



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

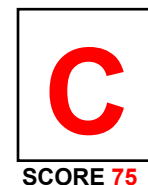
FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | | | | |
|--|-------------------------------|-------------------------------|--------------------------------|--|------------|--------------------|-------------------------------|---------------------|--|
| FACILITY NAME La Michoacana | | | | DATE 5/13/2021 | | TIME IN 2:30 PM | | TIME OUT 3:30 PM | |
| ADDRESS 23900 Ironwood Ave Ste.D, Moreno Valley, CA 92557 | | | | FACILITY DESCRIPTION Not Applicable | | | | | |
| PERMIT HOLDER Ahmed MF Abushkhaideem | | | | EMAIL marwanrahman19973@jnet.com | | | | Major Violations 3 | |
| PERMIT # PR0080006 | EXPIRATION DATE 10/31/2023 | SERVICE Routine inspection | REINSPECTION DATE 9/13/2021 | FACILITY PHONE # (951)943-8666 | PE 3621 | DISTRICT 0001 | INSPECTOR NAME Jose Chavez | Points Deducted 25 | |

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



☒ 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 |
|--|-----|---|-----|-----|-----|
| In | N/A | 1. Food safety certification | | | 2 |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | | |
| In | | 2. Communicable disease; reporting, restrictions and exclusions | | 4 | |
| In | 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 HANDS | | | | | |
| In | N/O | 5. Hands clean and properly washed; gloves used properly | | 4 | 2 |
| In | | 6. Adequate handwashing facilities supplied and accessible | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| In | N/O | 7. Proper hot and cold holding temperatures | | 4 | 2 |
| In | N/O | 8. Time as a public health control; procedures and records | | 4 | 2 |
| In | N/O | 9. Proper cooling methods | | 4 | 2 |
| In | N/O | 10. Proper cooking time and temperature | | 4 | 2 |
| In | N/O | 11. Proper reheating procedures for hot holding | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| In | N/O | 12. Returned and re-service of food | | | 2 |
| In | | 13. Food: unadulterated, no spoilage, no contamination | | 4 | 2 |
| In | N/O | 14. Food contact surfaces: clean and sanitized | | 4 | 2 |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|--|-----|--|-----|-----|-----|
| In | | 15. Food obtained from approved sources | | 4 | 2 |
| In | N/O | 16. Compliance with shell stock tags, condition, display | | | 2 |
| In | N/O | 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 | 19. 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 | | | | | |
| In | | 21. Hot and cold water available | | 4 | 2 |
| | | Water Temperature °F | | | |
| LIQUID WASTE DISPOSAL | | | | | |
| In | | 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 |

| 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 La Michoacana | DATE 5/13/2021 | PERMIT # PR0080006 |
|--------------------------------|-------------------|-----------------------|

1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: Manager certification must be maintain and provided on site at all times. Observed none during inspection

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)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: All employees are to follow proper hand washing procedures at all times. Observed no hot water provided in facility for employees to properly wash their hands 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: Maintain all hand sinks fully supplied at all times. Observed no soap and no paper towels provided at front hand sink. Also, no paper towels were provided at back area hand sink during inspection.

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))

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: All dishes and in-place equipment must be properly washed and sanitized at all times. Observed no hot water provided during inspection to ensure proper washing equipment in facility.

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)

21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Provide hot water at a minimum of 120°F. Observed NO hot water during inspection.

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

2

Inspector Comments: Eliminate gnats from facility. Observed several live gnats flying around facility during inspection.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | |
|--------------------------------|-------------------|-----------------------|
| FACILITY NAME La Michoacana | DATE 5/13/2021 | PERMIT # PR0080006 |
|--------------------------------|-------------------|-----------------------|

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

POINTS

1

Inspector Comments: Maintain air curtain on at all times. Observed off during inspection.

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)

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

POINTS

2

Inspector Comments: Person in charge MUST have minimum food safety knowledge. Person in charge during inspection showed low knowledge of food safety as she was operating without hot water, not washing her hands properly, did not know how to check sanitizer concentration. Ensure person left in charge is knowledgeable enough to ensure food safety in facility.

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

2

Inspector Comments: Food protection:

-Do not store food related items in employee restroom.

-Store all foods 6 inches off the floor at all times--> Observed a box of mangoes on the floor inside walk in refrigerator.

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))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Store all personal items in lockers or other approved designated area.

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

POINTS

0

Inspector Comments: Replace missing/broken panel at upper side of walk in refrigerator.

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)

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. Food handler cards observed were not approved by Riverside County

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)

Overall Inspection Comments

Facility was closed due to no hot water. Facility was later opened later in the day as hot water was restored.

Facility failed inspection. Score-->75=C. C posted. Do not remove or block. Re-inspection set for 5/20/21



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | |
|--------------------------------|-------------------|-----------------------|
| FACILITY NAME La Michoacana | DATE 5/13/2021 | PERMIT # PR0080006 |
|--------------------------------|-------------------|-----------------------|

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

Signature not captured due to
COVID 19 pandemic.

Roxana
Person in Charge
05/13/2021

Jose Chavez
Environmental Health Specialist
05/13/2021

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

| | | | | | | | |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| | | | | | | | |
| 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

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