

In = In compliance

N/O N/A

N/O

County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

| FACILITY NAME Thai Smile | | | | | | DATE TIME IN 2:30 PM | | TIME OUT 4:10 PM | | | |
|---|-----------------|--------------------|-------------------|------------------|------|-------------------------------------|------------------|---------------------|-----------|----------|----|
| ADDRESS 100 S Indian Canyon Dr, Palm Springs, CA 92262 | | | | | | FACILITY DESCRIPTION Not Applicable | | | | | |
| PERMIT HOLDER | | | | | | EMAIL | | | | | |
| Nicha Charnchalerm | | | | | | nichats@yah | noo.com | | Major Vi | olations | 2 |
| PERMIT # | EXPIRATION DATE | SERVICE | REINSPECTION DATE | FACILITY PHONE # | PE | DISTRICT | INSPECTOR NAME | | | | |
| PR0063297 | 12/31/2022 | Routine inspection | 9/28/2021 | (760)320-5503 | 3621 | 0022 | Darrel Balancier | | Points De | ducted | 20 |

N/O = Not observed

COS MAJ OUT

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



SCORE 80

OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE (In) 1. Food safety certification Brain Cheney/ServSafe/7-27-24 **EMPLOYEE HEALTH AND HYGIENIC PRACTICES**

2. Communicable disease; reporting, restrictions and exclusions N/O 3. No persistent discharge from eyes, nose, and mouth N/O 4. Pro 5. Hai (In) N/O **6.** Ade **7.** Pro N/A N/O N/O (N/A) 8. Tim N/O N/A 9. Pro N/O N/A 10. Pr N/O N/A **11.** Pr

dishwasher at 50 ppm chlorine, 3 comp sink 200 ppm quaternary

SUPERVISION / PERSONAL CLEANLINESS

GENERAL FOOD SAFETY REQUIREMENTS

FOOD STORAGE / DISPLAY / SERVICE

25. Person in charge present and performs duties

27. Approved thawing methods, frozen food storage

28. Food separated and protected from contamination

30. Toxic substances properly identified, stored, used

31. Adequate food storage; food storage containers identified

33. Food properly labeled; honestly presented; menu labeling

demostration of knowledge 26. Personal cleanliness and hair restraints

29. Washing fruits and vegetables

32. Consumer self-service

COS = Corrected on-site

| | 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
|--|--|--|---|---|
| | PREVENTING CONTAMINATION BY HANDS | | | |
| | 5. Hands clean and properly washed; gloves used properly | | 4 | 2 |
| | 6. Adequate handwashing facilities supplied and accessible | | | 2 |
| | TIME AND TEMPERATURE RELATIONSHIPS | | | |
| | 7. Proper hot and cold holding temperatures | | 4 | 2 |
| | 8. Time as a public health control; procedures and records | | 4 | 2 |
| | 9. Proper cooling methods | | 4 | 2 |
| | 10. Proper cooking time and temperature | | 4 | 2 |
| | 11. Proper reheating procedures for hot holding | | 4 | |
| | PROTECTION FROM CONTAMINATION | | | |
| | 12. Returned and re-service of food | | | 2 |
| | 13. Food: unadulterated, no spoilage, no contamination | | 4 | 2 |
| 14. Food contact surfaces: clean and sanitized | | | 4 | 2 |

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| EQUIPMENT / UTENSILS / LINENS | OUT |
|--|----------|
| 34. Utensils and equipment approved, good repair | <u> </u> |
| 35. Warewashing: installed, maintained, proper use, test materials | 1 |
| 36. Equipment / utensils: installed, clean, adequate capacity | 0 |
| 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 |

| | | | FOOD FROM APPROVED SOURCES | cos | MAJ | OUT |
|------|-----|------|--|-----|-----|-----|
| ln | | | 15. Food obtained from approved sources | | 4 | 2 |
| ln | N/O | N/A | 16. Compliance with shell stock tags, condition, display | | | 2 |
| In | N/O | N/A | 17. Compliance with Gulf Oyster regulations | | | 2 |
| | | | CONFORMANCE WITH APPROVED PROCEDURES | | | |
| In | | (N/A | Compliance with variance, specialized process, and HACCP plan | | | 2 |
| | | | CONSUMER ADVISORY | | | |
| In | | (N/A | Written disclosure and reminder statements provided for raw or undercooked foods | | | 1 |
| | | | SCHOOL AND HEALTHCARE PROHIBITED FOODS | | | |
| In | | N/A | 20. Licensed health care facilities / public and private schools; prohibited foods not offered | | 4 | 2 |
| | | | WATER / HOT WATER | | | |
| ln | | | 21. Hot and cold water available | | 4 | 2 |
| | | | Water Temperature 113.7°F | | | |
| | | | LIQUID WASTE DISPOSAL | | | |
| (In) | | | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| | | | VERMIN | | | |
| ln | | | 23. No rodents, insects, birds, or animals | | 4 | 2 |
| In | | N/A | 24. Vermin proofing, air curtains, self-closing doors | | | 1 |

N/A = Not applicable

| PERMANENT FOOD FACILITIES | OUT | | | |
|--|-----|--|--|--|
| 45. Floors, walls, ceilings: good repair / fully enclosed | | | | |
| 46. Floors, walls, and ceilings: clean | 1 | | | |
| 47. No unapproved private homes / living or sleeping quarters | | | | |
| SIGNS / REQUIREMENTS | | | | |
| 48. Last inspection report available | | | | |
| 49. Food Handler certifications available, current, and complete | | | | |
| 50. Grade card and signs posted, visible | | | | |
| COMPLIANCE AND ENFORCEMENT | | | | |
| 51. Plans approved / submitted | | | | |
| 52. Permit available / current | | | | |
| 53. Permit suspended / revoked | | | | |
| 54. Voluntary condemnation | | | | |
| 55. Impound | | | | |

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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

Inspector Comments: Soap and paper towels (or drying device) shall be provided in approved dispensers.

- Stock and maintain stocked the wall mounted paper towel dispensers at the ba, waitress station and prep area hand sink.

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

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

- Observed at the cookline table top refrigerators over filled inserts with raw scallops, raw beef strips and portion cooked chicken at temperature of 46 F to 53 F (top portions).

These items were voluntarily discarded.

Discontinue overfilling inserts and maintain inserts covered in between orders and store potentially hazardous foods in metal inserts. Also observed inside the center prep area "True" reach-in refrigerator, portion sticky rice and open container of sour cream at 47 F to 48 F and a shrimp roll at 53 F.

note: These items were voluntarily discarded.

The ambient air temperature was measured at 46 F.

note: this unit was impounded and can not be used.

- Also observed a pan of boiled chicken, with an internal temperature of 81 F and being stored at the cook line at room temperature. The chicken be used to prepared individual orders. This item was prepared approximately 30 minutes earlier and allow to be placed in an ice bath set-up at the cook line.

- Also observed at the prep area an insert with sliced tomatoes being stored in a plastic insert in an ice bath (low ice and water level) with an internal temperature of 53 F.

Ensure a proper ice bath is set-up when storing potentially hazardous foods.

- Store the open carton of half and half at the waitress station in an approved ice bath set-up.

Measured internal temperature of this product at 47 F.

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)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

POINTS

Inspector Comments: Any potentially hazardous foods cooked, cooled and subsequently reheated shall be brought to an internal temperature of 165°F for 15 seconds prior to hot holding.

- Observed Angel wing (chicken) being reheated to an internal temperature of 133 F in the center wing area.

This item was prepared for the Foodborne illness investigation.

Ensure such items are properly reheated before they are served.

note: Ensure this item is voluntarily discarded.

Violation Description: Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)

21. HOT AND COLD WATER AVAILABLE

POINTS

Inspector Comments: Provide hot water at a minimum of 120°F

- Measured the hot water at the kitchen 3 compartment warewash sink at 113.7 F and bar 3 compartment sink at 109 F.

Violation Description: 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 or packaged potentially hazardous 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

POINTS

Inspector Comments: Each food facility shall be kept free of flies, cockroaches, mice, rats, and similar pests that carry disease.

Observed several files in the center prep area across from the cookline

A fly was observed landing on the cutting board.

note: This board was cleaned and sanitized.

Violation Description: 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)

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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination.

- Provide covers for all food containers inside the prep area reach-in refrigerators, walk-in refrigerator and cookline refrigerators.
- Maintain the ice bin cover closed at the waitress station in between orders.
- Maintain the bulk food storage containers covered at the dry storage room.
- Discontinue raw shelled eggs over ready to eat food/beverages inside the walk-in refrigerator.
- Eliminate flies from facility and ensure all food is maintain covered and all prep surfaces are cleaned and sanitized routinely.
- Maintain the pitchers of tea and water covered at the dining room waitress station area.

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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

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Inspector Comments: - Bulk food containers shall be labeled as to the contents.

- -- All Food storage containers shall be stored in approved labeled, smooth, easily-cleanable containers with tight-fitting lids.
- Food shall be stored at least 6 inches above the floor on approved shelving in all storage areas.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

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Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

- Redo the caulking at the dishwasher/ rinse sink area.
- Provide sink plugs for each basin at the 3 compartment warewash sink.
- Discontinue lining shelving in dry storage room with cardboard.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114177, 114257)

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

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Inspector Comments: Provide quaternary ammonia Sanitizer test strips. And ensure shall be provided to test the sanitizer concentration.

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

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- Provide detail cleaning on the following: refrigerators, freezer, sinks, tables, shelving, counter tops, can opener and holster, ice maker (interior and exterior) dishwasher (exterior), filter pads.

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

Inspector Comments: Utensils and equipment shall be handled and stored in an approved manner and protected from contamination.

- Discontinue storing the bulk food scoop on the shelving unit in the dry food storage area.
 Discontinue storing the tong on the splash guards at the bar hand sinks.
- Discontinue storing the ice scoop at the waitress within the handsink enclosure.

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)

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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

Inspector Comments: All clean and soiled linen shall be properly stored.

Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.

- Discontinue storing wet dirty towels on the prep table and counter tops.

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))

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

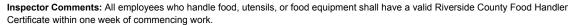
Inspector Comments: The floors, walls, ceilings of a food facility shall be maintained clean.

- Clean all the flooring and floor sinks throughout but especially at the prep areas, cookline and bar.

Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS



Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection.

- Observed three (3) expired cards. Obtain valid cards prior to the re-inspection.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

Overall Inspection Comments

A routine inspection was conducted in conjunction with a Foodborne Illness Investigation (CO0079171)

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 | |
|--|---|
| Signature not captured due to COVID 19 pandemic. | Darrel Balancier |
| First L Person in Charge 05/28/2021 | Darrel Balancier Environmental Health Specialist 05/28/2021 |

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

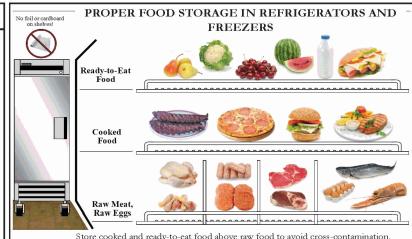
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath 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."



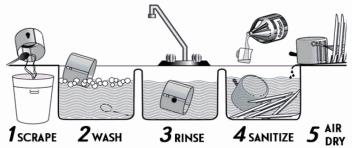
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

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:
 - \bullet 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 rapodly 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

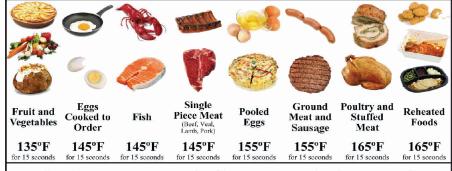
PROPER FOOD THAWING METHODS

- 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



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE 260 N Broadw

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

DES-31 (REV 10/18)