

County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr Taco Beaumont						DATE TIME IN 9:30 AM			TIME OUT 10:20 AM		
					ACILITY DESCRIPTION Not Applicable						
PERMIT HOLDER					EMAIL						
Fernando Barragan					mrtacobeaur	nont@gmail.com		Major Vi	olations	2	
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0078242	10/31/2022	Routine inspection	10/05/2022	(951)769-9700	2621	0015	Jordan Gonzalez		Points De	ducted	15

observed

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 O

OUT = Out of compliance

veu or	reloca	ated by the Emorcement Officer per County Ordinance 492	/ County C	oue S	ection
In = Ir	comp	oliance + COS = Corrected on-site	0	N/O	= Not
		DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT
	N/A	1. Food safety certification			2
		Ruby Barragan Servsafe 06/18/26			
		EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
		2. Communicable disease; reporting, restrictions and exclusions		4	
N/O		3. No persistent discharge from eyes, nose, and mouth			2
N/O		4. Proper eating, tasting, drinking or tobacco use			2
		PREVENTING CONTAMINATION BY HANDS			
N/O		5. Hands clean and properly washed; gloves used properly		4	2
		6. Adequate handwashing facilities supplied and accessible			2
		TIME AND TEMPERATURE RELATIONSHIPS			
N/O	N/A	7. Proper hot and cold holding temperatures	+	4	2
N/O	(N/A	8. Time as a public health control; procedures and records		4	2
N/O	N/A	9. Proper cooling methods		4	2
N/O	N/A	10. Proper cooking time and temperature		4	2
N/O	N/A	11. Proper reheating procedures for hot holding		4	
		PROTECTION FROM CONTAMINATION			
N/O	N/A	12. Returned and re-service of food			2
	N/O N/O N/O N/O N/O N/O	N/O N/A	DEMONSTRATION OF KNOWLEDGE N/A 1. Food safety certification Ruby Barragan Servsafe 06/18/26 EMPLOYEE HEALTH AND HYGIENIC PRACTICES 2. Communicable disease; reporting, restrictions and exclusions N/O 3. No persistent discharge from eyes, nose, and mouth N/O 4. Proper eating, tasting, drinking or tobacco use PREVENTING CONTAMINATION BY HANDS N/O 5. Hands clean and properly washed; gloves used properly 6. Adequate handwashing facilities supplied and accessible TIME AND TEMPERATURE RELATIONSHIPS N/O N/A 7. Proper hot and cold holding temperatures N/O N/A 9. Proper cooking methods N/O N/A 10. Proper cooking time and temperature N/O N/A 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION	In = In compliance DEMONSTRATION OF KNOWLEDGE N/A 1. Food safety certification Ruby Barragan Servsafe 06/18/26 EMPLOYEE HEALTH AND HYGIENIC PRACTICES 2. Communicable disease; reporting, restrictions and exclusions N/O 3. No persistent discharge from eyes, nose, and mouth N/O 4. Proper eating, tasting, drinking or tobacco use PREVENTING CONTAMINATION BY HANDS N/O 5. Hands clean and properly washed; gloves used properly 6. Adequate handwashing facilities supplied and accessible TIME AND TEMPERATURE RELATIONSHIPS N/O N/A 7. Proper hot and cold holding temperatures N/O N/A 9. Proper cooking time and temperature N/O N/A 10. Proper cooking time and temperature PROTECTION FROM CONTAMINATION	N/A 1. Food safety certification Ruby Barragan Servsafe 06/18/26 EMPLOYEE HEALTH AND HYGIENIC PRACTICES 2. Communicable disease; reporting, restrictions and exclusions 4. Proper eating, tasting, drinking or tobacco use PREVENTING CONTAMINATION BY HANDS N/O 5. Hands clean and properly washed; gloves used properly 6. Adequate handwashing facilities supplied and accessible TIME AND TEMPERATURE RELATIONSHIPS N/O N/A 7. Proper hot and cold holding temperatures N/O N/A 9. Proper cooling methods N/O N/A 10. Proper cooking time and temperature 4 N/O N/A 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION

			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
ln	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			
ln			21. Hot and cold water available		4	2
			Water Temperature measured at the 3 compartment sink 135°F			
			LIQUID WASTE DISPOSAL			
(h)			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

13. Food: unadulterated, no spoilage, no contamination

14. Food contact surfaces: clean and sanitized

100ppm chlorine mechanical / 104F

N/O

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	(1)
 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

4 2

(4)

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	0
55. Impound	

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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Measured cooked potatoes being held between 104F and 119F in the hot holding cabinet on the cook line. Per the person in charge, the potatoes had been held there for approximately fifty minutes. Ensure hot potentially hazardous foods are held at 135F or above.

Corrective Action: The person in charge elected to discard the potatoes.

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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

↑ CRITICAL **↑**

POINTS

Inspector Comments: Observed multiple flies landing on the tortillas stored on the food preparation table. Ensure that food is protected from contamination.

Corrective Action: The tortillas were discarded by a food employee.

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

Inspector Comments: Observed the three compartment sink set up with dishes soaking in the first and third compartment. Upon futher inspection, measured the sanitizer concentration in the final compartment to be 50ppm of quaternary ammonia. Adjust the concentration to be 200ppm of quaternary ammonia.

Corrective Action: The sanitizer solution was discarded and replaced with sanitizer solution at 200ppm of quaternary ammonia.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

Inspector Comments: Observed several flies through out the kitchen and food preparation areas. Eliminate the flies using approved

2

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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

Inspector Comments:



>Observed torn gaskets in the following:

- 1. In both cold top units
- 2. In the reach in glass door cooler

Replace the gaskets.

>Observed the accumulation of ice on the condenser in the walk in cooler. Eliminate the ice using approved means.

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

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

Inspector Comments: Observed the accumulation of grease on the hood ventilation filters. Clean to remove the grease.

1

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)

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40. WIPING CLOTHS: PROPERLY USED AND STORED



Inspector Comments: Observed a wiping cloth being used to line under the cutting board on the food preparation table. Discontinue this practice and provide material that is smooth, durable, nonabsorbent, and easily cleanable.

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))

54. VOLUNTARY CONDEMNATION



Inspector Comments: 1. Tortillas - 1lb

2. Cooked potatoes - 5lb



Violation Description: I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

Overall Inspection Comments

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (85 = B). A reinspection has been set for one week (10/05/22). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "B" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions contact J. Gonzalez at (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.

Signature	
	A
Karla Montoya	Jordan Gonzalez
Person in Charge	Environmental Health Specialist
09/28/2022	09/28/2022

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

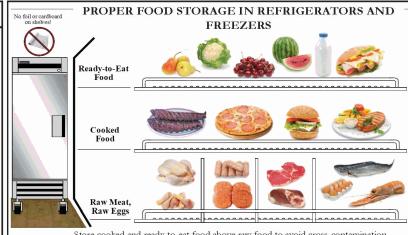
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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."



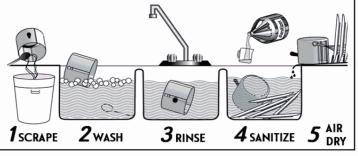
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

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:
 - \bullet 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
 - \bullet 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 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 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

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

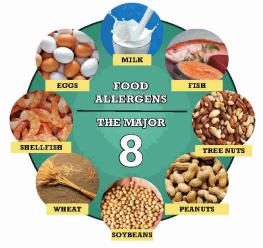


INTERNAL COOKING TEMPERATURES

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 60 N Broadw

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)