



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>PLAZA GARIBALDI RESTAURANT INC</b>				DATE 7/28/2021		TIME IN 9:15 AM		TIME OUT 10:45 AM	
ADDRESS 50057 HARRISON ST, COACHELLA, CA 92236				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER RAUL GUTIERREZ & GRECO OTERO				EMAIL tacomann32@gmail.com				Major Violations 2	
PERMIT # PR0005525	EXPIRATION DATE 09/30/2023	SERVICE Routine inspection	REINSPECTION DATE 11/28/2021	FACILITY PHONE # (760)398-2788	PE 3621	DISTRICT 0034	INSPECTOR NAME Reyes Escobar	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	
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	N/A	7. Proper hot and cold holding temperatures	+	4	2
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2
In	N/O	N/A	9. Proper cooling methods	+	4	2
In	N/O	N/A	10. Proper cooking time and temperature		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and re-service of food			2
In			13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	+	4	2
Chlorine /						

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT	
In			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	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 120°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		



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1. FOOD SAFETY CERTIFICATION

POINTS

2

**Inspector Comments:** Maintain at least one valid food manager certification on-site.

Observed no food manager certificate on site. A food manager certificate must be posted and/or available upon request to the inspector. If the facility does not have a food manager certificate, then provide proof of registration of an ANSI approved food manager course by 8/4/21.

**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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed the facility cold holding birria (goat) in three 5-gallon containers inside the walk-in cooler at 58F-62F. The three containers of birria were cooked and prepped the day prior to inspection. The operator voluntarily discarded the food items. Ensure that all potentially hazardous food is cold holding at 41F or lower at all times in order to prevent a food-borne illness. Education was given to the staff and to the owner during the time of inspection for proper cold holding temperatures.

**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)

9. PROPER COOLING METHODS

POINTS

2

**Inspector Comments:**

According to the facility, menudo (tripe soup) and birria (goat meat) is cooked and batched into 5-gallon containers and then placed on the prep counter to cool for a half hour to an hour at room temperature and then placed inside the walk-in cooler. The person in charge (PIC) was told that this is not an approved method of rapid cooling. Observed six 5-gallon containers of recently cooked menudo holding at 150F. The PIC was instructed to use one of the approved cooling methods to rapidly cool food down to 41F. Recommended the PIC to use their shallow metal containers and place in the walk-in cooler, but the PIC stated that there is not enough room to place the containers in the walk-in cooler. Instead, ice paddles or use of the prep sink as an ice bath was recommended. The facility preferred the ice bath method and I observed a staff worker utilizing the ice bath to rapidly cool the food. The facility was reminded that the facility has 2 hours to cool from 135F to 70F and 4 hours to cool from 70F to 41F. This is a critical step in preventing a food-borne illness.

Ensure that all kitchen staff employees are properly trained in food safety and that all potentially hazardous food is rapidly cooled to approved levels.

**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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** -Observed the automatic dishwasher not properly sanitizing or dispensing the approved levels of chlorine. Measured the residual chlorine less than 50 ppm. Immediately rewash any utensils and cookware that went through the dishwasher. Observed that the 5-gallon in-use sanitizer container for the dishwasher did not have the yellow hue as the unopened sanitizer container stored next to it. Instructed the facility to change out the chlorine for the new one and prime the sanitizer for at least two minutes on the dishwasher. After a few minutes of priming the sanitizer, draining the water, and refilling the dishwasher with fresh water the chlorine was measured between 50-100 ppm chlorine. Ensure that the dishwasher is dispensing approved levels of sanitizer solution (minimum of 50 ppm chlorine for dishwasher) at all times in order to prevent a food-borne illness.

-Observed no sanitizer bucket for the kitchen staff or for wiping tables down. Immediately provide sanitizer solution for the kitchen staff and the food servers for wash cloths/rags at a minimum of 100 ppm chlorine. Operator corrected on site and provided 100 ppm of chlorine.

**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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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** -Observed several containers inside the walk-in cooler uncovered and unprotected from contamination. Ensure that all cold potentially hazardous food is covered and protected from contamination in the walk-in cooler.

-Observed glassware used for beer stored in the freezer under raw food. Discontinue this practice and ensure that any food contact surface and/or ready to eat food is stored above raw product.

**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))

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

1

**Inspector Comments:** \*Repeat Violation\*

Observed no test strips on site and the facility could not provide any way to test the sanitizer. Provide chlorine sanitizer strips in order to measure the chlorine residual. A 5-inch piece of chlorine test strip was given to the facility to help measure their chlorine for the mean time until they obtain approved chlorine test strips. A sanitizer log sheet will be sent through email in order for the facility to measure and log the chlorine everyday. The importance of daily sanitizer testing was emphasized in order to be proactive with the upkeep of the dishwasher and chlorine residuals.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

POINTS

1

**Inspector Comments:** Clean and maintain the following:

- In between the fryer and cooking range. Observed heavy grease accumulation.
- Hood filters. Observed the hood filters with heavy accumulation of burnt grease above the fryers. Instructed the operator to increase the frequency of cleaning the hood filters in order to avoid a potential grease fire.
- Observed the reach-in cooler gaskets at the cook line to be soiled with food debris.
- Handles to all reach-in coolers. Observed the handles and doors soiled with grease and food debris.

**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)

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

POINTS

1

**Inspector Comments:** Repair or replace the following:

- Cove base tiles missing grout at the cook line.
- Cove base tiles missing grout at the back utensil storage area.
- The corner metal protector at the dishwasher room. Observed the corner metal protector missing sealant. Seal the seam and discontinue wedging a putty knife between the frp and the metal seam.
- Ceiling tile misaligned and/or missing at the back storage room.

**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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

**Inspector Comments:** Clean and maintain the ceiling air vents. Observed heavy accumulation of dust around the air vents located above the food storage, dishwasher room, and at the back storage room.

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



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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

**Inspector Comments:** Observed no food handler cards available on site. All employees must obtain an approved food handler card from the Department of Environmental Health by 8/4/21. All restaurant employees working the day of reinspection will be required to have a 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)

Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (81=B). A reinspection will be set for one week (8/4/21). 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 Reyes Escobar for any questions at (760) 863-8287.

**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

Signature not captured due to  
COVID 19 pandemic.

Person in Charge

07/28/2021

Reyes Escobar

Environmental Health Specialist

07/28/2021



## 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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> 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