



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Dickey's Barbecue Pit						DATE 9/6/2018		TIME IN 1:55 PM		TIME OUT 3:00 PM	
LOCATION 79775 Hwy 111 #105, La Quinta, CA 92253						Facility Description Not Applicable					
PERMIT HOLDER Tucker Family Restaurants LLC						E-MAIL dickeys@prettydangclassy.com				Major Violation 0	
PERMIT # PR0069259	EXPIRATION DATE 01/31/2019	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (760)863-377	PE 3621	DISTRICT 0033	INSPECTOR NAME Tiffany Su		Points 6		

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 94

○ 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 CPFM: Taylor Tucker, exp. 5/18/20			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In	2. Communicable disease; reporting, restrictions & ex		4	2
N/O	3. No discharge from eyes, nose, and mouth			2
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 pro		4	2
In	6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS				
N/O	N/A 7. Proper hot and cold holding temperatures		4	2
N/O	N/A 8. Time as a public health control; procedures & record			2
N/O	N/A 9. Proper cooling methods			2
N/O	N/A 10. Proper cooking time & temperatures			2
N/O	N/A 11. Proper reheating procedures for hot holding			2
PROTECTION FROM CONTAMINATION				
N/O	N/A 12. Returned and reserve of food			2
In	13. Food: unadulterated, no spoilage, no contaminatio		4	2
N/O	N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved source		4	2
N/O	N/A 16. Compliance with shell stock tags, condition, displa			1
N/O	N/A 17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES				
N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
N/O	N/A 19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS				
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 storag	2
28. Food separated and protected from contamina	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	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 repa	2
35. Warewashing facilities approved; testing ma	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and	1
38. Adequate ventilation and lighting; designated a	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, supplie	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully e	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

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

FACILITY NAME Dickey's Barbecue Pit	DATE 9/6/2018	PR # PR0069259
--	------------------	-------------------

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS

2

Inspector Comments: Eliminate live cockroach under customer soda machine cabinet. Provide proof of pest control to tsu@rivco.org prior to opening and treat facility every two weeks until cockroach life cycle is broken. Consult with a licensed pest control agency.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: 1) Remove, repair, or replace glass, True reach-in cooler stored in the back. Observed this unit being used as utensil storage.
2) Provide soap inside dispenser at kitchen hand sink prior to operation.
3) Provide a functioning shatter-proof light (or light with a cover) at walk-in freezer. Observed light to not turn on when switch is "on."
4) Remove unused fryer at cook line.
5) Re-grout at base coving outside of walk-in cooler. Eliminate gap.
6) Maintain paper towels inside dispenser in men's rest room.

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

POINTS

2

Inspector Comments: Clean and maintain the following:

- Floors in kitchen,
- Customer seating area, including chairs and tables,
- All dry shelving, or replace completely. Observed significant grease build-up.
- Interior of ice machine. Observed mold and/or bacteria growth.
- Reach-in gaskets of coolers at cook line. Observed grime build-up.
- Doors and handles of all coolers at cook/prep line.
- Cabinets under customer soda dispenser. Observed food debris.
- Interior and exterior of hot holding unit at cook line. Observed grease build-up.
- Wall/FRP next to front hand sink. Observed grease splatter on wall.

49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: NOTE:

Ensure all future staff obtain Riverside County food handler cards prior to operating. Available online: Riverside.Statefoodsafety.com or at 47950 Arabia St., Ste. A, Indio CA. 92201.



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

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

FACILITY NAME Dickey's Barbecue Pit	DATE 9/6/2018	PR # PR0069259
--	------------------	-------------------

Overall Inspection Comments

A joint re-inspection from a previous closure was conducted with R. Escobar. Observed no foods on site at time of inspection. Ensure foods are handled safely according to CA Retail Food Code during operation. Observed ambient temperature of facility (customer seating area and kitchen) to be 76F. Continue to maintain proper ventilation. Facility is approved to operate pending all corrections on report. "CLOSED" sign removed.

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

Michael Tucker
Person in Charge

09/06/2018

Tiffany Su
Environmental Health Specialist

09/06/2018