



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Loco Charlies Mexican Grill		DATE 05/14/2026	TIME IN 11:00 AM	TIME OUT 01:00 PM
FACILITY ADDRESS 1751 N Sunrise Way Ste F5 Palm Springs, CA 92262-3408		FACILITY PHONE #		
PERMIT HOLDER Charles Cowser & John Olcean		EMAIL lococharlies@gmail.com		
PERMIT # PR0066452	FACILITY DESCRIPTION FF 1-2000 SQFT Unpack Restaurant	EXPIRATION DATE 01/31/2027	DISTRICT 24	SERVICE Routine Inspection
				REINSPECTION DATE 05/21/2026

THE CONDITIONS LISTED BELOW CORRESPOND TO VIOLATIONS OF THE CALIFORNIA HEALTH AND SAFETY CODE AND / OR RIVERSIDE COUNTY ORDINANCES AND ALL VIOLATIONS SHALL BE CORRECTED AS INDICATED BY THE ENFORCEMENT OFFICER. REINSPECTION / RETURN-TO-COMPLIANCE WILL BE COMPLETED/VERIFIED ON OR AFTER THE DATE INDICATED ON THIS REPORT. THE DEPARTMENT OF ENVIRONMENTAL HEALTH APPRECIATES YOUR COOPERATION.

MAJOR / MINOR VIOLATIONS: MAJOR VIOLATIONS ARE THOSE THAT POSE AN IMMEDIATE 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 IMMEDIATE 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

FACILITY CLOSED

SCORE 83

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major Violation OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT	FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In	N/A	1. Food safety certification X. Razo Estrada/ ServSafe				2	In					4	2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES													
In		2. Communicable disease; reporting, restrictions, and exclusions			4		In	N/O	N/A	15. Food obtained from approved sources			2
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2	In	N/O	N/A	16. Compliance with shellstock tags, condition, display			2
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
PREVENTING CONTAMINATION BY HANDS							CONFORMANCE WITH APPROVED PROCEDURES						
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	In		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
In		6. Adequate handwashing facilities supplied and accessible				2	CONSUMER ADVISORY						
TIME AND TEMPERATURE RELATIONSHIP							SCHOOL AND HEALTHCARE PROHIBITED FOOD						
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2	In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked food			1
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2	WATER / HOT WATER						
In	N/O	N/A	9. Proper cooling methods		4	2	In			20. Licensed health care facilities / public and private schools; prohibited food not offered			2
In	N/O	N/A	10. Proper cooking time and temperature		4	2	LIQUID WASTE DISPOSAL						
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		In			21. Hot and cold water available		4	2
PROTECTION FROM CONTAMINATION							VERMIN						
In	N/O	N/A	12. Returned and re-service of food			2	In			22. Sewage and wastewater properly disposed		4	2
In			13. Food: unadulterated, no spoilage, no contamination		4	2	PERMANENT FOOD FACILITIES						
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Quat Ammonium WAREWASH TEMP: 102F		4	2	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						

SUPERVISION / PERSONAL CLEANLINESS		OUT	EQUIPMENT / UTENSILS / LINENS		OUT	PERMANENT FOOD FACILITIES		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2	34. Utensils and equipment approved, good repair		1	45. Floors, walls, ceilings: good repair / fully enclosed		1
26. Personal cleanliness and hair restraints		1	35. Warewashing: installed, maintained, proper use, test materials		1	46. Floors, walls, and ceilings: clean		1
GENERAL FOOD SAFETY REQUIREMENTS			36. Equipment / utensils: installed, clean, adequate capacity		1	47. No unapproved private homes / living or sleeping quarters		1
27. Approved thawing methods, frozen food storage		1	37. Equipment, utensils, and linens: storage and use		1	SIGNS / REQUIREMENTS		
28. Food separated and protected from contamination		2	38. Adequate ventilation and lighting; designated areas, use		1	48. Last inspection report available		
29. Washing fruits and vegetables		1	39. Thermometers provided and accurate		1	49. Food Handler Certifications available, current, and complete		1
30. Toxic substances properly identified, stored, used		1	40. Wiping cloths: properly used and stored		1	50. Grade card and signs posted, visible		
FOOD STORAGE / DISPLAY / SERVICE			PHYSICAL FACILITIES			COMPLIANCE AND ENFORCEMENT		
31. Adequate food storage; food storage containers identified		1	41. Plumbing: properly installed, good repair		1	51. Plans approved / submitted		
32. Consumer self-service		1	42. Refuse properly disposed; facilities maintained		1	52. Permit available / current		
33. Food properly labeled; honestly presented; menu labeling		1	43. Toilet facilities: properly constructed, supplied, cleaned		1	53. Permit suspended / revoked		
			44. Premises; personal item storage and cleaning item storage		1			



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FACILITY NAME Loco Charlies Mexican Grill	DATE 05/14/2026	PERMIT # PR0066452
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General Comments:

This facility has failed to meet the minimum requirements of the California Health and Safety Code (86 = B). Facility is closed at this time. Ensure all affected areas are cleaned and sanitized, that commercial pest control is obtained, and that all cockroach activity is eliminated in the facility prior to requesting a reopening inspection. Facility closure sign posted. "B" card posted. "A" card removed. "B" card and closure sign must remain posted until removed by an employee of this Department. Contact Sean Beachler with any questions 951-273-9140 and/or sbeachler@rivco.org. Person in charge stated that the facility uses Orkin and has been receiving weekly visit, however receipts were not provided. Obtain commercial pest control for cockroaches prior to requesting a re-opening reinspection. No food prep or sales shall occur while the facility's health permit is suspended.

Observations:

7. Proper hot and cold holding temperatures

Status: OUT (2 PTS)

Inspector Comments: 1. Measured Chile relleno at 98F on a plate underneath the steam table. The cook mentioned that the food was cooked less than 1 hour prior and was for an order which was scheduled for later that day, in which they reheat the food immediately prior to service. Discontinue holding potentially hazardous foods out of temperature control. The violation was corrected by an employee relocating the food to a nearby cooler.

2. Measured the cold-top cooler across from the cook's line to hold temperatures between 44-49F. Various foods including cheese, cut tomatoes, and guacamole were observed in this unit.

The cook stated that all food was put in this unit in the morning approximately 2 hours prior. The violation was corrected by an employee relocating the potentially hazardous foods to a nearby working refrigerator.

Maintain potentially hazardous foods at or above 135F or at or below 41F.

Violation Code - 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)

14. Food contact surfaces: clean and sanitized

Status: OUT (2 PTS)

Inspector Comments: Observed an accumulation of old food residue on the blade of the table-top mounted can opener. Clean and sanitize all food contact surfaces when done being used and at least every 4 hours while in use.

Violation Code - 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)

19. Written disclosure and reminder statements provided for raw or undercooked food

Status: OUT (1 PTS)

Inspector Comments: Facility offers ceviche which is not 'cooked' but marinated in lime juice. No consumer advisory was observed.

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PERSON IN CHARGE: <u>Beto Lopez</u>	SPECIALIST: <u>Sean Beachler</u>
PRINT	PRINT



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Loco Charlies Mexican Grill	05/14/2026	PR0066452

When a facility serves raw or undercooked animal products, a DISCLOSURE and a REMINDER shall be provided in such a way that all customers are likely to view them.

1. A "DISCLOSURE" is a written statement indicating which food(s) is/are served raw or undercooked.
2. A "REMINDER" is a statement which indicates that consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have certain medical conditions or a statement that such food safety information is available upon request.

Violation Code - When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming this food. (114012, 114093)

23. No rodents, insects, birds, or animals

Status: MAJ (4 PTS)

Inspector Comments: Observed several live cockroaches in the front service area, specifically in a small gap underneath the pass-thru window, and on the hinges of one of the reach-in coolers.

Eliminate all cockroach activity from the facility using approved methods. Remove all dead and dying cockroaches and clean and sanitize all affected areas.

Violation Code - 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)

24. Vermin proofing, air curtains, self-closing doors

Status: OUT (1 PTS)

Inspector Comments: 1. Observed the air curtain to be turned off.

Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

2. Observed several gaps/crevices in basecoving and wall panels throughout the facility.

Seal all gaps/crevices which may pose as potential vermin harborage areas.

Violation Code - 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)

30. Toxic substances properly identified, stored, used

Status: OUT (1 PTS)

Inspector Comments: Observed an unlabeled chemical spray bottle on the rack underneath the dish machine.

All chemical containers shall bare a label for the chemical.

Violation Code - All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

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34. Utensils and equipment approved, good repair

Status: OUT (1 PTS)

Inspector Comments: 1. Observed an inoperable reach-in cooler in the kitchen. This unit was not currently in use.
 2. Observed the cold-top cooler at the cook's line to hold temperatures between 44-49F. Repair the refrigerators so that they maintain food at or below 41F
 3. Observed several coolers to have torn gaskets. Replace all torn gaskets.

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

36. Equipment / utensils: installed, clean, adequate capacity

Status: OUT (1 PTS)

Inspector Comments: Clean and maintain the exterior of various equipment including but not limited to; exterior of shelves, coolers, equipment at the cook's line, hinges, gaskets, and exterior of various sinks.

Violation Code - 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)

38. Adequate ventilation and lighting; designated areas, use

Status: OUT (1 PTS)

Inspector Comments: 1. Observed a missing hood filter at the cook's line. Replace the missing hood filter.
 2. Clean and maintain the hood filters at the cook's line.
 3. Replace the missing light shield to the light fixture near the back door of the kitchen.

Violation Code - 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)

45. Floors, walls, ceilings: good repair / fully enclosed

Status: OUT (1 PTS)

Inspector Comments: Observed gaps in wall panels in several areas of the facility. Eliminate these gaps in an approved manner.

Violation Code - The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily

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cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

46. Floors, walls, and ceilings: clean

Status: OUT (1 PTS)

Inspector Comments: Clean and maintain the walls and floors throughout the facility.

Violation Code - Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1.)

49. Food Handler Certifications available, current, and complete

Status: OUT (1 PTS)

Inspector Comments: Food handler cards were not available for review during the inspection. 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 Code - 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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REASONS FOR IMMEDIATE FACILITY CLOSURE

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 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 time frames.

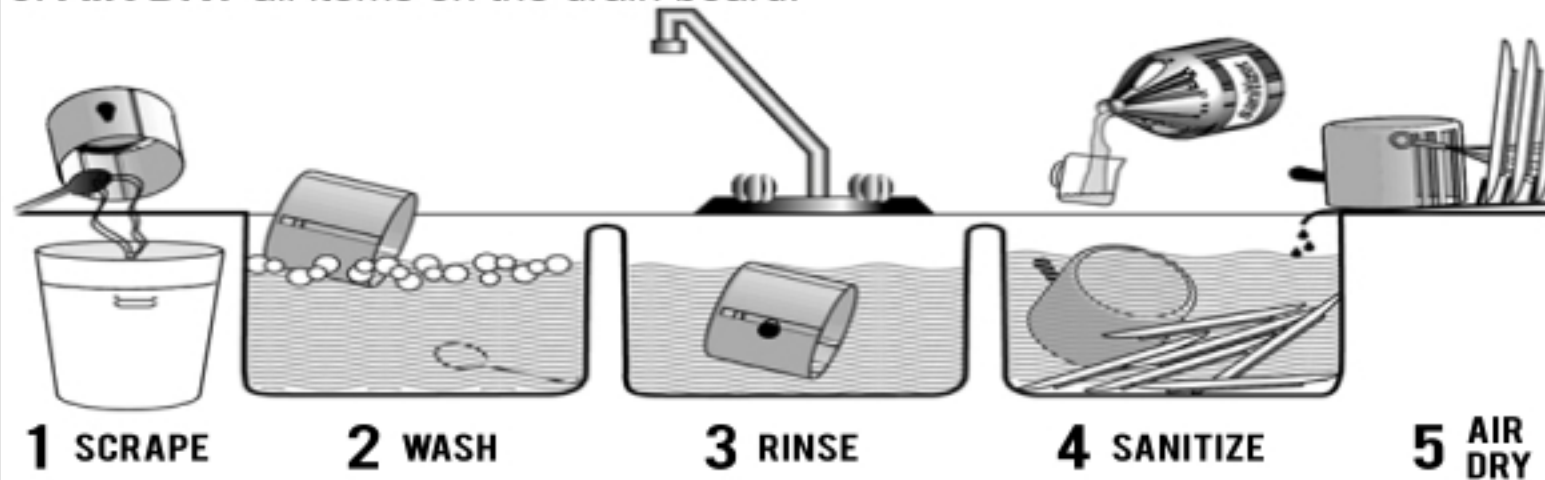
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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 FOOD THAWING METHODS



- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours
- As part of the cooking process



9 MAJOR FOOD ALLERGENS

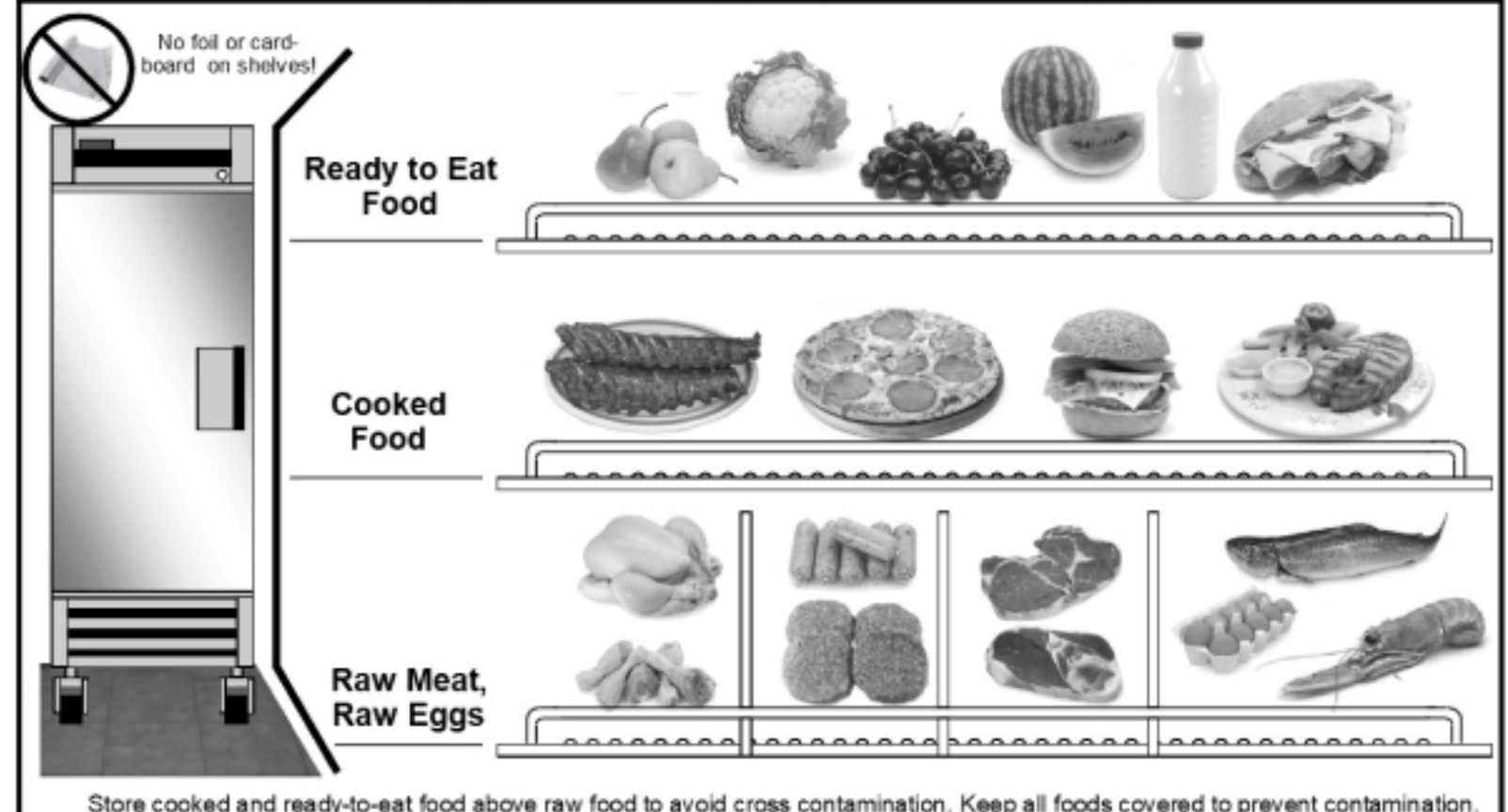
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

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

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



Did you know you are protected from civil and criminal liability when donating food? The Federal Good Samaritan Food Donation Act (Civil Code, 171425) provides liability protections for good faith donations of surplus food. The California Good Samaritan Food Donation Act (California Retail Food Code, 114432) further expands the list of entities covered by the protection. It also allows for direct donation to a person from regulated and inspected facilities in addition to stating past-date food is subject to liability protection. Please consider donating your excess food product to a local food recovery organization. For more information visit our website at www.rivcoeh.org.

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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

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

TEMECULA
 27431 Enterprise Cir. W., #101
 Temecula, CA 92590
 Phone 951-461-0284
 Fax 951-461-0245