



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CARDENAS				DATE 7/8/2019	TIME IN 12:10 PM	TIME OUT 3:35 PM
ADDRESS 2560 N PERRIS BLVD #-H, Perris, CA 92571				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Jesus Cardenas				EMAIL Not Specified		Major Violations 2
PERMIT # PR0003616	EXPIRATION DATE 03/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)943-8350	PE 3612	DISTRICT 0014
				INSPECTOR NAME Marcie Craighead	Points Deducted 13	

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 87

○ 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 Miguel Rivera 5-25-22				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	7. Proper hot and cold holding temperatures			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
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 200 ppm quaternary ammonia /				

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				1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
In		N/A			4	2
WATER / HOT WATER						
In		21. Hot and cold water available Water Temperature 131F 3-compartment sink°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		1
55. Impound		1



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CARDENAS	DATE 7/8/2019	PERMIT # PR0003616
----------------------------------	-------------------------	------------------------------

7. PROPER HOT & COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

1. Observed dairy display refrigerator at back wall of store in disrepair. All food (over a hundred items) in this unit were observed with improper holding temperatures and were voluntarily discarded. The following internal temperatures were observed: horchata at 49.6-50F, lemonade 46F, manago punch 47.6F, peach juice 50.9F, strawberry horchata 51.3F, limeade 48F, watermelon juice 48F, and orange juice 46.5-47.6F. All food in the danger zone voluntarily discarded. Right side refrigerator is impounded at this time. Impound tag attached. *Repeat violation*
2. Observed shrimp fajita mix at an internal temperature of 92F and above inside of steam table at food bar. This item had been cooked less than two hours prior. Instruction given to reheat to 165F, and hold hot at 135F and above. Also, ensure adequate amount of hot water is in steam table, as water level appeared to be low.
3. Observed the following internal food temperatures inside of refrigeration side of food bar: macaroni salad 48F, chicken salad 49.6F, ceviche 46.3F, fruit salad 50.1F, hard-boiled eggs 46.5F, cheese 50.5F, peas 48.4F, chick peas 46.9F, ranch dressing 53F, and cake with whipped cream topping 58.5F. Food had been in unit less than 2 hours, and was relocated to another refrigerator. Impound tag attached. Unit is impounded at this time.
4. Observed the following internal temperatures inside of island style refrigeration case in front of meat area: imitation crab 45.8-53.6F, salsa 46.8F, raw shrimp 47.7-51.5F, raw salmon 50.3F, pork longaniza 45.4-50.5F, and pork chorizo 46.4F. Food voluntarily discarded. Unit is impounded at this time. Impound tag attached.
5. Observed peeled garlic labeled "keep refrigerated" with an internal temperature of 57.3F in refrigeration unit next to spice wall in produce area. Food voluntarily discarded. Manager reports that perishable food will no longer be kept in this refrigerator. Unit is no longer approved for use for perishable food items, unless first inspected by this Department.
6. Observed chorizo in refrigerated case in meat department with internal temperatures of 55F and below, where door to unit was observed open. It was not known how long the door to this unit had been open. All chorizo above 41F was voluntarily discarded (several pounds).

Administrative citation may be issued for future temperature violations.

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
4

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.

1. Observed peeled garlic (see violation #7) to be moldy. Garlic was voluntarily discarded.
2. Observed package of oaxaca cheese with mold at refrigeration unit at back wall of store. This food item was voluntarily discarded. Evaluate all cheese of this type for quality, as discard cheese as needed.
3. Observed wastewater tubing in contact with raw chicken in meat display case, and end of discharge line terminating directly next to chicken in tray. Chicken voluntarily discarded. Ensure that wastewater line or wastewater does not come in contact with food.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CARDENAS	DATE 7/8/2019	PERMIT # PR0003616
----------------------------------	-------------------------	------------------------------

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

POINTS
1

Inspector Comments: Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.
Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

1. Observed back door of facility open and air curtain not on. Ensure that door is kept closed, and that air curtain is activated when door is opened.
2. Observed fly light directly above preparation table in meat department area. Relocate fly light or preparation table so that light is not directly above any food/equipment/utensils.

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)

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.

1. Observed handle of scoop in contact with raw shrimp in display case. Discontinue this practice, and properly store handle out of food product.
2. Observed rusted screws inside of ice machine with some rust at walls. Remove rusted screws, and clean and sanitize ice machine. Discard any ice that may have come in contact with rust.
3. Observed condenser leaking in center of produce walk-in refrigerator. Make necessary repairs/replacements to condenser. Observed no food directly below condenser. Ensure that no food is placed below condenser while in disrepair.
4. Observed seasonal aguas frescas dispensing area outside of deli area. Provide a temporary handwash station at this area with the following: container (5 gal minimum size) able to dispense continuous stream of water, warm water in container, liquid soap, paper towels, and catch bucket.

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))

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS
1

Inspector Comments: Food shall be properly labeled and honesty presented.

Observed peeled garlic in plastic container lacking proper label for manufacturer. Provide proper label with all appropriate information (name and location of manufacturer, name and location of facility where this item is repackaged (if applicable), weight, etc.).

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

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.

Clean and maintain the following observed to be soiled: chorizo refrigeration case, dairy/juice refrigeration case, walls in meat department, and sprayers in meat department area.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CARDENAS	DATE 7/8/2019	PERMIT # PR0003616
---------------------------	------------------	-----------------------

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

0

Inspector Comments: Toilet facilities shall be maintained clean, sanitary and in good repair.

Observed one of two sinks in mens restroom to be completely covered with plastic. Make necessary repairs/replacements to this sink to restore function.

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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See violations #7 and #13

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.

55. IMPOUND

POINTS

0

Inspector Comments: See violations #7 and #13

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.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CARDENAS	DATE 7/8/2019	PERMIT # PR0003616
---------------------------	------------------	-----------------------

Overall Inspection Comments

Complaint investigation conducted in conjunction with routine inspection. Provide receipts for oaxaca cheese sold between June 2-6th to mcraighead@rivco.org prior to reinspection, or at time of reinspection. This facility has not met minimum standards of the CA Health and Safety Code with score of 87=B. "A" placard removed and "B" placard posted. Correct all violations prior to reinspection. Reinspection is set for 7-15-19, or contact Marcie at 951-766-2824 or at mcraighead@rivco.org. Grade card may not be removed, relocated, or obstructed from public view in any way.

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

Lucy Aguilar
Person in Charge
07/08/2019

Marcie Craighead
Environmental Health Specialist
07/08/2019

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

THE MAJOR 8

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
--	--	---	--	---	--	---