



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>DEL TACO #714</b>					DATE 7/2/2019		TIME IN 1:41 PM		TIME OUT 3:15 PM		
ADDRESS 25024 ALESSANDRO BLVD, Moreno Valley, CA 92552					FACILITY DESCRIPTION Not Applicable						
PERMIT HOLDER Del Taco Corp. #714					EMAIL Not Specified					Major Violations 1	
PERMIT # PR0004582	EXPIRATION DATE 04/30/2020	SERVICE Routine inspection	REINSPECTION DATE 7/09/2019	FACILITY PHONE # (714)540-8914	PE 2621	DISTRICT 0017	INSPECTOR NAME Shakeya Rhodes		Points Deducted 19		

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 81

☒ 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 ServSafe- Nestor Morales 8/11/19			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	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/A	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	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	14. Food contact surfaces: clean and sanitized 100PPM chlorine at mechanical dishwasher / 112F at		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	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	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		4	2
		Water Temperature 127F at 3-compartment sink°F			
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		



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

**Inspector Comments:** Employees are to properly wash hands when gloves are changed. Observed employee put on gloves without washing their hands. Ensure all employees properly wash their hands when changing their gloves.

**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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

**Inspector Comments:** Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed a can of whipped cream measured at 54F stored at room temperature near ice cream dispenser. Employee was unsure of when it was removed from refrigeration and voluntarily disposed of whipped cream. Ensure all potentially hazardous foods are maintained at 41F or below or 135F or above.

**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)

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** When time is used as a public health control, food must be marked with the time to be discarded, not to exceed 4 hours after being removed from temperature control. Observed the following:

- 1) Label for shredded spicy jack cheese and shredded cheddar has 24 hour discard time. Employees unaware of time items were placed at preparation line.
- 2) Label for diced tomatoes with discard time of 1:37PM observed at 2:07PM

Employee voluntarily disposed of food items. Ensure proper labels are posted for foods using time as a public health control with discard time of 4 hours after foods are placed at preparation line and foods are discarded at proper time. Ensure food containers are not refilled when low. Completely finish one container, remove it and place a new container with proper label.

**Violation Description:** When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

**Inspector Comments:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage. Observed a fly land inside container of shredded lettuce. Employee voluntarily disposed of food. Provide lids to food items at preparation line to prevent contamination.

**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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

**Inspector Comments:** All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried. Observed the following:

- 1) Observed old labels and encrusted food debris on multiple food containers and utensils stored above 3-compartment sink. Properly clean all utensils and equipment.
- 2) Employee adding more water and soap to unclean wash water to start washing utensils. Discard old wash water if water is turbid and filled with food debris.

**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)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

**Inspector Comments:** Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. Observed multiple flies in kitchen area. Eliminate flies from facility using safe and legal methods.

**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

1

**Inspector Comments:** Pass-thru window openings shall not exceed 216 square inches, or 432 square inches with an approved, functioning air curtain, and shall be self-closing. Observed pass-thru window stored open when not in use. Maintain pass-thru window closed when not in use to prevent the entrance of vermin.

**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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

0

**Inspector Comments:** All utensils and equipment shall be approved, properly installed, and in good repair. Observed loose door handles of 2-door freezer at cook line. Properly secure door handles.

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

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) An accumulation of food debris in floor sink below 3-compartment sink.
- 2) An accumulation of food debris around top portion and unclean doors and door gaskets at bottom of cold-top cooler at cook line.
- 3) An accumulation of grease on hood filters above cook line.
- 4) Unclean door gaskets and bottom shelving at 2-door freezer at cook line.
- 5) Unclean quesadilla press at cook line.
- 6) Unclean bottom shelving inside warming unit at cook line.
- 7) An accumulation of grease and food debris between equipment at cook line.
- 8) Unclean inner surfaces of ice machine.
- 9) Unclean dishwashing racks near mechanical dishwasher.
- 10) An accumulation of food debris on multi-beverage dispensing nozzle at beverage dispenser near pass-thru window.

Maintain all equipment clean.

**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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

**Inspector Comments:** The premises of each food facility shall be kept clean and free of litter and rubbish. Observed an accumulation of boxes on ground at refuse area. Discontinue storing boxes on ground at refuse area.

**Violation Description:** All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)



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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be maintained clean. Observed the following:

- 1) Unclean floors throughout kitchen and storage areas.
- 2) An accumulation of boxes on floor near rear exit door.
- 3) An accumulation of food debris and grease on floors and walls at cook line.
- 4) Unclean wall below 3-compartment sink.

Clean and maintain walls and floors.

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

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. Observed 1 expired food handler card. Ensure all employees have a valid Riverside County food handler card.

**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)



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Overall Inspection Comments

This inspection was the result of a complaint (complaint #CO0069631)

At this time this facility had failed to meet the minimum requirements of the California Health and Safety Code (81 = B). A re-inspection will be set for one week 7/9/19. Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact Shakeya Rhodes with any questions (951) 766-2824.

**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

Nestor Sarabia  
Person in Charge  
07/02/2019

Shakeya Rhodes  
Environmental Health Specialist  
07/02/2019



## 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

### 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