



# County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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## FOOD ESTABLISHMENT INSPECTION FORM

FACILITY DBA <b>Morongo Golf Club</b>	RECORD ID # / EXP. DATE <b>70291 / 5-31-18</b>	PHONE <b>951-572-6009</b>	DATE <b>3-15-18</b>
ADDRESS <b>36211 Champions Dr.</b>	CITY <b>Beaumont</b>	ZIP CODE <b>92521</b>	DISTRICT <b>15</b>
NAME & TITLE OF PERSON IN CHARGE <b>Travis - Mgr.</b>	PERMIT HOLDER <b>Morongo Band of Indians</b>	P.E. / SERVICE <b>3621 / 02/04</b>	REINSPECTION DATE <b>3-22-18</b>
		TIME IN / OUT <b>12:00 / 1:00</b>	PTS <b>1</b>

THE CONDITIONS LISTED BELOW CORRESPOND TO VIOLATIONS OF THE CALIFORNIA HEALTH AND SAFETY CODE AND/OR RIVERSIDE COUNTY ORDINANCES LISTED AND MUST BE CORRECTED AS INDICATED BY THE ENFORCEMENT OFFICER. THE DEPARTMENT OF ENVIRONMENTAL HEALTH APPRECIATES YOUR COOPERATION. PUBLIC HEALTH IS EVERYONE'S RESPONSIBILITY.

In = In Compliance / N/O = Not Observed / N/A = Not Applicable / COS = Corrected on Site / MAJ = Major Violation / Out = Out of compliance / PTS = Points

### DEMONSTRATION OF KNOWLEDGE

	COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	1. Food safety certification			2
Food Safety Certified Employee/Cert Agency: <b>Moo Hyun Cho / Safe / 6-6-2018</b> Exp Date:				

### EMPLOYEE HEALTH AND HYGIENIC PRACTICES

<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	2. Communicable disease; reporting, restrictions and exclusions			4 / 2
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	3. No persistent discharge from eyes, nose, mouth			2
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	4. Proper eating, tasting, drinking or tobacco use			2

### PREVENTING CONTAMINATION BY HANDS

<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	5. Hands clean and properly washed; gloves used properly			4 / 2
<input checked="" type="checkbox"/> In	6. Adequate handwashing facilities supplied & accessible			2

### TIME AND TEMPERATURE RELATIONSHIPS

<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	7. Proper hot and cold holding temperatures			4 / 2
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/A	8. Time as a public health control; procedures and records			4 / 2
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	9. Proper cooling methods			4 / 2
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/A	10. Proper cooking time and temperature			4 / 2
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/A	11. Proper reheating procedures for hot holding			4 / 2

### PROTECTION FROM CONTAMINATION

<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	12. Returned and reservice of food			2
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/A	13. Food: unadulterated, no spoilage, no contamination			4 / 2
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	14. Food contact surfaces; clean and sanitized			4 / 2
Sanitizer Method: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Iodine <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				
Sanitizer Concentration (ppm): <b>50 mechanical</b>				
Warewash Sink Wash Basin Temperature:				

### FOOD FROM APPROVED SOURCES

<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	15. Food obtained from approved sources			4 / 2
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/A	16. Compliance with shell stock tags, condition, display			1
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	17. Compliance with Gulf Oyster Regulations			1

### CONFORMANCE WITH APPROVED PROCEDURES

<input checked="" type="checkbox"/> In <input type="checkbox"/> N/A	18. Compliance with variance, specialized process & HACCP Plan			2
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### CONSUMER ADVISORY

<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	19. Consumer advisory provided for raw or undercooked foods			1
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### SCHOOL AND HEALTH CARE PROHIBITED FOODS

<input checked="" type="checkbox"/> In <input type="checkbox"/> N/A	20. Licensed health care facilities/public & private schools; prohibited foods not offered			2
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### WATER / HOT WATER

<input checked="" type="checkbox"/> In	21. Hot and cold water available - Water Temp: <b>120°F</b>			4 / 2
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### LIQUID WASTE DISPOSAL

<input checked="" type="checkbox"/> In	22. Sewage properly disposed			4 / 2
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### VERMIN

<input checked="" type="checkbox"/> In	23. No rodents, insects, birds or animals			4 / 2
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### VERMIN

<input type="checkbox"/> Out	24. Vermin proofing, air curtains, self closing doors			1
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### SUPERVISION / PERSONAL CLEANLINESS

<input type="checkbox"/> Out	25. Person in charge present and performs duties, demonstration of knowledge			2
<input type="checkbox"/> Out	26. Personal cleanliness and hair restraints			1

### GENERAL FOOD SAFETY REQUIREMENTS

<input type="checkbox"/> Out	27. Approved thawing methods used, frozen food storage			2
<input type="checkbox"/> Out	28. Food separated and protected from contamination			2
<input type="checkbox"/> Out	29. Washing fruits and vegetables			1
<input type="checkbox"/> Out	30. Toxic Substances properly identified, stored, used			1

### FOOD STORAGE / DISPLAY / SERVICE

<input type="checkbox"/> Out	31. Self service: utensils, food types, maintained			1
<input type="checkbox"/> Out	32. Consumer self-service			1
<input type="checkbox"/> Out	33. Food properly labeled & honestly presented, adequate storage			1

### EQUIPMENT / UTENSILS / LINENS

<input checked="" type="checkbox"/> Out	34. Utensils and equipment approved, good repair			2
<input type="checkbox"/> Out	35. Warewashing: installed, maintained, proper use, test materials			1
<input checked="" type="checkbox"/> Out	36. Equipment / Utensils: installed, clean, adequate capacity			2
<input checked="" type="checkbox"/> Out	37. Equipment and utensils: storage and use			1
<input type="checkbox"/> Out	38. Adequate ventilation and lighting; designated areas; use			1
<input type="checkbox"/> Out	39. Thermometers provided and accurate			1
<input checked="" type="checkbox"/> Out	40. Linens and wiping cloths: properly used and stored			1

### PHYSICAL FACILITIES

<input checked="" type="checkbox"/> Out	41. Plumbing, properly installed, good repair, wastewater disposal			2
<input checked="" type="checkbox"/> Out	42. Refuse properly disposed; facilities maintained			1
<input type="checkbox"/> Out	43. Toilet facilities: properly constructed, supplied, cleaned			1
<input type="checkbox"/> Out	44. Personal item storage and cleaning items storage			1

### PERMANENT FOOD FACILITIES

<input checked="" type="checkbox"/> Out	45. Floors, walls and ceilings: good repair / fully enclosed			1
<input type="checkbox"/> Out	46. Floors, walls and ceilings: clean			1
<input type="checkbox"/> Out	47. No unapproved private homes / living or sleeping quarters			1

### SIGNS / REQUIREMENTS

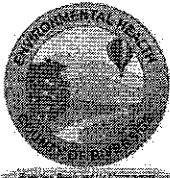
<input type="checkbox"/> Out	48. Last inspection report available			1
<input type="checkbox"/> Out	49. Food handler cards available, current, complete			1
<input type="checkbox"/> Out	50. Grade card and signs posted, visible			1

### COMPLIANCE AND ENFORCEMENT

<input type="checkbox"/> Out	51. Plans approved / submitted			1
<input type="checkbox"/> Out	52. Permit available and current			1
<input type="checkbox"/> Out	53. Permit suspended / revoked			1

RECEIVED BY 	SIGNATURE / INITIALS 
ENVIRONMENTAL HEALTH SPECIALIST (PRINT) <b>J. R. B.</b>	

INSPECTION SUMMARY	TOTAL NUMBER OF MAJOR VIOLATIONS = <b>1</b>	GRADE <b>A B C</b>
TOTAL POINTS POSSIBLE = 100	TOTAL NUMBER OF POINTS DEDUCTED = <b>18</b>	SCORE <b>82</b> 1 of <b>3</b>



FACILITY NAME / ADDRESS

Morongo Golf Club / 36211 champions Dr.

RECORD ID #

70291

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.

GRADES REPRESENT 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. This 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 by the Enforcement Officer. Per County Ordinance 492 / County Code Section 8.40.020

OBSERVATIONS AND CORRECTIVE ACTIONS

20 Attach soap dispenser securely to wall at waitress station. Instruction given.

21 All potentially hazardous foods must be maintained at 41°F or below for cold holding and 135°F or above for hot holding. Grated cheese (60°F) and Rice Pilaf (70°F) were discarded. Ice bath at Cook line must be maintained properly by placing food containers deep into the ice to aid in proper cooling. Failure to do so will result ice bath removal. Instruction given.

23 Rodent droppings (numerous) were observed directly outside of facility in close proximity to back delivery door. All excess storage must be removed from loading/unloading area to prevent rodent harborage. Remove rodent droppings in a safe manner. All rodent traps must be replaced and serviced on a regular basis. Commercial pest control receipts must be provided at time of re-inspection and rodent elimination protocol must be provided with documentation. Instruction given.

24 Discard all severely worn utensils, including worn cutting boards. Remove domestic equipment from facility and use only NSF or ANSI approved utensils. Do not use paper as shelving liners. Use only approved liners for this purpose. Remove milk crates from facility as they are not approved for storage.

26 Clean the following: (a) top of warmer unit at Cook line walls, floors, and ceiling behind ice machine. Ice machine must be serviced by a licensed cleaning company. Instruction given.

RECEIVED BY

[Signature]

DATE

3-15-18

EHS INITIALS

Jen

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 37 Do not store tongs on open doors. Store all utensils in approved manner.
- 40 Store all soiled linens in buckets with approved sanitizer at required concentrations.
- 41 All drain lines from refrigeration units must have rigid housing (copper, PVC). No flexible plastic lines are approved.
- 42 Remove all bags of recycling from back delivery area as they provide a nesting area for rodents.
- 43 Repair damaged walls in Soda box storage area. Also, replace all broken and missing lower base tiles.

This facility has failed to meet the minimum standards established by the Health and Safety Code. "A" card removed, "B" card posted. Graded re-inspection is scheduled for 3-22-18.

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DATE

3-15-18

EHS INITIALS

JGM

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