



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH

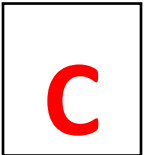
www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME <b>LA CABANA TACO SHOP #2</b>						DATE 1/9/2018		TIME IN 9:30 AM		TIME OUT 12:30 PM	
LOCATION 2244 E FLORIDA AVE, Hemet, CA 92544						Facility Description Not Applicable					
PERMIT HOLDER Teodoro Cervantes						E-MAIL Not Specified				Major Violations 1	
PERMIT # PR0003363	EXPIRATION DATE 06/30/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)652-622	PE 3620	DISTRICT 0011	INSPECTOR NAME Philip Sinclair	Points Deducted 23			

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.



SCORE **77**

○ 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/O			2
1. Food safety certification				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In			4	2
2. Communicable disease; reporting, restrictions & excl				
In	N/C			2
3. No discharge from eyes, nose, and mouth				
In	N/C			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/C	N/A	4	2
9. Proper cooling methods				
In	N/C	N/A	4	2
10. Proper cooking time & temperatures				
In	N/C	N/A	4	2
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/C	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food: unadulterated, no spoilage, no contamination				
In	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				
Chlorine 100ppm / Employee verified knowledge				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	2
15. Food obtained from approved source				
In	N/O	N/A		1
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		1
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In				2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		1
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In				2
20. Licensed health care facilities / public and private schools; prohibited foods not offered				
WATER / HOT WATER				
In			4	2
21. Hot and cold water available				
143F at 3-compartment sink faucet				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				
In				1
24. Vermin proofing, air curtains, self-closing doors				

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	2
28. Food separated and protected from contaminati	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, use	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing mate	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and u	1
38. Adequate ventilation and lighting; designated ar	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enc	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleepin	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, valid	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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#### 1. FOOD SAFETY CERTIFICATION

POINTS

2

**Inspector Comments:** 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. Observed food manager certificate on-site that expired 02/07/2017. Maintain at least one valid food manager certification on-site. Fax or email copy of food manager certificate within 60 days of this inspection to [dotorres@rivco.org](mailto:dotorres@rivco.org) or fax to (951) 766-7874.

#### 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided. Observed employee fill up container with water at the hand sink and proceed to use it on the flat grill. Ensure that hand sink is used only for hand washing.

#### 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.

- Observed container of cooked beef on top of the flat grill at 54.7°F. Cook stated that the beef had been sitting there for approximately 30 minutes. Instructed the cook to relocate the container inside the walk in cooler. Ensure that all potentially hazardous food is held at or below 41°F or at or above 135°F at all times.
- Observed container of approximately 50-75 to go containers of prepared salsa on shelf near drive thru under improper ice bath. Ice only contacted bottom of container. Observed temperatures of salsas at 60.9°F. Could not be verified how long salsas have been there. Employee discarded at time of inspection.
- Observed consumer self-service salsa bar under inadequate ice bath and temperature of salsas ranging between 43°F and 45°F. No temperature violation at this time. Ensure that food is stored properly in ice bath with ice level at or above food level to maintain proper temperatures.

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

POINTS

1

**Inspector Comments:** Air curtain shall turn on when door is open and turn off when door closes. Observed the drive thru air curtain turned off at time of inspection. Ensure that the drive thru air curtain turns on when the window opens and turns off when the window closes.

#### 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.

- Discontinue double stacking ceramic bowl of shrimp inside stainless steel container of raw shrimp inside the True 3 door standing refrigerator.
- Observed several inserts of food inside the walk in cooler, M3 Turbo air cooler and True 3 door standing cooler uncovered. Provide approved covers to all inserts of food as to be protected from contamination.

#### 30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

**Inspector Comments:** All chemicals and poisonous substances shall be properly labeled and stored. Observed chemical spray bottle stored on shelf outside of reach in door to freezer and can of WD40 on shelf in dry storage area with food used for facility. Properly store all chemicals in designated cleaning supply area away from product/utensils used for the facility.

#### 33. FOOD PROPERLY LABELED & HONESTLY PRESENTED, ADEQUATE STORAGE

POINTS

1

**Inspector Comments:** Food shall be stored at least 6" above the floor and in approved containers labeled as to contents. Observed several containers of food on floor inside the dry storage area as well as the walk in cooler and freezer. Maintain all foods at least 6" above the floor at all times.



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#### 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

**Inspector Comments:** All utensils and equipment shall be approved, properly installed, and in good repair.

- Remove unapproved electrical tape from the handle of knife at the 3-compartment sink knife. If knives in disrepair, replace knives to be smooth and easily cleanable.
- Observed torn door gaskets on the M3 Turbo air reach in cooler, True reach in drawers below flat grill, and on the True 3 door standing refrigerator. Replace torn gaskets in approved manner.
- Remove warped pots from the facility. Ensure that all utensils are smooth and easily cleanable.
- Remove unapproved extension cord used to plug the ice maker into outlet. Ensure that all equipment is plugged directly into an electrical outlet.
- Replace broken ice machine lid.
- Observed unapproved to-go/trash bags used as storage bags. Provide food grade containers to store food.

#### 36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

**Inspector Comments:** All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative. Clean and maintain the following:

- Dish sprayer nozzle at 3-compartment sink
- Caulking behind 3-compartment sink. If cannot be adequately cleaned, replace with approved sealant
- Sides and inside the cabinet to the fryer
- Shelf below the flat grill to remove accumulation
- Sides of the 4 pot burner to remove build up
- Fan guards inside the walk in cooler and freezer to remove build up
- Bottom shelves inside reach in coolers to remove debris accumulation
- Soda fountain ice chute and soda port dispensers
- Shelving rack with cobb webs on it
- Rolling carts to remove food debris
- Grease bin outside in refuse area
- Vent covers throughout facility

#### 37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS

1

**Inspector Comments:** Utensils and equipment shall be handled and stored so as to be protected from contamination. Observed the consumer self-service utensils (forks, spoons) near the self-service salsa bar with the utensil heads up. Invert spoons and forks so that handle is up as to be protected from contamination.

#### 38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

**Inspector Comments:** Canopy-type hoods shall extend 6" beyond all cooking equipment. Observed the fryer at the far left end of the cook line extending beyond edge of exhaust hood. Move all cooking equipment at least 6" under the exhaust hood.

Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Observed 1 burnt out light bulb over the standing 3-door True reach in unit and 1 burnt out light bulb in the hallway to the restrooms. Replace burnt out bulbs.

Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Observed the grease filter panels and fire suppression nozzles accumulating debris. Clean and maintain the exhaust filter panels and fire suppression nozzles to remove all debris.

Provide approved splashguard between fryer unit and 4-top stove burner (6" tall stainless steel extending from back to front). Observed no splashguard between the fryer unit and 4-top stove burner.

#### 40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

**Inspector Comments:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. Observed wiping cloths sitting on the cutting board, on the preparation table and on the cutting board to the steam table. Maintain wiping cloths in clean water with sanitizer (Cl 100ppm) and change out at least every 4 hours or discard after each single use.



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

POINTS

1

**Inspector Comments:** Approved base coving shall be provided in all required areas. Observed broken base cove tiles in the back dry storage area near bulk containers and missing base cove tile near the 3-compartment sink exposing facility. Replace all broken/missing base cove tiles in approved manner.

The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair.

- Observed insulation exposed and wood beams saturated with water inside chemical storage area with coca-cola cooler and food inside. Replace missing ceiling panels in this room.
- Observed several areas of the facility with holes in the ceiling panels exposing the facility to moisture from outside (above 3-compartment sink, outside entrance to walk in cooler and freezer). Observed some areas actively leaking at time of inspection. Repair/replace all ceiling panels in approved manner. Provide documentation to this department showing that the roof repairs were completed by an approved company.

NOTE: Operator stated that he is currently in contact with Farmers Insurance in regards to recent break in of facility through the roof.

#### 46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be kept clean. Clean and maintain the following:

- Floors throughout facility under equipment/shelving to remove accumulated debris
- Wall near the CO2 tanks to remove debris build up
- Floors inside the walk in cooler and freezer to remove all build up
- Wall behind the cook line equipment to remove accumulated debris

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

POINTS

1

**Inspector Comments:** All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card within one week. Observed 1 out of 6 food handler cards valid. 1 person on duty did not have a food handler card posted or available. Ensure all employees obtain a valid Riverside County food handler card. Visit [www.rivcoeh.org](http://www.rivcoeh.org) for more information. Food handler website card given at time of inspection.

#### Overall Inspection Comments

This is a joint inspection conducted by D. Torres and P. Sinclair.

At this time, facility has failed to meet the minimum requirements of the California Health and Safety Code (C = 77). In addition, facility has been closed by this department for the roof of the facility actively leaking. A re-inspection will be set for one week (01/16/2018). Ensure violations listed on this report are corrected by this date in order to be re-scored.

"Facility Closed" sign posted. "C" card posted. "A" card removed. Facility closed and "C" card must remain posted until removed by a member of this department. Removal of either will result in citation. Contact Dotty Torres at (951) 766-2824 or Philip Sinclair for any questions at (951) 461-0284.



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Signature

Tio Cervantes  
Person in Charge  
01/09/2018

Philip Sinclair  
Environmental Health Specialist  
01/09/2018