



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME EL CORRAL RESTAURANT				DATE 12/27/2019	TIME IN 10:45 AM	TIME OUT 1:00 PM
ADDRESS 4955 FELSPAR ST, Riverside, CA 92509				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Carlos Lozano				EMAIL Not Specified		Major Violations 1
PERMIT # PR0002790	EXPIRATION DATE 05/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (909)681-0347	PE 3620	DISTRICT 0056
INSPECTOR NAME Silvia Aguilar					Points Deducted 20	

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.

B
SCORE 80

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

○ 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 Juan De La Torre/Serv Safe/04.11.2021			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		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A		4	2
14. Food contact surfaces: clean and sanitized 100ppm Chlorine / 100F					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			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 Water Temperature 120F°F		4	2
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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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: Observed the following hand wash violations:
- Employees handling raw foods (shrimp) and soon after handling food preparation (cooked beef) without washing of hands.
- Handling ware wash (dish washer) and preparing food after without hand wash.
- Person in charge washing hands inside employee restroom and drying hands on apron.
- Employee grabbing oranges for juicing without washing hands or produce.
- Employee touching face and preparing food with out hand wash.
Throughout full inspection, observed no hand washing of employees before handling food, during food preparation or in between raw and ready to eat foods. Ensure proper hand wash procedures to protect from contamination.

Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result.
Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result.

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: Observed following food items between 80F-95F on top of prep table next to flat grill:
1- Chorizo (95F)
2- Sausages (80F)
Person in charge mentioned food items had been placed on prep table about 2 hours ago. PIC was instructed to either relocate food items into walk-in cooler for proper cold hold of 41F or below, or otherwise put inside steam table for hot holding of 135F or above. This was corrected on site.

Observed cut tomatoes at 2-door prep cooler at 48F. Tomatoes were observed stacked past beyond container. Discontinue over stack of food to properly hold temperatures of 41F or below.

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)

16. COMPLIANCE WITH SHELL STOCK TAGS, CONDITION, DISPLAY

POINTS
0

Inspector Comments: Note: Observed tags for current shellstock but none for previous shellstocks. Shellstock identification tags shall be maintained on-site for at least 90 calendar days from the date of harvest.

Violation Description: Shellstock shall have complete identification tags and shall be properly stored and displayed. (114039 - 114039.5)

18. COMPLIANCE WITH VARIANCE, SPECIAL PROCESS, HACCP PLAN

POINTS
2

Inspector Comments: Observed facility par-cooking chicken stored inside drawer cooler of cook line. Chicken was observed at 78F and had been out for past 4 hours. Therefore, about one pound of chicken was voluntarily discarded at this time. Food facilities that prepare or process potentially hazardous foods using reduced oxygen packaging or any configuration that creates anaerobic conditions shall have a HACCP plan approved by the state

Violation Description: Any deviation from standard health code requirements requires approval prior to implementation. A HACCP plan, variance, or specialized process must be approved, followed, and written documentation maintained at the facility. (114057, 114057.1, 114417.6, 114419, 114419.1-114419.3)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

POINTS
0

Inspector Comments: Note: Observed air curtain at back delivery door with low velocity. Repair in approved manner to properly operate when door is opened.

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)



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27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

Inspector Comments: Observed raw shrimp and fish inside prep sink thawing without running water. Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cool running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. This was corrected on site.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

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. Provide lids/cover for all foods throughout facility inside refrigeration units and walk-in cooler as to prevent from contamination. Observed raw meats, salsas, and dressings uncovered throughout facility cooling units.

Discontinue use of cups as scoops for sugar, salt, flour, etc. and only use approved scoops with handles away from food.

Observed eggs stored on top of ready to eat food (salsas) inside reach in cooler.

Relocate juicer to be stored away from contamination. Observed juicer next to raw food preparation area.

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))

29. WASHING FRUITS AND VEGETABLES

POINTS

1

Inspector Comments: Observed employee juicing with oranges that were not washed prior to juicing. Ensure raw, whole produce is washed prior to preparation.

Violation Description: Raw, whole produce shall be washed prior to preparation. (113992)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: Relocate salsa containers and raw food containers inside walk-in cooler to be at least 6 inches above the floor in approved shelving.

Observed oatmeal open bags under prep table at cook line area. Food shall be stored in approved, smooth, easily-cleanable containers with tight-fitting lids.

Ensure to label all bulk food (sugar, flour, spices, etc) containers throughout facility as to the contents.

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

POINTS

1

Inspector Comments: Repair hood so that it properly works. Hood is currently making a rattling noise. Order has been placed for part missing of hood. At this time, hood vents are effectively removing vapors and smoke.

Discontinue use of unapproved domestic household equipment (blenders, wooden tortilla press etc). Provide ANSI certified or NSF equivalent commercial equipment for use in food facilities.

Repair or replace damaged/torn gasket of walk-in cooler.

Discontinue reuse of plastic strawberry containers. Use approved, smooth and easily cleanable containers for food storage.

Discontinue use of foil as shelf liners for cooking equipment. Use approved, smooth and easily cleanable equipment/material.

Note: Facility has existent non-compliant 2-compartment sink. Upon major remodel or change of ownership, facility will be required to obtain a 3-compartment sink.

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: The following in need of detail cleaning:
 -all cooking equipment with extreme build up of grease
 -ansul system
 -hood filters
 -vents above food prep area with accumulation of dust
 -deflector of ice machine with observed mold like substance
 -walk in cooler door and handle
 This is a repeat violation. Failure to comply may result in further legal action.

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
0

Inspector Comments: Note: Discontinue storing food equipment (cups, pans, etc) inside employee restroom. Utensils and equipment shall be handled and stored in an approved manner and protected from 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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS
1

Inspector Comments: Provide adequate lighting at cook line area to facilitate cleaning and inspection.

Toilet rooms shall be vented to the outside air by a screened, openable window or light switch activated mechanical ventilation. Provide missing vent for employee restroom.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS
1

Inspector Comments: Provide missing probe thermometer suitable for measuring the internal temperature of food shall be readily available.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments: Observed soiled wiping cloths throughout facility cook line, warewash area and food prep tables. Maintain all wiping cloths in clean sanitizer (100ppm chlorine) water or otherwise only use once.

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))

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS
1

Inspector Comments: Provide a well-fitting self-closing door for employee restroom and maintain closed at all times.

Provide missing paper towels inside employee restroom hand wash sink for proper hand wash.

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)



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

POINTS

1

Inspector Comments: Repair or replace peeled wall of employee restroom sink.

Seal holes and gaps of ceiling panels above food prep areas to prevent vermin from entering facility.

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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: Note: Provide food worker cards for all active employees in timely manner. Observed PIC missing 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

The facility failed to meet standards set forth in the California Retail Food Code, receiving a score of 80 which equals a B. The A placard has been removed and the B placard has been posted. The B card must remain until a reinspection is conducted on 1.03.19 and the facility is able to receive an A grade.

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

Juan Lozano
Person in Charge
12/27/2019

Silvia Aguilar
Environmental Health Specialist
12/27/2019

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."

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

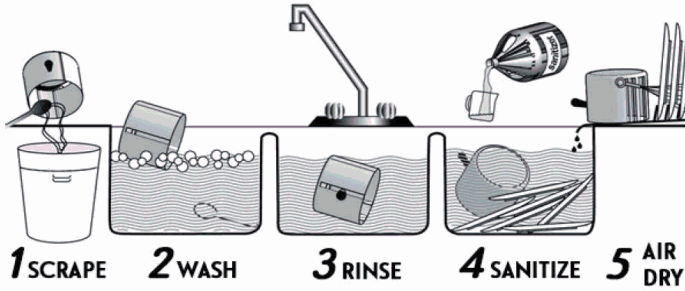
Cooked Food

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

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!

FOOD ALLERGENS

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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
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