



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME La Nueva Michoacana	DATE 05/29/2026	PERMIT # PR0071880
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General Comments:

This facility has failed to meet the minimum requirements of the California Health and Safety Code (81=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 Dewey Pest Control and has been receiving monthly visit, however receipts were not provided. Obtain commercial pest control for cockroaches prior to requesting a re-opening reinspection. No food prep or sales or alcohol sales shall occur while the facility's health permit is suspended.

Observations:

6. Adequate handwashing facilities supplied and accessible

Status: OUT (2 PTS)

Inspector Comments: Observed the bar handwash sink to be inoperable due to a plumbing issue. Repair the handwash sink so that it is functional at all times.

Violation Code - 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))

21. Hot and cold water available

Status: OUT (2 PTS) **Type:** Corrected On Site.

Inspector Comments: Initially, observed the water to the only kitchen handwash sink to be turned off. Water was restored to this sink during the inspection. Provide hot water at a minimum of 120°F. Handwashing sinks must provide warm water of at least 100°F.

Violation Code - An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

23. No rodents, insects, birds, or animals

Status: MAJ (4 PTS)

Inspector Comments: Observed several live and dead cockroaches of different life stages in the bar area. Eliminate all cockroach activity, remove evidence of infestation, 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)

SIGNATURE	
PERSON IN CHARGE: <u>M. Magana</u>	SPECIALIST: <u>Sean Beachler</u>
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Inspector Comments: Observed several gaps/crevices throughout the kitchen and bar area. 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)

27. Approved thawing methods, frozen food storage

Status: OUT (1 PTS)

Inspector Comments: Observed two packages of semi-frozen chicken to be thawing on the prep table without an approved thawing method in use.

Discontinue thawing food in this manner. Approved thawing methods were discussed during the inspection.

Violation Code - 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, or during the cooking process. (114018, 114020)

28. Food separated and protected from contamination

Status: OUT (2 PTS) **Type:** Corrected On Site.

Inspector Comments: Observed food being cooked outside of the facility on an unapproved flat-top grill. Food was also observed being hot held outside.

Discontinue this process. Approved open-air bbq operations were discussed with the owner during the visit. The unapproved operation was discontinued, and food was relocated inside during the inspection.

Violation Code - 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))

30. Toxic substances properly identified, stored, used

Status: OUT (1 PTS)

Inspector Comments: Observed an unlabeled chemical spray bottle underneath the 3-compartment sink.

All chemical spray bottles shall contain a label of the chemical product.

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)

41. Plumbing: properly installed, good repair

Status: OUT (1 PTS)

Inspector Comments: Provide a minimum 1" air gap between all wastewater piping and rim of their designated floor sink.

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Violation Code - All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192 (b,c), 114193, 114193.1, 114199, 114201, 114269)

43. Toilet facilities: properly constructed, supplied, cleaned

Status: OUT (1 PTS)

Inspector Comments: Observed one of the toilets in the women's restroom to be missing a tank cover and the other to have a broken bowl.

Replace the missing tank cover and replace the damage toilet. Toilets were still observed functional.

Violation Code - 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

Status: OUT (1 PTS)

Inspector Comments: Observed personal items including tools and hair products to be stored next to food on dry food storage racks.

Store all personal items in lockers or other approved designated area.

Violation Code - 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 store in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

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

Status: OUT (1 PTS)

Inspector Comments: Observed wall and floor damage throughout the bar and kitchen. Repair these areas in an approved manner.

Violation Code - 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)

46. Floors, walls, and ceilings: clean

Status: OUT (1 PTS)

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Inspector Comments: Clean and maintain the floors underneath the bar and kitchen equipment.

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: Not every employee had a valid food handler card.

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)

SIGNATURE

PERSON IN CHARGE: M. Magana

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SPECIALIST: Sean Beachler

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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.

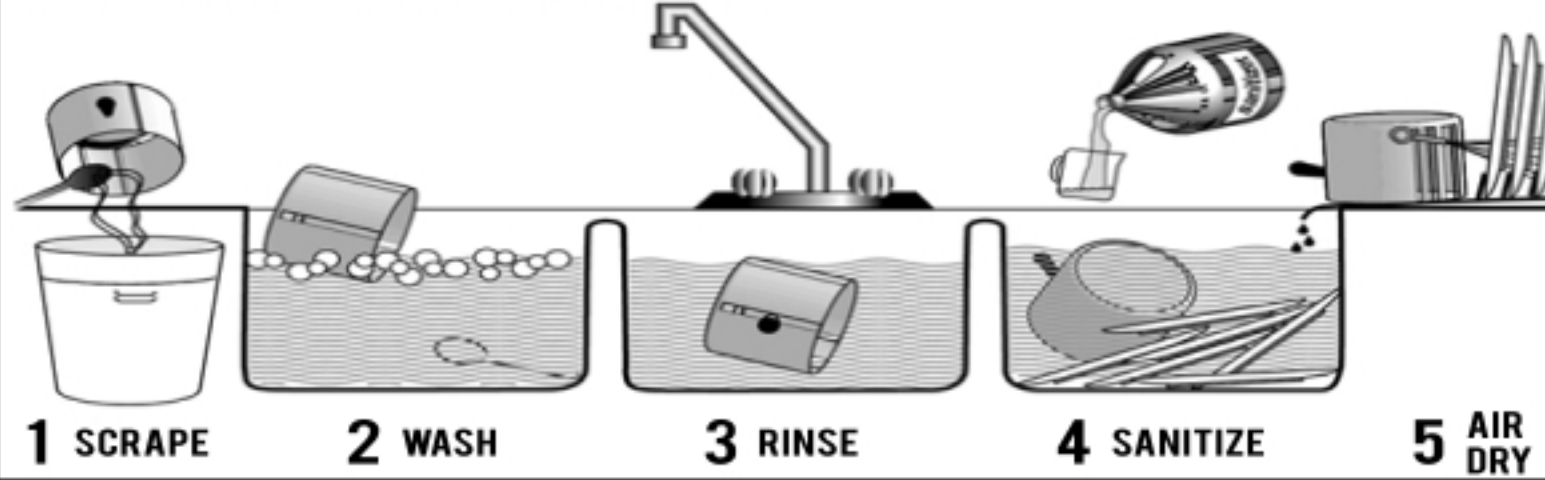
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

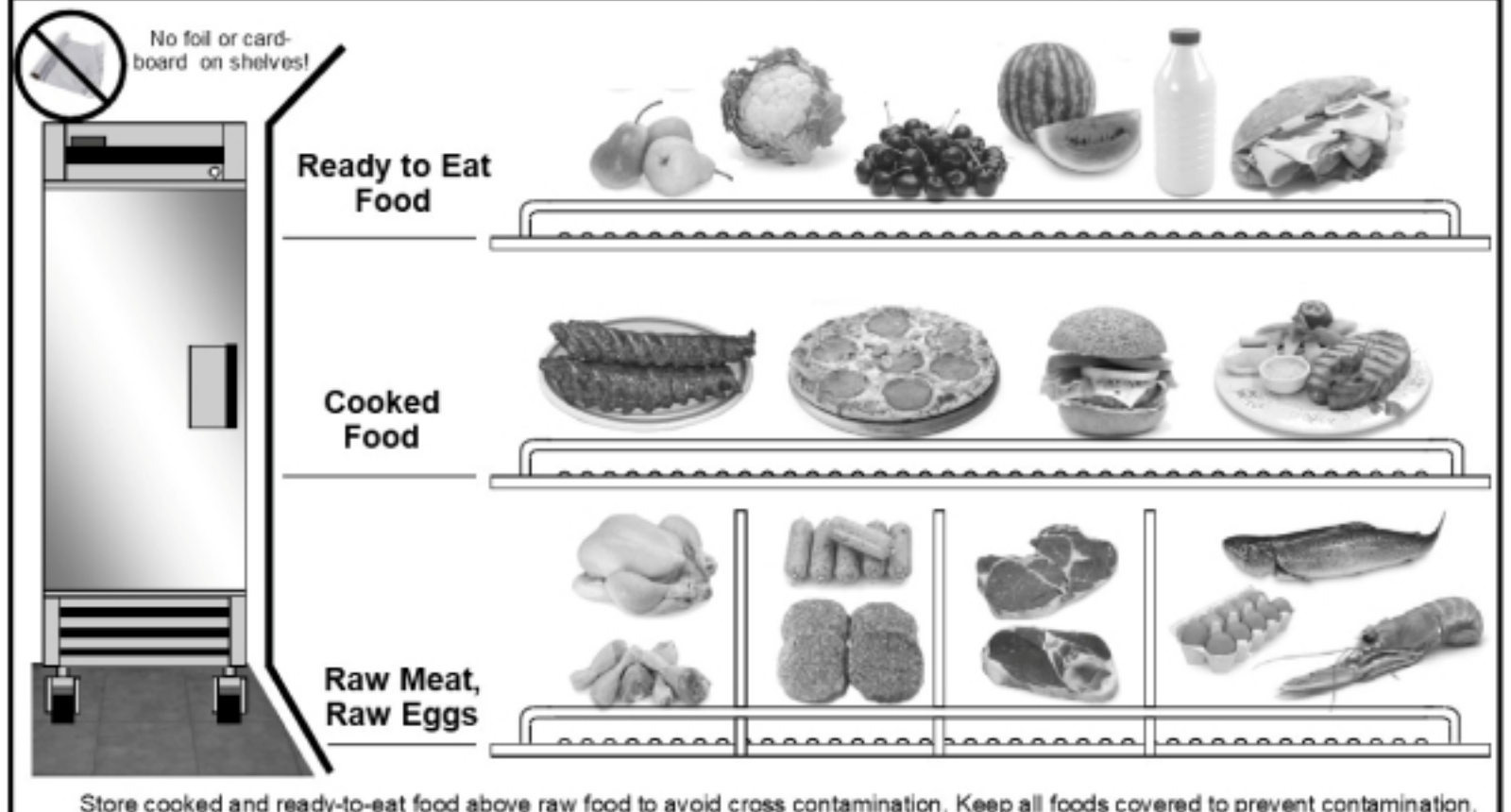
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

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