



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

MOBILE FOOD FACILITY INSPECTION FORM

MOBILE FOOD FACILITY DBA The Comfort Food Inn		RECORD ID# / EXP. DATE 79680 / 12-2021	PHONE 760-289-8822	DATE 11-6-21
LOCATION OF INSPECTION Palm Springs Pride	CITY Palm Springs	ZIP CODE 92262	OPERATOR DRIVERS LIC# / EXP. DATE 21	DECAL# 3334
OPERATOR NAME / TITLE / ADDRESS Hope Scott		VEHICLE DESCRIPTION Trailer		COMMISSARY Sacher's
PERMIT HOLDER / ADDRESS		VIN #	P.E. / SERVICE 1664/02	TIME IN / OUT 14:45 / 15:15

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	VERMIN		OUT	PTS
In	N/O 1. Food safety certification				2		24. Vermin proofing, air curtains, self-closing doors / windows	X	1
Food Safety Certified Employee/Cert Agency: Hope McCants / ServSafe Exp Date: 12-12-25						SUPERVISION / PERSONAL CLEANLINESS			
	2. Communicable disease; reporting, restrictions and exclusions				4 / 2		25. Person in charge present and performs duties, demonstration of knowledge		2
In	N/O 3. No persistent discharge from eyes, nose, mouth				2		26. Personal cleanliness and hair restraints		1
In	N/O 4. Proper eating, tasting, drinking or tobacco use				2	GENERAL FOOD SAFETY REQUIREMENTS			
PREVENTING CONTAMINATION BY HANDS							27. Approved thawing methods used, frozen food storage		2
In	N/O 5. Hands clean and properly washed; gloves used properly				4 / 2		28. Food separated and protected from contamination		2
In	6. Adequate handwashing facilities supplied & accessible				2		29. Washing fruits and vegetables		1
TIME AND TEMPERATURE RELATIONSHIPS							30. Toxic substances, non-food, cleaning, personal items properly identified, stored, used		1
In	N/O 7. Proper hot / cold holding temps; hot held foods destroyed at end of day				4 / 2	FOOD STORAGE / DISPLAY / SERVICE			
N/A	8. Time as a public health control; procedures and records				4 / 2		31. Self-service: utensils, food types, maintained		1
N/A	9. Proper cooling methods; approved refrigeration units				4 / 2		32. Consumer self-service		1
In	N/O 10. Proper cooking time and temperature				4 / 2		33. Food properly labeled & honestly presented, adequate storage		1
In	N/O 11. Proper reheating procedures for hot holding				4 / 2	EQUIPMENT / UTENSILS / LINENS			
PROTECTION FROM CONTAMINATION							34. Utensils and equipment approved, good repair; adequate counter space		2
In	N/O 12. Foods on MFF only; food stored at commissary at end of day				2		35. Warewashing: installed, maintained, proper use, test materials		1
In	N/O 13. Food unadulterated, no spoilage, no contamination; returned and reservice of food				4 / 2		36. Equipment / Utensils installed, clean, adequate capacity		2
In	N/O 14. Food contact surfaces; clean and sanitized 100ppm				4 / 2		37. Equipment and utensils: storage and use		1
Sanitizer Method: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Iodine <input type="checkbox"/> Hot Water <input type="checkbox"/> Other							38. Adequate ventilation and lighting; designated areas; use		1
Warewash Sink Wash Basin Temperature: 102°F							39. Thermometers provided and accurate		1
Sanitizer Concentration (ppm): 100ppm							40. Linens and wiping cloths: properly used and stored	X	1
APPROVED SOURCES / CONFORMANCE APPROVED PROCEDURES						PHYSICAL FACILITIES			
In	15. Food obtained from approved sources				4 / 2		41. Plumbing, properly installed, good repair, wastewater disposal		2
In	N/O 16. Compliance with shell stock tags / Gulf Oyster Regulations				1		42. Refuse properly disposed; surrounding area clean; public trash receptacle adequate, and maintained		1
In	N/A 17. Compliance with variance, specialized process & HACCP Plan				1		43. Toilet facilities within 200 feet; adequate		1
CONSUMER ADVISORY / SCHOOL, HEALTH CARE PROHIBITED FOODS							44. Height / width of MFF; location of compressors		1
In	N/O 18. Consumer advisory provided for raw / undercooked foods; Licensed health care facilities / public & private schools; prohibited foods not offered.				1	MFF OPERATIONS			
SAFETY							45. Written operational procedures and all paperwork available		1
In	19. Fire ext. present / charged; first aid kit / power source; LP gas equipment				2		46. MFF and exterior surfaces clean / good repair; fully enclosed		1
In	20. Cooking equipment secure/latched; emergency exit unobstructed				2		47. Proper vehicle ID / commissary use; single operating MFF compliant		1
WATER / HOT WATER						SIGNS / REQUIREMENTS			
In	21. Hot and cold water available – Water Temp:	X		X	4 / 2		48. Last inspection report available		
LIQUID WASTE DISPOSAL							49. Food handler cards available, current, complete		1
In	22. Sewage / liquid waste properly disposed				4 / 2		50. Grade card and signs posted, visible		
VERMIN						COMPLIANCE AND ENFORCEMENT			
In	23. No rodents, insects, birds or animals				4 / 2		51. Plans submitted / approved		
RECEIVED BY							52. Permit available and current		
ENVIRONMENTAL HEALTH SPECIALIST (PRINT) S. Sidwell SIGNATURE / INITIALS Shanice Sidwell							53. Permit suspended / revoked		

INSPECTION SUMMARY

TOTAL POINTS POSSIBLE = 100

TOTAL NUMBER OF MAJOR VIOLATIONS = 1

TOTAL NUMBER OF POINTS DEDUCTED = 6

GRADE: (For MFFU Only)

A B C

SCORE

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MOBILE FOOD FACILITY DBA / ADDRESS

The comfort Food Inn / Palm Springs Pride

RECORD ID #

79680

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the mobile food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

<input checked="" type="checkbox"/> Permit category 5	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 mobile food 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, grades shall only apply to Permit Category 5 mobile food facilities and will be specified on the first page of the inspection form.
<input type="checkbox"/> Permit category 1-4	<input type="checkbox"/> APPROVED / <input type="checkbox"/> NOT APPROVED

OBSERVATIONS AND CORRECTIVE ACTIONS

24. Observed the entrance door and the emergency exit window to be propped open. Discontinue propping the window and door open to ensure proper exclusion of vermin.
40. Observed a soiled wiping cloth stored on the prep cutting board of the refrigerated unit. Ensure all wiping cloths are stored in a sanitizing solution at the proper concentration between each use.
21. Observed the water to dispense from the 3-compartment ware washing sink at 76°F. The wash basin was observed with wash water measuring 102°F. The person in charge stated that they had been boiling water for use at the 3-compartment sink and that the water heater is turned off. The facility was observed to be operating without hot water. The person in charge turned on the hot water heater and water at 120°F was observed at the 3-compartment sink. Ensure that hot water is provided at the facility prior to opening for operation.

Facility observed operating at the palm Springs pride Event.
Facility approved to operate.

RECEIVED BY

DATE

11.6.21

EHS INITIALS

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OFFICES IN: RIVERSIDE, BLYTHE, CORONA, HEMET, INDIO, MURRIETA AND PALM SPRINGS
For more information call (888) 722-4234 or visit the Department Web Site - www.rivcoeh.org