | | FACILITY DESCR Not Applical | | | | | |
| PERMIT HOLDER | | | | | | EMAIL | | | | | |
| Maria Serrano | | | | | | mcserrano12 | @gmail.com | | Major Vi | olations | 1 |
| PERMIT # | EXPIRATION DATE | SERVICE | REINSPECTION DATE | FACILITY PHONE # | PE | DISTRICT | INSPECTOR NAME | | | | |
| PR0069764 | 03/31/2020 | Routine inspection | Next Routine | (951)243-9003 | 3620 | 0017 | Shakeya Rhodes | | Points De | ducted | 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



SCORE 84

OUT = Out of compliance

N/O = Not observed COS = Corrected on-site In = In compliance COS MAJ OUT DEMONSTRATION OF KNOWLEDGE (In) 1. Food safety certification Learn2Serve- Maria Va EMPLOYEE HEA 2. Communicable disease; rep N/O 3. No persistent discharge from N/O 4. Proper eating, tasting, drink PREVENTING 5. Hands clean and properly N/O (In) 6. Adequate handwashing fac TIME AND TE 7. Proper hot and cold holding N/O N/A

| | 1. Food safety certification | | | 2 |
|---|---|---|---|---|
| | Learn2Serve- Maria Valencia- 7/16/23 | | | |
| | EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | |
| | 2. Communicable disease; reporting, restrictions and exclusions | | 4 | |
| | 3. No persistent discharge from eyes, nose, and mouth | | | 2 |
| | 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| | PREVENTING CONTAMINATION BY HANDS | | | |
| | 5. Hands clean and properly washed; gloves used properly | | 4 | 2 |
| | 6. Adequate handwashing facilities supplied and accessible | | | 2 |
| | TIME AND TEMPERATURE RELATIONSHIPS | | | |
| | 7. Proper hot and cold holding temperatures | | 4 | 2 |
| | 8. Time as a public health control; procedures and records | | 4 | 2 |
| | 9. Proper cooling methods | | 4 | 2 |
| | 10. Proper cooking time and temperature | | 4 | 2 |
| | 11. Proper reheating procedures for hot holding | | 4 | |
| | PROTECTION FROM CONTAMINATION | | | |
| | 12. Returned and re-service of food | | | 2 |
| _ | 13. Food: unadulterated, no spoilage, no contamination | + | 4 | 2 |
| | 14. Food contact surfaces: clean and sanitized | | 4 | 2 |
| | 100PPM chlorine / 100F | | | |

| SUPERVISION / PERSONAL CLEANLINESS | OUT | EQUIPMENT / UTENSILS / LINENS |
|---|-----|--|
| 25. Person in charge present and performs duties, | 2 | 34. Utensils and equipment approved, good repair |
| demostration of knowledge 26. Personal cleanliness and hair restraints | | Warewashing: installed, maintained, proper use, test materials |
| GENERAL FOOD SAFETY REQUIREMENTS | | 36. Equipment / utensils: installed, clean, adequate capacity |
| 27. Approved thawing methods, frozen food storage | 1 | 37. Equipment, utensils, and linens: storage and use |
| 28. Food separated and protected from contamination | 2 | 38. Adequate ventilation and lighting; designated areas, use |
| 29. Washing fruits and vegetables | 1 | 39. Thermometers provided and accurate |
| 30. Toxic substances properly identified, stored, used | 1 | 40. Wiping cloths: properly used and stored |
| FOOD STORAGE / DISPLAY / SERVICE | | PHYSICAL FACILITIES |
| 31. Adequate food storage; food storage containers identified | 1 | 41. Plumbing: properly installed, good repair |
| 32. Consumer self-service | 1 | 42. Refuse properly disposed; facilities maintained |
| 33. Food properly labeled; honestly presented; menu labeling | 1 | 43. Toilet facilities: properly constructed, supplied, cleaned |
| | | 44. Premises; personal item storage and cleaning item storage |

| | | | FOOD FROM APPROVED SOURCES | cos | MAJ | OUT |
|-----|-----|-----|--|-----|-----|------------|
| (h) | | | 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 | | | |
| ln | | N/A | 20. Licensed health care facilities / public and private schools; prohibited foods not offered | | 4 | 2 |
| | | | WATER / HOT WATER | | | |
| (h) | | | 21. Hot and cold water available | | 4 | 2 |
| | | | Water Temperature 126.1F at 3-compartment sink.°F | | | · |
| | | | LIQUID WASTE DISPOSAL | | | |
| (h) | | | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| | | | VERMIN | | | |
| In | | | 23. No rodents, insects, birds, or animals | | 4 | 2 |
| In | | N/A | 24. Vermin proofing, air curtains, self-closing doors | | | (1) |

N/A = Not applicable

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| 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: Observed employee rinse hands at 3-compartment sink. Employee instructed to properly wash hands at handwashing sink.

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)

9. PROPER COOLING METHODS

POINTS

Inspector Comments: Observed the following:

2

- 1) A container of cooked rice measured at 84F stored at room temperature on food preparation table near 3-compartment sink. Employee stated rice was cooked 10 minutes prior to inspection.
- 2) A large pot of cooked vegetables measured at 173F stored at room temperature on a rolling cart near rear storage area.

Properly cool foods using approved methods.

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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

△ CRITICAL ∠

POINTS

4

Inspector Comments: Observed a dead cockroach on a bell pepper inside large pot of cooked vegetables. Employee stated all vegetables were washed prior to cooking and voluntarily disposed of food.

Violation Description: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

Inspector Comments: Observed the following:

2

- 1) Dead cockroach on bell pepper inside large pot of cooked vegetables.
- 2) 1 dead cockroach on floor below water heater at rear storage area.
- 3) 1 dead cockroach on floor near dry food storage rack at rear storage area.
- 4) Multiple dead cockroaches on floor throughout storage rooms near customer restroom.

Eliminate cockroaches from facility using safe and legal methods. Properly clean and sanitize all affected areas.

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: Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes. Observed nonfunctional air curtains at both rear exit doors. Repair/replace nonfunctional air curtains.

Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry. Observed gap at bottom of rear exit door near dry food storage area. Properly seal gap to prevent vermin entrance.

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)

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

POINTS

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Inspector Comments: Observed a plate inside a grocery bag. Employee stated tamales are warmed in microwave on a plate and wrapped inside a grocery bag. Employee instructed to discontinue placing foods inside grocery bags to microwave.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

Inspector Comments: Observed the following inside walk-in cooler:

2

- 1) Eggs stored above yucca and menudo.
- 2) Cooked beef stored above green onions and cilantro.
- 3) Chicken tamales stored above case of cabbage.

Ensure cooked meats are stored below vegetables and eggs are stored on bottom shelving to prevent contamination. Proper food storage sticker provided.

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

Inspector Comments: Observed the following:



- 1) Wooden tortilla press stored at food preparation table near walk-in cooler and in employee break room.
- 2) Torn/unclean door gaskets at bottom portion of cold-top cooler located at cook line.
- 3) Deteriorated caulking around food preparation sink and mop sink.
- 4) Melted utensil handle stored on rolling cart below 3-comaprtment sink.

Repair/replace damaged equipment.

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

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

POINTS

Inspector Comments: Observed the following:



- 1) Cracked floor tiles near floor sink below 3-compartment sink.
- 2) Missing caulking between base cove tiles and wall below 3-compartment sink.
- 3) Lifted/ damaged ceiling tiles near walk-in cooler and near customer restroom.
- 4) Hole in wall/missing base coving inside storage room next to customer restroom.
- 5) Holes around pipes below 3-compartment sink.
- 6) Rusted/ peeling paint on floors throughout walk-in cooler.

Repair/replace damaged floors, walls and ceilings.

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)

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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

Inspector Comments: Observed the following:

- 1) Unclean floors below cook line.
- 2) Cobwebs and dead cockroaches on wall below 3-compartment sink.
- 3) Cobwebs around rear exit door near customer restroom.

Clean and maintain floors and walls.

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

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Overall Inspection Comments

A routine inspection was conducted in addition to a complaint investigation (complaint #CO0070368).

At this time the facility failed to meet minimum health standards with a score of 84=B, "A" placard removed "B" placard posted. Do not move, remove, or block placard to avoid penalty. Re-inspection set for 9-26-19. If there are any questions contact S. Rhodes at 951-766-2824

Will later advise on exhaust hood draining to pan on floor at cook line.

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 | |
|------------------|---------------------------------|
| | Shakuyh Rhodes |
| Loyda Escobar | Shakeya Rhodes |
| | Environmental Health Specialist |
| Person in Charge | • *** |

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

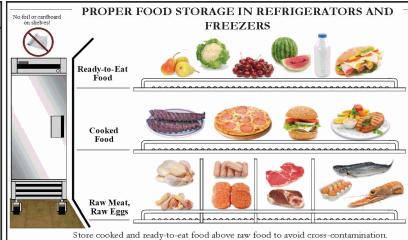
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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:

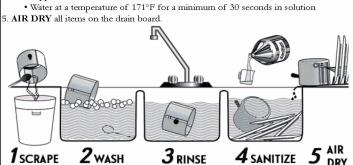
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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

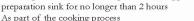
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

PROPER FOOD THAWING METHODS

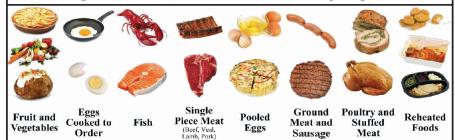
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





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)