



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME EL TRIGO TAQUERIA		DATE 06/01/2026	TIME IN 01:30 PM	TIME OUT 03:30 PM
FACILITY ADDRESS 4155 Park Ave Riverside, CA 92507-4930		FACILITY PHONE #		
PERMIT HOLDER Olga Patricia GONZALEZ		EMAIL		
PERMIT # PR0002610	FACILITY DESCRIPTION FF 1-2000 SQFT Unpack Restaurant	EXPIRATION DATE 06/30/2026	DISTRICT 2	SERVICE Routine Inspection
				REINSPECTION DATE 06/09/2026

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 82

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		
<input checked="" type="radio"/>	N/A	1. Food safety certification				2	<input checked="" type="radio"/>	15. Food obtained from approved sources					4	2	
		CPFM, Leticia Gonzalez		EXP:09/14/2026			<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>	16. Compliance with shellstock tags, condition, display					2
							<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>	17. Compliance with Gulf Oyster regulations					2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES							CONFORMANCE WITH APPROVED PROCEDURES								
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions, and exclusions			4		<input checked="" type="radio"/>	18. Compliance with variance, specialized process, and HACCP plan						2	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth				2									
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking, or tobacco use				2									
PREVENTING CONTAMINATION BY HANDS							CONSUMER ADVISORY								
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used properly			4	2	<input checked="" type="radio"/>	19. Written disclosure and reminder statements provided for raw or undercooked food						1	
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible				2									
TIME AND TEMPERATURE RELATIONSHIP							SCHOOL AND HEALTHCARE PROHIBITED FOOD								
<input checked="" type="radio"/>	N/O	N/A	7. Proper hot and cold holding temperatures		4	<input checked="" type="radio"/>	<input checked="" type="radio"/>	20. Licensed health care facilities / public and private schools; prohibited food not offered					4	2	
<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>	8. Time as a public health control; procedures and records		4	2									
<input checked="" type="radio"/>	N/O	N/A	9. Proper cooling methods		4	<input checked="" type="radio"/>									
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A	10. Proper cooking time and temperature		4	2									
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A	11. Proper reheating procedures for hot holding		4										
PROTECTION FROM CONTAMINATION							WATER / HOT WATER								
<input checked="" type="radio"/>	N/O	N/A	12. Returned and re-service of food			2	<input checked="" type="radio"/>	21. Hot and cold water available					4	<input checked="" type="radio"/>	
<input checked="" type="radio"/>			13. Food: unadulterated, no spoilage, no contamination		4	2		WATER TEMPERATURE: 114F							
<input checked="" type="radio"/>	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2									
			SANITIZER (ppm):50 Chlorine WAREWASH TEMP:												
LIQUID WASTE DISPOSAL							VERMIN								
<input checked="" type="radio"/>			22. Sewage and wastewater properly disposed		4	2	<input checked="" type="radio"/>	23. No rodents, insects, birds, or animals					4	2	
<input checked="" type="radio"/>	N/O		24. Vermin proofing, air curtains, self-closing doors			1	<input checked="" type="radio"/>	24. Vermin proofing, air curtains, self-closing doors						1	

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		<input checked="" type="radio"/>
26. Personal cleanliness and hair restraints		1	35. Warewashing: installed, maintained, proper use, test materials		1	46. Floors, walls, and ceilings: clean		<input checked="" type="radio"/>
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		<input checked="" type="radio"/>	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		<input checked="" type="radio"/>	49. Food Handler Certifications available, current, and complete		1
30. Toxic substances properly identified, stored, used		<input checked="" type="radio"/>	40. Wiping cloths: properly used and stored		<input checked="" type="radio"/>	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		<input checked="" type="radio"/>	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 EL TRIGO TAQUERIA	DATE 06/01/2026	PERMIT # PR0002610
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General Comments:

Facility has failed to meet the minimum health & safety requirements set forth by the CA Health & Safety Code (82=B). Facility is closed at this time due to a cockroach infestation. Facility closure sign posted. "A" placard removed and "B" placard posted. Reinspection is set for 6/9/26.

This inspection was initiated due to a a cockroach complaint (CO1007641).

Observations:

7. Proper hot and cold holding temperatures

Status: OUT (2 PTS)

Inspector Comments: Measured the internal temperature of a pot of buche sitting on the steam table lid at 100F. Operator stated they had it out during their lunch rush and voluntarily discarded it. Ensure potentially hazardous foods are properly hot held at the steam table to hold an internal temperature above 135F.

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)

9. Proper cooling methods

Status: OUT (2 PTS)

Inspector Comments: Measured the internal temperature of a container about 10" of menudo at 86F. Operator stated they cooked it and began cooling less than 2 hours prior. Operator was educated on proper cooling methods and portioned the menudo into shallow containers less than 4" deep. Ensure foods are properly and rapidly cooled from 135F to 71F within two hours and then from 71F to below 41F within four additional hours.

Violation Code - All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

21. Hot and cold water available

Status: OUT (2 PTS)

Inspector Comments: Measured maximum hot water at the three compartment sink at 114F. Ensure hot water of 120F is provided at all times.

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)

SIGNATURE	
PERSON IN CHARGE: <u>Leticia Gonzalez</u>	SPECIALIST: <u>Allison Buse</u>
PRINT	PRINT



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Inspector Comments: Observed numerous live cockroaches of all life stages on the walls above the prep table and underneath the table in a hole inside the wall. Operator provided a pest control invoice from 4/30/26 with a stated target treatment of "ants". Facility is closed at this time.
 Operator shall obtain commercial pest control to eliminate cockroaches from the facility and ensure no live ones remain present, ensure entire facility is thoroughly cleaned, and all affected areas are properly sanitized prior to being reinspected.

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)

28. Food separated and protected from contamination

Status: OUT (2 PTS)

Inspector Comments: Observed numerous foods (i.e., salsa, meatballs, soups, etc.) in the tall two door reach-in cooler without lids or properly covered. Ensure all foods are covered at all times.

Observed a container of tortilla chips on the floor at the front counter. Ensure all foods are at least 6" off the floor at all times.

Observed scoop handles inside bulk foods containers touching the food product. Ensure the scoop handles are stored to where the handles do not touch the food product.

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) **Type:** Corrected On Site.

Inspector Comments: Observed a chemicals spray bottle without a label. Ensure all chemical spray bottles are properly labeled.

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)

33. Food properly labeled; honestly presented; menu labeling

Status: OUT (1 PTS)

Inspector Comments: Observed several bulk food containers without proper labels. Ensure all bulk foods containers that are not easily identifiable are properly labeled.

Violation Code - 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

SIGNATURE	
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by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

39. Thermometers provided and accurate

Status: OUT (1 PTS)

Inspector Comments: Facility has no probe thermometer to measure the internal temperature of foods. Ensure a probe thermometer is provided at all times.

Violation Code - 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

Status: OUT (1 PTS)

Inspector Comments: Observed soiled linens on the prep cooler and cooks line. Ensure linens are properly used and stored at all times.

Violation Code - 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))

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

Status: OUT (1 PTS)

Inspector Comments: Observed wall damage underneath the prep table, above the hand sink, the ceiling in the prep area, and numerous places throughout the facility. Ensure all walls and ceiling are smooth, easily cleanable, and no holes/gaps are present.

Observed missing base cove tiles underneath the hand sink creating pooling water. Ensure approved base cove tiles are installed in this area 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)

Inspector Comments: Observed debris on the floors and walls underneath and behind equipment throughout the facility. Ensure the entire facility is thoroughly cleaned.

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

SIGNATURE	
PERSON IN CHARGE: <u>Leticia Gonzalez</u>	SPECIALIST: <u>Allison Buse</u>
PRINT	PRINT

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.

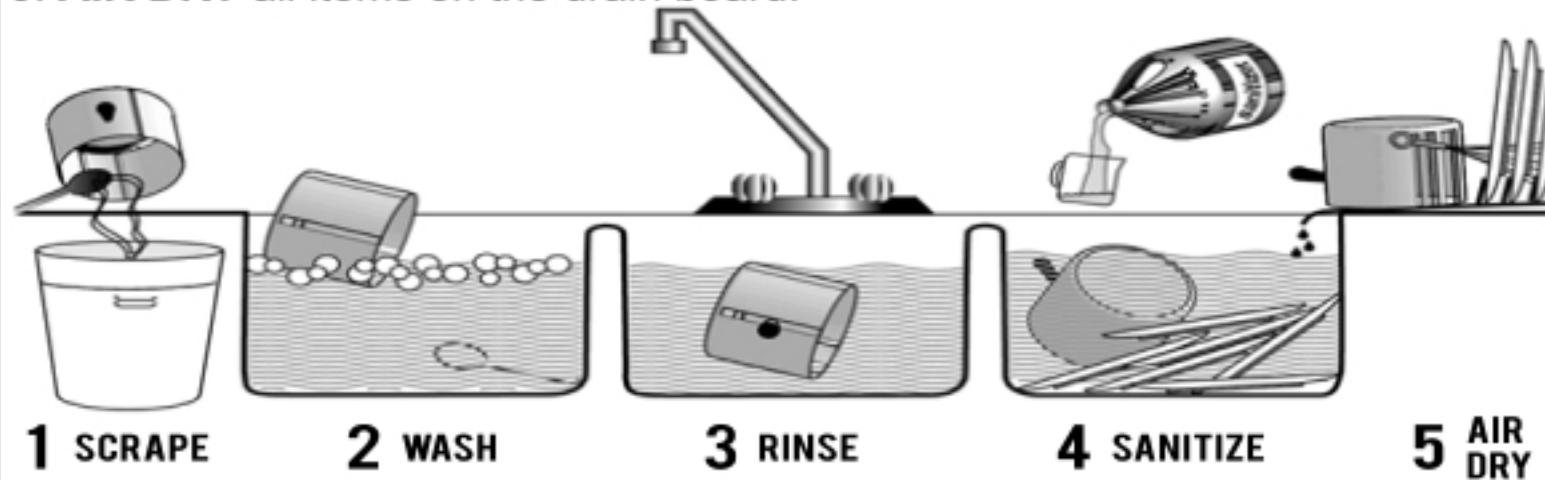
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

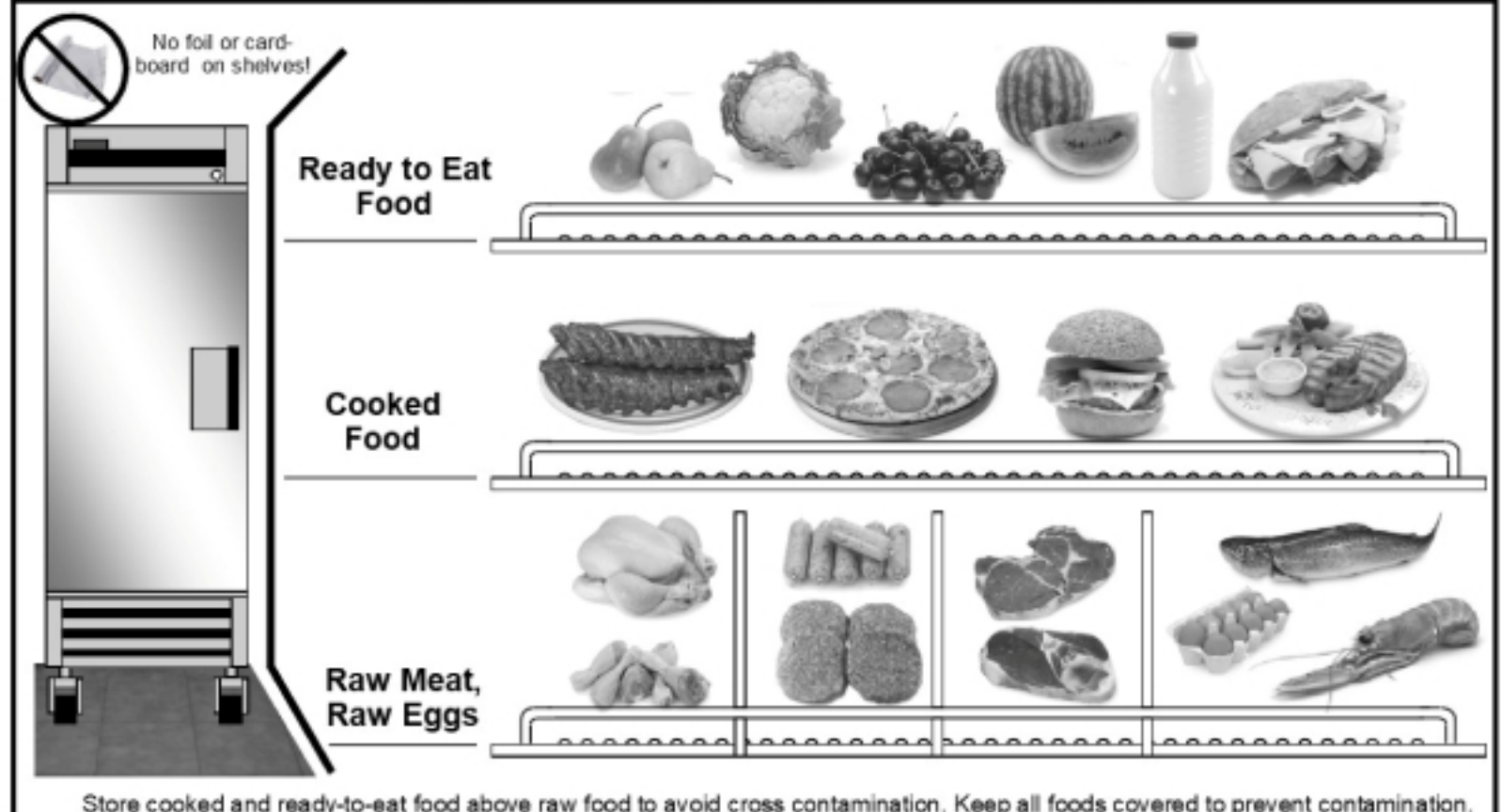
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

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