

County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME McDonald's Indio Walmart #37287								3:00 PM		TIME OUT 4:00 PM	
00404 A 40 In dia 04 00004						Facility Description Not Applicable					
PERMIT HOLDER I					e-MAIL office@shalho	oubmanagement.com		Major Viola	tions	0	
PERMIT # PR0065796	EXPIRATION DATE: 10/31/2018	Routine inspection	RE-INSPECTION DATE 3/07/2018	FACILITY PHONE #: (760)674-333	PE 2621		INSPECTOR NAME Brian Martinez		Points Ded	ucted	9

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 91

0	In = In compliance	0	N/O = Not observed
+	COS = Corrected on-site	0	N/A = Not applicable

OUT = Out of compliance

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

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

SUPERVISION	OUT	EQUIPMENT/UTENSILS/LINENS	OUT	
25. Person in charge present and performs duties		34. Utensils and equipment approved, good repa	2	
26. Personal cleanliness and hair restraints	1	35. Warewashing facilities approved; testing mate	1	
GENERAL FOOD SAFETY REQUIREMENTS		36. Equipment / Utensils properly installed, clean		
27. Approved thawing methods, frozen food storage	2	37. Equipment, utensils and linens: storage and u	1	
28. Food separated and protected from contaminati	2	38. Adequate ventilation and lighting; designated ar	1	
29. Washing fruits and vegetables		39. Thermometers provided and accurate	1	
30. Toxic substances properly identified, stored, use		40. Wiping cloths: properly used and stored	1	
FOOD STORAGE / DISPLAY / SERVICE		PHYSICAL FACILITIES	•	
31. Self-service: utensils, food types, maintained	1	41. Plumbing, in good repair, properly installed	2	
32. Consumer self-service	1	42. Refuse properly disposed; facilities maintained	1	
33. Food properly labeled and adequate storage		43. Toilet facilities: properly constructed, supplied	1	
		44. Personal and cleaning items storage	1	

PERMANENT FOOD FACILITIES	ОИТ
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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FACILITY NAME	DATE	PR#
McDonald's Indio Walmart #37287	9/7/2017	PR0065796

1. FOOD SAFETY CERTIFICATION

POINTS

Inspector Comments: Albert Martinez ServSafe 7/25/2018

0

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

Inspector Comments: Observed several soaking tubs for soiled towels partially blocking hand sinks at front and back areas. Back hand sink had stainless lid and coffee cream container on it.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

Inspector Comments: Observed fly swatter in back office area. Eliminate swatter. Only use approved vermin control methods for commercial facilities.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

Inspector Comments: Front reach-in refrigeration unit does not close properly. Repair door to close with a tight seal. Secure door gasket as not to accumulate food matter. Unit is across from grill.

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

POINTS

Inspector Comments: Eliminate dark build up on coffee pot behind front service counter.

Eliminate build up inside floor drains in back kitchen area.

Clean and sanitize ice machine to eliminate mold build up. Mold is located inside upper area chute. Drain ice and then clean unit.

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

Inspector Comments: Eliminate dark grease build up inside ventilation hood area. Especially above burger grilling area.

1

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

POINTS

Inspector Comments: Eliminate rancid grease build up under fryer, grill, waste receptacles, and equipment under hood. Eliminate build up on floor behind syrup boxes.

Overall Inspection Comments

No summary comments have been made for this inspection.

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FACILITY NAME McDonald's Indio Walmart #37287	9/7/2017	PR# PR0065796
Signature		
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Tadeo Manuel Cordova		
Person in Charge		
09/07/2017		