# FOOD ESTABLISHMENT INSPECTION FORM

## Facility Name
Birrieria Y Taqueria Flores

## Address
163 S Ramona Blvd, San Jacinto, CA 92583

## Permit Holder
José Flores / Flores19, Inc.

## Permits
PR0085407

## Expiration Date
07/31/2023

## Service
Routine inspection

## Reinspection Date
10/06/2022

## Facility Phone
(626)723-5689

## FE
3620

## District
0015

## Inspector Name
Jordan González

## Points Deducted
28

## Score
72

## Major Violations
3

## Minor Violations
0

## Grade
C

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 / failed inspection / conditions exist which may pose a potential threat to public health and safety.
- **C** = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety.

### PREVENTING CONTAMINATION BY HANDS

1. Hands clean and properly washed; gloves used properly
2. Adequate handwashing facilities supplied and accessible

### EMPLOYEE HEALTH AND HYGIENIC PRACTICES

- 2. Communicable disease, reporting restrictions and exclusions
- 3. No persistent discharge from eyes, nose, and mouth
- 4. Proper eating, tasting, drinking or tobacco use
- 5. Hands clean and properly washed; gloves used properly
- 6. Adequate handwashing facilities supplied and accessible

### TIME AND TEMPERATURE RELATIONSHIPS

- 7. Proper hot and cold holding temperatures
- 8. Time as a public health control; procedures and records
- 9. Proper cooking methods
- 10. Proper cooking time and temperature
- 11. Proper reheating procedures for hot holding

### FOOD STORAGE / DISPLAY / SERVICE

- 12. Returned and re-service of food
- 13. Food: unadulterated; no spoilage, no contamination
- 14. Food contact surfaces: clean and sanitized
- 100ppm chlorine discussed / 100ºF minimum discussed

### WATER / HOT WATER

- 15. Water Temperature measured at the 3 compartment sink 120ºF

### SUPervision / Personal Cleanliness

- 25. Person in charge present and performs duties, demonstration of knowledge
- 26. Personal cleanliness and hair restraints

### GENERAL FOOD SAFETY REQUIREMENTS

- 27. Approved thawing methods, frozen food storage
- 28. Food separated and protected from contamination
- 29. Washing fruits and vegetables
- 30. Toxic substances properly identified, stored, used

### FOOD STORAGE / DISPLAY / SERVICE

- 31. Adequate food storage; food storage containers identified
- 32. Consumer self-service
- 33. Food properly labeled; honestly presented; menu labeling

### ROOMS AND EXTERIORS

- 34. Equipment and utensils linens, clean and adequate capacity
- 35. Equipment and utensils, clean and appropriate capacity
- 36. Equipment and utensils, clean, adequate capacity
- 37. Equipment, utensils, and linens; storage and use
- 38. Equipment, utensils and linens; storage and use
- 39. Adequate ventilation and lighting; designated areas, use

### LIQUID WASTE DISPOSAL

- 22. Sewage and wastewater properly disposed
- 40. GMP: Food storage, temperature, cooking and hot holding temperatures
- 41. Equipment:メンテナンス、保存、冷蔵保管、熱保持温度

### PHYSICAL FACILITIES

- 24. Premises; personal item storage and cleaning item storage

### EQUIPMENT / UTENSILS / LINENS

- 34. Equipment and utensils linens, clean and adequate capacity
- 35. Equipment and utensils, clean and appropriate capacity
- 36. Equipment and utensils, clean, adequate capacity
- 37. Equipment, utensils, and linens; storage and use
- 38. Equipment, utensils and linens; storage and use
- 39. Equipment and utensils, clean and adequate capacity

### OTHER

- 40. Wiping cloths: properly used and stored
- 41. Plumbing: properly installed, maintained, proper use, test materials
- 42. Refuse properly disposed; facilities maintained
- 43. Toilets facilities: properly constructed, supplied, cleaned
- 44. Premises; personal item storage and cleaning item storage

### PERMANENT FOOD FACILITIES

- 45. Floors, walls, ceilings: good repair / fully enclosed
- 46. Floors, walls, and ceilings: clean
- 47. No unapproved private homes / living or sleeping quarters

### SIGNS / REQUIREMENTS

- 48. Last inspection report available
- 49. Food Handler certifications available, current, and complete
- 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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V 1.23
### 1. FOOD SAFETY CERTIFICATION

| POINTS | 0 |

**Inspector Comments:** The facility was unable to provide a valid food manager certificate at the time of inspection. Provide a food manager certificate by 11/29/22 to JGonzalez@rivco.org.

**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, 113947.1 - 113947.5)

### 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

| POINTS | 2 |

**Inspector Comments:** Observed the handwash sink to be blocked by a trash can as well as various items stored in the sink basin. Discontinue this practice and maintain the handwash sink free and available for use.

**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))

### 7. PROPER HOT & COLD HOLDING TEMPERATURES

| POINTS | 2 |

**Inspector Comments:** Measured the following foods at 46F in the walk in cooler:
- 1. Raw meat
- 2. Raw chicken
- 3. Raw cow tongue
- 4. Cooked chicken
- 5. Cooked beef

Per the person in charge, the food was stored there from the prior day. Ensure cold potentially hazardous foods are held at 41F or below.

**Corrective Action:** The food was impounded. Removal of the food items may result in further enforcement actions(i.e. fines and/or citations)

**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 | 4 |

**Inspector Comments:**
- Measured red and green salsa at 47F in the reach in portion of the cold top unit. Per the person in charge, the food was cooked yesterday and placed in the unit to cool. Ensure all potentially hazardous food is RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours.

**Corrective Action:** The food was discarded. See item 54.

- Observed Birrieria being store din a deep metal pot in the walk in cooler. Measured the internal temperature to be 50F. Per the person in charge the food was cooked yesterday and placed in the walk in cooler to cool. Ensure all potentially hazardous food is RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours.

**Corrective Action:** The food was discarded. See item 54.

- Observed the facility cooling salsa in a deep plastic container. Discontinue this practice and use one 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.

**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)

**CRITICAL**

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## 11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

**Inspector Comments:** Measured the following foods at their respective temperatures in the steam top table:

1. Beans - 155°F
2. Rice - 140°F
3. Cooked tongue - 123°F
4. Cooked chicken - 155°F
5. Carne asada - 155°F

Per the person in charge, the food items were removed from the cooler and placed in the steam top table to reheat approximately 1.5 hours prior. Discontinue this practice and rapidly reheat foods to 165°F prior to hot holding.

**Corrective Action:** The foods were reheated quickly and placed back into the steam top table.

**Violation Description:** Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)

## 14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

**Inspector Comments:** Observed a food employee washing dishes in the food preparation sink. Upon further inspection, powdered bleach was observed being used to clean the dishes. Discontinue this practice and ensure to properly wash, rinse, and sanitize all dishes/utensils.

**Corrective Action:** Education was provided. Person in charge was instructed to wash, rinse, and sanitize the dishes.

**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

**Inspector Comments:** Observed flies throughout the kitchen area. Eliminate the flies using approved means.

**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)

## 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

**Inspector Comments:** Observed raw meat stored above cooked chicken and beef. Discontinue this practice and store raw products separate from cooked items or store cooked items above raw foods.

**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))

## 31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

**Inspector Comments:**

> The facility does not have the required back up storage for the food facility. Provide approximately 64 running feet of shelving or return the facility to its approved configuration.

> Observed bulk items of food being stored directly on the floor in the walk in cooler. Discontinue this practice and store all facility items at least six inches off the floor.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))
34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**Inspector Comments:**
>Observed the unapproved walk in cooler in operation at the time of inspection. The cooler was observed to be holding foods at 47F. The walk in cooler has been impounded and is under review. Immediately discontinue storing food in the walk in cooler.

>Observed cooking equipment and an over head cover stored outside of the facility. Immediately remove this equipment from the property.

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

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

**Inspector Comments:** The facility was unable to provide test strips at the time of inspection. Provide test strips that can measure chlorine in a sanitizer solution.

**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)

39. THERMOMETERS PROVIDED AND ACCURATE

**Inspector Comments:** The facility was unable to provide a probe thermometer at the time of inspection. Provide an accurate, metal probe thermometer suitable for measuring the internal temperature of food.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

**Inspector Comments:** The facility is operating without a dumpster. Provide a dumpster with lids by 10/06/22

**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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

**Inspector Comments:** Observed a missing self closing device on the restroom door. Provide a self closing device on the door.

**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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

**Inspector Comments:** Observed employee items stored on the table near the cold top unit. Discontinue this practice and store employee items separate from facility items.

**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)
**FOOD ESTABLISHMENT INSPECTION FORM**

<table>
<thead>
<tr>
<th>FACILITY NAME</th>
<th>DATE</th>
<th>PERMIT #</th>
</tr>
</thead>
<tbody>
<tr>
<td>Birrieria Y Taqueria Flores</td>
<td>9/29/2022</td>
<td>PR0085407</td>
</tr>
</tbody>
</table>

### 49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

**Inspector Comments:** Not all food handlers have a food handler card issued by Riverside County. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

**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)

| POINTS | 1 |

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### 54. VOLUNTARY CONDEMNATION

**Inspector Comments:**
1. Red salsa - 5lb
2. Green salsa - 5lb
3. Birrieria - 10lb

**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.

| POINTS | 0 |

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### 55. IMPOUND

**Inspector Comments:**
1. Walk in cooler
2. All meats in the walk in cooler

**Violation Description:** Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

| POINTS | 0 |

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**Overall Inspection Comments**

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (72 = C). A reinspection has been set for one week (10/06/22). Ensure all violations listed on this report are corrected by this date in order to be re-scored. 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**

<table>
<thead>
<tr>
<th>Jose Flores</th>
<th>Jordan Gonzalez</th>
</tr>
</thead>
<tbody>
<tr>
<td>Person in Charge</td>
<td>Environmental Health Specialist</td>
</tr>
<tr>
<td>09/29/2022</td>
<td>09/29/2022</td>
</tr>
</tbody>
</table>
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.”

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
5. AIR DRY all items on the drain board.

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<table>
<thead>
<tr>
<th>Food Type</th>
<th>Minimum Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and Vegetables</td>
<td>135°F for 15 seconds</td>
</tr>
<tr>
<td>Eggs Cooked to Order</td>
<td>145°F for 15 seconds</td>
</tr>
<tr>
<td>Fish</td>
<td>145°F for 15 seconds</td>
</tr>
<tr>
<td>Single Piece Meat (Sod, Ven, Lamb, Pork)</td>
<td>155°F for 15 seconds</td>
</tr>
<tr>
<td>Pooled Eggs</td>
<td>155°F for 15 seconds</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>165°F for 15 seconds</td>
</tr>
<tr>
<td>Poultry and STuffed Meat</td>
<td>165°F for 15 seconds</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F for 15 seconds</td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!

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 timesframes.

PROPER FOOD THAWING METHODS

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

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLAYTHE
260 Winder Hwy
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

CORONA
2275 S Main St
Corona, CA 92882
Phone 951-273-9140
Fax 951-520-8319

HEMET
405 S Sanderson Ave #200
Hemet, CA 92545
Phone 951-766-2824
Fax 951-766-2827

INDIO
47-495 Aruba St A
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8283

MURRIETA
30135 Technology Dr #230
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0245

PALM SPRINGS
554 S Pace Dr
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

SUSAN
2275 S Main St
Corona, CA 92882
Phone 951-273-9140
Fax 951-520-8319

DEAR
2275 S Main St
Corona, CA 92882
Phone 951-273-9140
Fax 951-520-8319

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
260 Winder Hwy
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

CORONA
2275 S Main St
Corona, CA 92882
Phone 951-273-9140
Fax 951-520-8319

HEMET
405 S Sanderson Ave #200
Hemet, CA 92545
Phone 951-766-2824
Fax 951-766-2827

INDIO
47-495 Aruba St A
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8283

MURRIETA
30135 Technology Dr #230
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0245

PALM SPRINGS
554 S Pace Dr
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

SUSAN
2275 S Main St
Corona, CA 92882
Phone 951-273-9140
Fax 951-520-8319

DEAR
2275 S Main St
Corona, CA 92882
Phone 951-273-9140
Fax 951-520-8319