



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Ortiz La Palma</b>					DATE 1/9/2019		TIME IN 2:14 PM		TIME OUT 3:09 PM	
ADDRESS 24050 Alessandro Blvd #A8, Moreno Valley, CA 92553					FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Rafael Ortiz Reynoso					EMAIL Not Specified				Major Violation 0	
PERMIT # PR0059542	EXPIRATION DATE 05/31/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)905-242	PE 3620	DISTRICT 0017	INSPECTOR NAME Shakeya Rhodes		Points 8	

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

A  
**SCORE 92**

● 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
<span style="color: green;">●</span> In	N/A	1. Food safety certification ServSafe- Santos V. Martinez 3/29/19			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<span style="color: green;">●</span> In		2. Communicable disease; reporting, restrictions and exclusions		4	
In	<span style="color: blue;">○</span> N/O	3. No persistent discharge from eyes, nose, and mouth			2
In	<span style="color: blue;">○</span> N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	<span style="color: blue;">○</span> N/O	5. Hands clean and properly washed; gloves used properly		4	2
In		6. Adequate handwashing facilities supplied and accessible			<span style="color: red;">2</span>
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">●</span> In	N/O	N/A		4	2
In	<span style="color: blue;">○</span> N/O	N/A		4	2
In	<span style="color: blue;">○</span> N/O	N/A		4	2
In	<span style="color: blue;">○</span> N/O	N/A		4	2
In	<span style="color: blue;">○</span> N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
<span style="color: green;">●</span> In	N/O	N/A			2
<span style="color: green;">●</span> In		13. Food: unadulterated, no spoilage, no contamination		4	2
<span style="color: green;">●</span> In	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">●</span> In		15. Food obtained from approved sources		4	2
In	N/O	<span style="color: blue;">○</span> N/A			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In	<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP			2
CONSUMER ADVISORY					
In	<span style="color: blue;">○</span> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	<span style="color: blue;">○</span> N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
<span style="color: green;">●</span> In		21. Hot and cold water available		4	2
		Water Temperature 141°F at 3-compartment sink°F			
LIQUID WASTE DISPOSAL					
<span style="color: green;">●</span> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">●</span> In		23. No rodents, insects, birds, or animals		4	2
<span style="color: green;">●</span> 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	<span style="color: red;">2</span>
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	<span style="color: red;">1</span>
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	<span style="color: red;">1</span>
37. Equipment, utensils, and linens: storage and use	<span style="color: red;">1</span>
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	<span style="color: red;">1</span>
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	<span style="color: red;">○</span>
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** Handwashing sinks shall be easily accessible at all times. Observed mop bucket blocking access to handwashing sink. Discontinue blocking access to handwashing sink.

**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))

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** All food shall be stored, prepared, displayed or held so that it is protected from contamination. Observed the following:

1) Double stacking of shredded lettuce inside a container of sliced onions and salsa inside a container of salad stored at top portion of cold-top cooler near cook line. Discontinue double stacking containers inside cold-top coolers to prevent cross contamination.

2) A carton of eggs stored above raw shrimp, a container of diced octopus stored above salsa, and a container of ceviche stored above salad inside walk-in cooler. Properly store eggs on bottom shelving and all meat/seafood items below ready-to-eat foods to prevent cross contamination.

**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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

**Inspector Comments:** All chemicals and poisonous substances shall be properly labeled. Observed a spray bottle of degreaser with no label stored on shelving with cleaning products. Employee provided a label to spray bottle by end of inspection.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** All utensils and equipment shall be approved, properly installed, and in good repair. Observed the following:

1) Leaking water sprayer at 3-compartment sink. Repair leaking sprayer.

2) No air gap between pipes and rim of floor sink below 3-compartment sink. Provide an air gap of at least 1 inch between pipes and rim of floor sink.

3) Peeling paint on shelving inside bottom portion of cold-top cooler near ice machine in kitchen area. Repair/replace damaged shelving.

4) Broken oven door at cook line. Repair damaged oven door.

5) Rusted shelving below food preparation table near 3-compartment sink. Repair/replace damaged shelving.

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



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

POINTS

**1**

**Inspector Comments:** All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Observed the following:

- 1) Mildew on inner surfaces of ice chute inside ice machine in kitchen area.
- 2) A accumulation of food debris inside cabinet below fryer.
- 3) An accumulation of dust on fan guard inside 2-door beer cooler at front counter.

Clean and sanitize all equipment.

**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)

**37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE**

POINTS

**1**

**Inspector Comments:** Utensils and equipment shall be handled and stored in an approved manner and protected from contamination. Observed 2 cutting boards stored behind faucet at food preparation sink. Discontinue storing cutting boards behind faucet to prevent possible contamination.

**Violation Description:** Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

POINTS

**1**

**Inspector Comments:** Toilet facilities shall be maintained clean, sanitary and in good repair. Observed missing toilet seat inside women's restroom. Replace missing toilet seat.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

**52. PERMIT AVAILABLE AND CURRENT**

POINTS

**0**

**Inspector Comments:** A food facility shall not be open for business without a valid permit. Observed no Riverside County permit available on-site. Ensure a copy of your Riverside County permit is posted in a conspicuous place at all times.

**Violation Description:** A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)



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Overall Inspection Comments

At time of routine inspection facility was re-opened. Facility was closed on 1/8/19 due to no hot water being available in facility. Hot water was measured at 82F. During routine inspection hot water measured at 141F. "Facility Closed" sign removed and "A" card posted.

**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

Rafael Ortiz  
Person in Charge  
01/09/2019

Shakeya Rhodes  
Environmental Health Specialist  
01/09/2019

## 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."

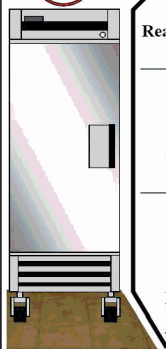
A food facility may be closed for any of the following reasons:

- 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

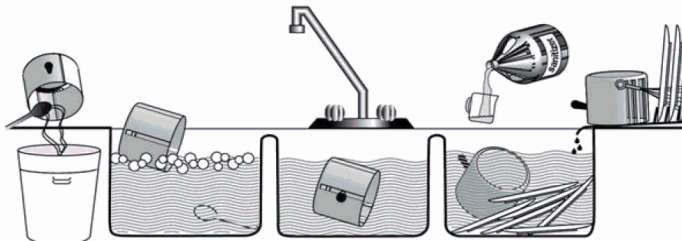
Cooked Food

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

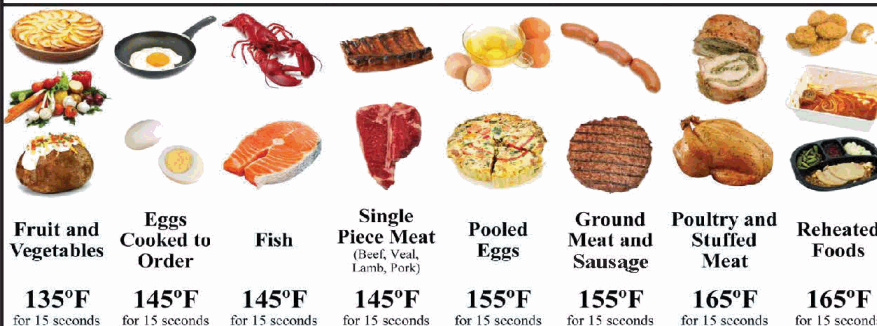


1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**BLYTE**  
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