



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME <b>Indian Springs Golf Club</b>						DATE 2/7/2018		TIME IN 11:25 AM		TIME OUT 1:30 PM	
LOCATION 79940 Westward Ho Dr, Indio, CA 92201						Facility Description Not Applicable					
PERMIT HOLDER Indian Springs Clubhouse Grill						E-MAIL Not Specified				Major Violations 0	
PERMIT # PR0053395	EXPIRATION DATE: 08/31/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # Not Captured	PE 2621	DISTRICT 0033	INSPECTOR NAME Tiffany Su		Points Deducted 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.

**A**  
SCORE 91

○ 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
In	N/O	1. Food safety certification Serv Safe: Christopher J. Cellini. Exp. 10/15/19			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions & exclusions		4	2
In	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					
In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
In		6. Adequate handwashing facilities supplied & accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	7. Proper hot and cold holding temperatures		4	2
In	N/O	8. Time as a public health control; procedures & records		4	2
In	N/O	9. Proper cooling methods		4	2
In	N/O	10. Proper cooking time & temperatures		4	2
In	N/O	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	12. Returned and reserve of food			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	14. Food contact surfaces: clean and sanitized Observed facility is using quaternary ammonia as sanitizer at		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	2
In	N/O	16. Compliance with shell stock tags, condition, display			1
In	N/O	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES					
In	N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY					
In	N/O	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS					
In	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER					
In		21. Hot and cold water available 120F		4	2
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	2
In		24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	2
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. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repair	2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	2
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, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floor, 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 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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## 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** \*REPEAT VIOLATION\*

- 1) Provide functional and stocked paper towel dispensers at the following hand wash sinks:
- near prep table
  - prep area, in front of oven

- 2) Unblock hand wash sink at the following areas:
- cook line; observed trash can and floor freezer in front; observed utensil/liquid dumping at this sink
  - bar; observed utensil storage in front

Each sink shall have its own purpose: hand wash sink for hand washing, ware wash sink for ware washing, etc. Discontinue dumping foods or other liquids at hand wash sinks. Discontinue using this sink for two purposes as this can be a source of cross-contamination. An educational video on proper hand washing (USB flash drive) has been given to operator.

## 7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

**Inspector Comments:** Improper temperature-holding of potentially hazardous foods is the #1 cause of food-borne illnesses.

Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Measured the following between 45F - 60F at cook line flip top unit:

- 1 bin of cooked chicken
- 1 bin cooked lamb
- 1 bin of cubed yellow cheese and several other bins of cheeses
- 1 bin of mashed potatoes
- 1 bin of cheese sauce

Discard these foods immediately. Ensure this unit can maintain foods at 41F or below.

## 19. CONSUMER ADVISORY FOR RAW OR UNDERCOOKED FOODS

POINTS

0

**Inspector Comments:** NOTE: A food facility shall notify the consumer, orally or in writing, at the time of ordering if the food is raw, or less than thoroughly cooked.

## 24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

1

**Inspector Comments:** \*REPEAT VIOLATION\*

Eliminate flies from facility. Exterior doors shall not be propped open. Close both sliding doors at bar, and front and back doors to prevent vermin entry such as flies.

## 35. WAREWASHING: INSTALLED, MAINTAINED, PROPER USE, TEST MATERIALS

POINTS

1

**Inspector Comments:** Provide correct test strips for chemical dish washers at bar and kitchen. Observed quaternary ammonia test strips being used at kitchen, and no test strips being used at bar.

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

POINTS

2

**Inspector Comments:** 1) Clean, sanitize, and maintain the following:

- floors of walk-in unit; observed wet floors
- hood filters - fill in gaps and eliminate dust
- floors underneath prep sink
- bottom of glass cup storage, at bar; observed grease and dirt

Per operator filters were being washed at time of inspection.

2) Repair, replace, or remove bar's chemical dishwashers (2). Measured sanitizer at less than 50ppm chlorine. Equipment is impounded and re-inspection is set for one week. Use 3-compartment ware washing technique, or kitchen's chemical dish washer in the mean time.

3) Eliminate leak at prep sink's faucet.



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### 37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS

1

Inspector Comments: \*REPEAT VIOLATION\*

Observed ice scoop on ice machine, and another ice scoop sitting on glass cups at bar. Provide protection for these ice scoops - utensils and equipment shall be handled and stored so as to be protected from contamination.

### 39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

0

Inspector Comments: NOTE: Provide an accurate thermometer at cook line's flip top unit.

### Overall Inspection Comments

This was a routine inspection in response to a complaint; observed the following:

- No cockroach activity at time of inspection.
- Invoices of monthly pest control.
- Facility to e-mail most recent pest control activity report/treatment within one week.
- Bar's chemical dish washers not sanitizing at proper levels; equipment impounded and re-inspection set for one week.

This facility has several repeat violations. Implement an effective plan to correct and prevent repeat violations.

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](http://www.rivcoeh.org).

### Signature

Damian  
Person in Charge  
02/07/2018

Tiffany Su  
Environmental Health Specialist  
02/07/2018