



DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY DBA Pho of The Desert	RECORD ID # / EXP. DATE 66926 - 3/31/19	PHONE 760-775-1500	DATE 6/29/18
ADDRESS 82128 Highway 14	CITY Indio	DISTRICT 37	REINSPECTION DATE August 2018
NAME & TITLE OF PERSON IN CHARGE Can Nguyen	PERMIT HOLDER THU HOANG	P.E. / SERVICE 3621-03	TIME IN / OUT 10:00

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"/> N/O	1. Food safety certification			<input type="checkbox"/>	2
Food Safety Certified Employee/Cert Agency:		Exp Date:			
Lylan Duong - ServSafe - 3/2020					
EMPLOYEE HEALTH AND HYGIENIC PRACTICES		COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/O	2. Communicable disease; reporting, restrictions and exclusions	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4/2
<input checked="" type="checkbox"/> N/O	3. No persistent discharge from eyes, nose, mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2
<input checked="" type="checkbox"/> N/O	4. Proper eating, tasting, drinking or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2
PREVENTING CONTAMINATION BY HANDS		COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/O	5. Hands clean and properly washed; gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4/2
<input checked="" type="checkbox"/> N/O	6. Adequate handwashing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2
TIME AND TEMPERATURE RELATIONSHIPS		COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/O	7. Proper hot and cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4/2
<input checked="" type="checkbox"/> N/O	8. Time as a public health control; procedures and records	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4/2
<input checked="" type="checkbox"/> N/O	9. Proper cooling methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4/2
<input checked="" type="checkbox"/> N/O	10. Proper cooking time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4/2
<input checked="" type="checkbox"/> N/O	11. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4/2
PROTECTION FROM CONTAMINATION		COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/O	12. Returned and reservice of food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2
<input checked="" type="checkbox"/> N/O	13. Food: unadulterated, no spoilage, no contamination	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4/2
<input checked="" type="checkbox"/> N/O	14. Food contact surfaces; clean and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4/2
Sanitizer Method: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia		Warewash Sink Wash Basin Temperature:			
<input type="checkbox"/> Iodine <input type="checkbox"/> Hot Water <input type="checkbox"/> Other					
Sanitizer Concentration (ppm): 100		100% Minimum			
FOOD FROM APPROVED SOURCES		COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/O	15. Food obtained from approved sources	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4/2
<input checked="" type="checkbox"/> N/O	16. Compliance with shell stock tags, condition, display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
<input checked="" type="checkbox"/> N/O	17. Compliance with Gulf Oyster Regulations	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
CONFORMANCE WITH APPROVED PROCEDURES		COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/O	18. Compliance with variance, specialized process & HACCP Plan	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2
CONSUMER ADVISORY		COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/O	19. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
SCHOOL AND HEALTH CARE PROHIBITED FOODS		COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/A	20. Licensed health care facilities/public & private schools; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2
WATER / HOT WATER		COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/A	21. Hot and cold water available - Water Temp: >120°F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4/2
LIQUID WASTE DISPOSAL		COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/A	22. Sewage properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4/2
VERMIN		COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/A	23. No rodents, insects, birds or animals	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4/2
VERMIN		COS	MAJ	OUT	PTS
	24. Vermin proofing, air curtains, self closing doors	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
SUPERVISION / PERSONAL CLEANLINESS		COS	MAJ	OUT	PTS
	25. Person in charge present and performs duties, demonstration of knowledge	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2
	26. Personal cleanliness and hair restraints	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
GENERAL FOOD SAFETY REQUIREMENTS		COS	MAJ	OUT	PTS
	27. Approved thawing methods used, frozen food storage	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2
	28. Food separated and protected from contamination	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2
	29. Washing fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
	30. Toxic Substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
FOOD STORAGE / DISPLAY / SERVICE		COS	MAJ	OUT	PTS
	31. Self service: utensils, food types, maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
	32. Consumer self-service	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
	33. Food properly labeled & honestly presented, adequate storage	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
EQUIPMENT / UTENSILS / LINENS		COS	MAJ	OUT	PTS
	34. Utensils and equipment approved, good repair NOTE A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2
	35. Warewashing: installed, maintained, proper use, test materials	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
	36. Equipment / Utensils: installed, clean, adequate capacity	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2
	37. Equipment and utensils: storage and use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
	38. Adequate ventilation and lighting; designated areas; use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
	39. Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
	40. Linens and wiping cloths: properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
PHYSICAL FACILITIES		COS	MAJ	OUT	PTS
	41. Plumbing, properly installed, good repair, wastewater disposal XO	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
	42. Refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
	43. Toilet facilities: properly constructed, supplied, cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
	44. Personal item storage and cleaning items storage	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
PERMANENT FOOD FACILITIES		COS	MAJ	OUT	PTS
	45. Floors, walls and ceilings: good repair / fully enclosed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
	46. Floors, walls and ceilings: clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
	47. No unapproved private homes / living or sleeping quarters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
SIGNS / REQUIREMENTS		COS	MAJ	OUT	PTS
	48. Last inspection report available	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	49. Food handler cards available, current, complete	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
	50. Grade card and signs posted, visible	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
COMPLIANCE AND ENFORCEMENT		COS	MAJ	OUT	PTS
	51. Plans approved / submitted	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	52. Permit available and current	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	53. Permit suspended / revoked	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

RECEIVED BY 	SIGNATURE / INITIALS MH
ENVIRONMENTAL HEALTH SPECIALIST (PRINT) Mike Hernandez	

INSPECTION SUMMARY

TOTAL POINTS POSSIBLE = 100

TOTAL NUMBER OF MAJOR VIOLATIONS = **0**

TOTAL NUMBER OF POINTS DEDUCTED = **2**

GRADE

A B C

SCORE

98

1 of 2



FACILITY NAME / ADDRESS

Plo of The Desert 82128 Highway 14 Indio

RECORD ID #

66926

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

Reinspection due to down grade (failed inspection) on 6/8/18. Facility has corrected most violations. See below for violations that remain to be corrected:

34. Repair damaged walk-in cooler door. Parts for repair have been ordered, per employee. Door to be repaired upon receipt of parts.

41. Raise drain line at cook line to provide a legal air gap of one inch.

Facility has met the requirements set by the California Health and Safety code. "B" card removed. "A" card posted.

Facility is scheduled for inspection in August ²⁰¹⁸ ~~2018~~. County hourly fees have increased from \$183.00 to \$186.00 ~~per~~

RECEIVED BY

DATE

6/29/18

EHS INITIALS

MMS

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