



County of Riverside

DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Desert Hot Springs Soc- Restaurant	DATE 5/17/19	TIME IN 1445	TIME OUT 1700
ADDRESS 10805 Palm Del, DHS 92240	FACILITY DESCRIPTION		
PERMIT HOLDER DHS Inv	EMAIL	Major Violations 4	
PERMIT # 3551	EXPIRATION DATE 02/4/18	FACILITY PHONE # 952-6000	PE 3621
DISTRICT 23	INSPECTOR NAME Daniel Belandier	Points Deducted 27	

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 = 100-80 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

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/A			2
1. Food safety certification NRFP (Copy)				
EMPLOYEE / AGENCY: C. Camous EXP:				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In	N/O		4	2
2. Communicable disease; reporting, restrictions and exclusions				
In	N/O		2	2
3. No persistent discharge from eyes, nose, and mouth				
In	N/O		2	2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used properly				
In	N/O		4	2
6. Adequate handwashing facilities supplied and accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O		4	2
7. Proper hot and cold holding temperatures				
In	N/O		4	2
8. Time as a public health control; procedures and records				
In	N/O		4	2
9. Proper cooling methods				
In	N/O		4	2
10. Proper cooking time and temperature				
In	N/O		4	2
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O		2	2
12. Returned and re-service of food				
In	N/O		4	2
13. Food: unadulterated, no spoilage, no contamination				
In	N/O		4	2
14. Food contact surfaces: clean and sanitized				
SANITIZER (ppm): 200 Warewash Temp: 180				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	N/A		4	2
15. Food obtained from approved sources				
In	N/O			2
16. Compliance with shell stock tags, condition, display				
In	N/O			2
17. Compliance with Gulf Oyster regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A			2
18. Compliance with variance, specialized process, and HACCP plan				
CONSUMER ADVISORY				
In	N/A			1
19. Written disclosure and reminder statements provided for raw or undercooked foods				
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
In	N/A		4	2
20. Licensed health care facilities / public and private schools; prohibited foods not offered				
WATER / HOT WATER				
In	N/A		4	2
21. Hot and cold water available				
WATER TEMPERATURE: 133°F				
LIQUID WASTE DISPOSAL				
In	N/A		4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In	N/A		4	2
23. No rodents, insects, birds, or animals				
In	N/A			1
24. Vermin proofing, air curtains, self-closing doors				

SUPERVISION / PERSONAL CLEANLINESS		OUT
25. Person in charge present and performs duties, demonstration of knowledge	2	
26. Personal cleanliness and hair restraints	1	
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage	1	
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. Adequate food storage; food storage containers identified	1	
32. Consumer self-service	1	
33. Food properly labeled; honestly presented; menu labeling	1	

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved; good repair	1	
35. Warewashing; installed, maintained, proper use, test materials	1	
36. Equipment / utensils: installed, clean, adequate capacity	1	
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. Mopping cloths: property used and stored	1	
PHYSICAL FACILITIES		
41. Plumbing: property installed, good repair	1	
42. Refuse properly disposed; facilities maintained	1	
43. Toilet facilities: property constructed, supplied, cleaned	1	
44. Premises: personal item storage and cleaning item storage	1	

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1	
46. Floors, 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 Certifications available, current, and complete	1	
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		

James M. Beck



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FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Desert Hot Springs Spc	DATE 5-17-19	PERMIT # 3552
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Routine inspection conducted in conjunction with a food borne illness investigation (CO0029119) regarding the consumption of BLT sandwich and drinking of beer. At the time of the inspection/investigation the following was observed:

(5.) Handwashing.
 Ensure employee wash hands after eating or drinking
 Observed cook drink from open cup and return to preparing food at the cook's line.
 Inspector instructed employee to not drink at cookline and to wash hands after eating/drinking.

(1.) Food Safety Certificate.
 Note: Last original Manager's Food Safety Certificate.

(7.) Maintain Potentially Hazardous Food at 41°F and below or 135°F and above.
 Observed inside the cookline table-top refrigerator the following with internal temperature at 50°F to 61°F.
 Hard boiled eggs, cottage cheese, tuna salad, tomato salsa, blue cheese, sliced tomatoes.

- All potentially hazardous foods inside unit were voluntarily discarded.

Note: This refrigerator has been impounded and may not be used.

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 171.425 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 <i>James M. Beck</i>	Inspector: <u>Daniel Baker</u>
Person In Charge: <u>JAMES BECK</u>	Print



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

SUPPLEMENTAL REPORT TO SAN. FORM #

DATE 5/17/19

SUBJECT Desert Hot Springs Spa - Restaurant.

PERMIT NO. 3552

ADDRESS 10805 Palm Dr., DTS

DISTRICT 23

INSPECTOR Darrell B. Linder

REMARKS: (9) Cool potentially hazardous foods rapidly. Cool from 135°F to 70°F within 2 hours and 70°F to 41°F within 4 hours.

Observed (3) three containers of soup (Clam Chowder) and Tortilla Soup cooling at room temperature at back prep table.

These items were prepared in the morning and placed in covered plastic containers.
Measured Clam Chowder at 102°F and Tortilla Soup 84°F.

- These items were voluntarily discarded.

Note: Larger container of Clam Chowder was measured at 135°F and allowed to cool using shallow pans inside the walk-in refrigerator.

(14) Food utensils cleaned and sanitized

- Measured 10 ppm chlorine being dispensed on the final rinse at the automatic hand-temperature dishwasher.

→ This unit has been impounded and may not be used. Note: The 3 compartment Warewash sink was set-up at time of inspection.

Wash Water above 100°F and sanitizing basin at 200ppm quat.

(23) Insect.

Eliminate the flies from the cookline and food prep area.

Observed several flies in these areas.

(24) Rodent/Insect proofing of exterior doors.

Eliminate the gap at the bottom of the delivery door and side door at the bar.

(25) Food Protection

- Maintain all bulk food storage containers fully covered.

- Cover all food containers inside the walk-in refrigerator.

JAMES M. BECK

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DATE 5/17/19

SUBJECT Desert Hot Springs Spg - Restaurant

PERMIT NO. 3552

ADDRESS 10805 Palm Dr, DHS

DISTRICT 23

INSPECTOR Darrel B. Lander

REMARKS: (35) Test Materials

Obtain quaternary ammonia test strips

(36) Equipment Cleaning:
Provide detail cleaning on the following:
cooking equipment, table sinks, chest freezer, refrigerator
freezer, Cabin opener and hobster, walls, floors, floor sink

(37) Utensil Storage

Discourage storing tools on the oven door handle.
Discourage storing the Ice Cream Scoop on standing water.
Discourage storing behind table or prep area.

(39) Thermometer
Place and easily seen thermometer
inside all refrigerators.

(40) Sanitizing buckets

Maintain appropriate amount of sanitizer in cooking
bucket measured ppm in this bucket

(49) Food Worker Certification Cards

Ensure All employees have valid original Riverside County
Food Handler cards.
- Observed at least 5 five cards invalid/missing.

(49)(28) Personal items (drink)

Do continue storing personal drink on the table
at the cook line. Employees are not allowed to eat
or drink while preparing food/beverage.

(42) Refuse

- Maintain trash dumpster covered and sound clean.
* Facility does not meet the minimum 60dB standard set by
California Reg. Code Title 24, Section 7310.1. Local posted permit
number: Jan M. M. BCC

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