



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME La Palapa				DATE 10/23/2019		TIME IN 9:15 AM		TIME OUT 2:30 PM	
ADDRESS 34351 Date Palm Dr #A3, Cathedral City, CA 92234				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Mario Orozco				EMAIL Not Specified				Major Violations 1	
PERMIT # PR0054547	EXPIRATION DATE 01/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (760)324-6420	PE 3620	DISTRICT 0025	INSPECTOR NAME Janet Sagastume		Points Deducted 15

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 85

☒ 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
<input checked="" type="radio"/> In	N/A	1. Food safety certification Mario Orozco. Prometric. 11/16/2019			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures	+	4	2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	12. Returned and re-service of food			2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	N/O	14. Food contact surfaces: clean and sanitized		4	2
50 Chlorine / No manual warewashing observed					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In	N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/> In	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
<input checked="" type="radio"/> In		21. Hot and cold water available		4	2
Water Temperature 120°F					
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/> In		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/> 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		1
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
La Palapa

DATE
10/23/2019

PERMIT #
PR0054547

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

Observed empty buckets stored on the sink of the rear handwashing sink and the soiled wiping cloth bin blocking access to the sink. Corrected on site. Ensure that the handwashing facilities are unobstructed and accessible at all times.

Observed the mens restroom soap dispenser to be empty and in disrepair. Repair or replace the soap dispenser and maintain soap stocked.

Violation Description: 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))

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the top and bottom compartments of the salsa flip top cooler(adjacent to the beer cooler), to hold the following foods with internal temperatures between 48-59F.

- 3 Salsa containers (59F)
- Cream cheese (48)
- Bowl of shrimp (49)
- And other non-potentially hazardous foods.

Person in charge stated that the salsas were prepared 2 hours ago and placed in the cooler. Person in charge was directed to relocate the salsa to a working unit. The cream cheese and the shrimp was voluntarily discarded. This unit has been impounded.

Observed the top compartment of the salad flip top unit to hold the following foods at an internal temperature between 47F-65F.

- Diced tomatoes (55F)
- Shredded cheese (47F)
- Salsa (53F)
- Cooked shrimp in water (65F)
- Ceviches (53F)
- Other non-potentially hazardous foods

The employee stated that the tomatoes, salsa, shrimp, and cheese were placed in the unit 1.5 hours ago and the ceviches have been stored in the unit from the previous night. Employee voluntarily discarded the ceviches and relocated the cheese, tomatoes, salsa and shrimp. Employee stated that the old shrimp water was just replaced with fresh water and was in the process of adding ice to the shrimp. The top compartment of the flip top unit has been impounded.

Observed the double door reach-in cooler to hold all foods stored (potentially hazardous and non-potentially hazardous foods) with internal temperatures above 55F.

- Buckets of salsa, containers of soup, diced tomatoes, cooked/stuffed chiles, and other potentially hazardous foods were voluntarily discarded. Person in charge, removed all foods from unit and adjusted the thermostat. The reach-in refrigerator measured an ambient temperature of 39F. Person in charge will monitor temperatures of reach-in refrigerator.

Observed the single door reach-in cooler to hold all foods stored (potentially hazardous, mainly seafoods, and non-potentially hazardous foods) with an internal temperature between 47F-50F.

- Shrimp, a variety of fish, crab, ceviches, and other seafoods were voluntarily discarded.

A large container of cooked octopus with an internal temperature of 50F was relocated to the freezer. Employee stated the octopus was cooked 2 hours ago and placed in the reach-in cooler to cool. This unit has been impounded.

Ensure that all potentially hazardous foods are being cold held at 41 or below or hot held at 135F and above.

Ensure that all foods are being cooled to 41F and below before placing them in cold holding flip top units.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME
La Palapa

DATE
10/23/2019

PERMIT #
PR0054547

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

Observed the following:

- Several uncovered containers of spices, at the cook-line, being stored under dusty shelving.
- 2 trays of uncovered portioned chips and uncovered bowls of spices stored on the waitress counter.
- Uncovered salt and veggie oil on the counter.
- The soda machine ice compartment open.

Ensure that all foods are covered as to protect from contamination.

Observed an open container of bulk beans stored in the original package. Ensure that once opened, bulk items shall be transferred to a protected container for storage.

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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: Observed a bottle of alcohol and 2 bottles of hydrogen peroxide stored next to the bulk soda syrup boxes.

Observed the sanitation solution in a food grade storage container stored directly on top of the sliding door of the a freezer unit. Employee relocated the bucket to the floor.

Ensure that all toxic substances are stored separate from food and food related items, and in such a way as to not contaminate any food. Discontinue using food storage containers for the sanitizer solution.

Violation Description: 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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

Observed the following:

- A leak at the soda machine dispenser unit.
 - Leaks at the soda machine hose. Remove the wiping cloth where the hose connects to the syrup bag.
 - Multiple refrigerator unit gaskets damaged.
 - Rusty shelving in the reach-in cooler next to the soda machine.
 - A broken ice machine deflector panel.
 - 4 cooler units unable to hold internal food temperatures at 41F or below.
- Repair or replace the above items and maintain in good repair.

Observed the following:

- Wiping cloths being used as a liner in the refrigerator and on the stove counter.
- Plastic ramekins being used as a scoop.

Discontinue using the above items and replace with approved equipment that is smooth, easily cleanable, and non-absorbent.

Violation Description: 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 PROPERLY INSTALLED, CLEAN;ADEQUATE CAPACITY

POINTS

1

Inspector Comments: Observed the following:

- Dusty floor fans.
- Soiled/dusty ceramic ramekins stored with clean dishes.
- Dusty shelving by the grill and the soda machine.
- The slide top door freezer to have dust accumulation on the bottom vent.
- The single stove to be soiled.
- Debris and dust accumulation on the floors underneath all equipment in the kitchen and in the dry storage room.

Clean and maintain the above equipment and floors clean.

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 La Palapa	DATE 10/23/2019	PERMIT # PR0054547
----------------------------	--------------------	-----------------------

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: Observed a box of cups stored on the floor of the dry storage room. Ensure that all food-related equipment is properly stored 6 inches above the floor.

Observed condiment scoops being stored on the shelves of the dry storage room. Observed tongs hanging on dusty shelving by the soda machine. Properly store utensils in such a way as to protect them from contamination.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: Observed many reach-in coolers with inaccurate thermometers and/or lacking a thermometer in the unit. Repair/replace and/or install a thermometer in the warmest part of the refrigerator units.

Violation Description: 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

POINTS

1

Inspector Comments: Observed several wiping cloths stored on the counters on the cook line. Ensure that wiping cloths used to wipe food-contact surfaces are only used once unless stored in an approved sanitizer solution.

Violation Description: 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))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed personal items such as, phones, purses, hairspray and perfumes stored throughout the facility. Ensure that all personal items are stored in a designated location for personal belongings.

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

52. PERMIT AVAILABLE AND CURRENT

POINTS

0

Inspector Comments: Observed an expired permit posted. Ensure that a current permit is posted.

Violation Description: A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: The food facility has voluntarily discarded the following foods with internal temperatures of above 41F.

- Diced tomatoes
- Buckets of salsas
- Containers of soup
- Shrimp
- A variety of fish
- Crab
- Cream cheese
- Cooked stuffed chiles
- Ceviches
- Other potentially hazardous foods

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.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME La Palapa	DATE 10/23/2019	PERMIT # PR0054547
----------------------------	--------------------	-----------------------

55. IMPOUND

POINTS

0

Inspector Comments: The following units have been observed to be in disrepair, as they were unable to hold internal food temperatures of 41F or below:

- The flip top cooler unit next to the soda machine.
- The top of the flip top unit adjacent to the cook-line.
- The single door reach-in refrigerator in between the 2 double door reach-in refrigerator.

An impound tag has been placed on the units listed above. These units shall not be used to hold potentially hazardous food, until the units have been repaired and the impound has been lifted by a member of this department. Contact this department once the units have been repaired, (760) 320-1048.

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 La Palapa	DATE 10/23/2019	PERMIT # PR0054547
----------------------------	--------------------	-----------------------

Overall Inspection Comments

At this time, this facility has failed to meet minimum requirements, with a score of 85 = B. A re-inspection is scheduled for 30 OCT 2019, to verify that the violations have been corrected. The A card has been removed from the window, and a B card has been posted. The B card will be posted and shall remain posted until this facility has met the minimum requirements. Contact this department for a re-inspection, (760) 320-1048.

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

Person in Charge

10/23/2019

Janet Sagastume

Environmental Health Specialist

10/23/2019

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."

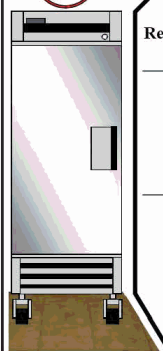
A food facility may be closed for any of the following reasons:

- 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."

No foil or cardboard on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

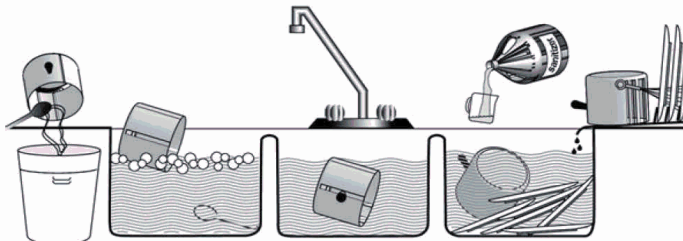
Cooked Food

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	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

Food temperature cannot be felt - use your probe thermometer!



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