



**County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH**

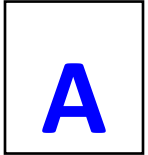
www.rivcoeh.org

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

| | | | | | | | |
|--|-------------------------------|-------------------------------|---------------------------------|----------------------------------|--|---------------------|---------------------------------|
| FACILITY NAME VILLAGE PUB | | | | | DATE 3/28/2017 | TIME IN 10:00 AM | TIME OUT 11:30 AM |
| LOCATION 266 S PALM CANYON DR, Palm Springs, CA 92262 | | | | | Facility Description Not Applicable | | |
| PERMIT HOLDER Chic LLC | | | | | E-MAIL Not Specified | | Major Violations 0 |
| PERMIT # PR0005356 | EXPIRATION DATE 03/31/2018 | SERVICE Routine inspection | RE-INSPECTION DATE 7/28/2017 | FACILITY PHONE # (619)320-701 | PE 3621 | DISTRICT 0022 | INSPECTOR NAME Carolinn Shay |
| | | | | | | | 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.



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 | | | | 2 |
| Jorge Gonzalez ServSafe 7/10/17 | | | | | | |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | | | |
| In | | 2. Communicable disease; reporting, restrictions & excl | | 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 prop | | 4 | | 2 |
| In | | 6. Adequate handwashing facilities supplied & accessib | | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | |
| In | N/O | N/A | 7. Proper hot and cold holding temperatures | | 4 | 2 |
| In | N/O | N/A | 8. Time as a public health control; procedures & record | | 4 | 2 |
| In | N/O | N/A | 9. Proper cooling methods | | 4 | 2 |
| In | N/O | N/A | 10. Proper cooking time & temperatures | | 4 | 2 |
| In | N/O | N/A | 11. Proper reheating procedures for hot holding | | 4 | 2 |
| PROTECTION FROM CONTAMINATION | | | | | | |
| In | N/O | N/A | 12. Returned and reserve of food | | | 2 |
| In | | | 13. Food: unadulterated, no spoilage, no contamination | | 4 | 2 |
| In | N/O | N/A | 14. Food contact surfaces: clean and sanitized | | 4 | 2 |
| Cl- ADW=50ppm; quat 200ppm / 122F | | | | | | |

| FOOD FROM APPROVED SOURCES | | | | COS | MAJ | OUT |
|---------------------------------------|-----|-----|--|-----|-----|-----|
| In | | | 15. Food obtained from approved source | | 4 | 2 |
| In | N/O | N/A | 16. Compliance with shell stock tags, condition, display | | | 1 |
| In | N/O | N/A | 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 | N/A | 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 | | 4 | 2 |
| 150F | | | | | | |
| 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 contaminati | 2 |
| 29. Washing fruits and vegetables | 1 |
| 30. Toxic substances properly identified, stored, use | 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 mate | 1 |
| 36. Equipment / Utensils properly installed, clean | 2 |
| 37. Equipment, utensils and linens: storage and u | 1 |
| 38. Adequate ventilation and lighting; designated ar | 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 | 1 |
| 44. Personal and cleaning items storage | 1 |

| PERMANENT FOOD FACILITIES | OUT |
|--|-----|
| 45. Floors, walls, ceilings: good repair / fully enc | 1 |
| 46. Floor, walls and ceilings clean | 1 |
| 47. No unapproved private homes / living or sleepin | 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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23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS

2

Inspector Comments: Observed several bar flies in the upstairs and downstairs bar areas. Eliminate flies and maintain facility free of vermin and clean and sanitize areas that vermin are found. Discontinue placing snap traps in storage closet that is used for to go packaging for food items. Use away from food and food items. Facility has regular, licensed pest control from Terminix.

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Discontinue storing glasses in bar coolers with lip contact surface in close proximity to buildup at bottom of coolers. Store items protected from potential contamination.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: Provide a proper bar gun holder for the downstairs bar gun that is missing one. Resurface or replace worn cutting boards in the kitchen area. Maintain equipment in good repair.

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

POINTS

2

Inspector Comments: Clean the buildup from inside bottom of bar coolers and in between cookline equipment. Maintain equipment clean.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

Inspector Comments: Clean the buildup from the floors beneath equipment in kitchen, under equipment in bar areas and walls in the bar areas. Maintain clean.

Overall Inspection Comments

Routine inspection conducted with a complaint investigation. Complainants allege they became ill after consuming various chicken meals and food at the facility. Inspector spoke to the chef Jorge Gonzalez. This Department does not divulge complainant information but Mr. Gonzalez stated that he had spoken to a customer that called and said they became ill about 30 minutes after consuming chicken strips. Mr. Gonzalez described the facilities process for preparing chicken strips. Chicken strips are made to order. Cook fills two small bowls, one with flour and one with buttermilk. Raw chicken is dipped in the buttermilk and the flour and then deep fried to an internal temperature of 170F. The bowls are then sent to the dishwasher and not re-used. Gloves are used to handle the raw chicken and then gloves are removed and disposed of hands washed. Tongs could also be used. Operator ran a report showing that several hundred various chicken meals are prepared and served monthly. All potentially hazardous food (PHF) was observed stored at proper temperature. Sanitizer was available and used properly and handwash sinks in kitchen were stocked properly. No chemicals were observed stored in food prep areas except for properly labeled sanitizer containers and bulk containers attached to warewash auto feed systems. Operator stated no employees reported to work ill or been off ill with the exception of one employee who is off work on a doctor's note. Operator provided documentation that the employee, with a respiratory illness, was taken off work prior to the time the complainants ate at facility. Employees onsite at time of inspection did not appear ill and hands were free of broken skin. Facility has licensed pest control that services facility regularly although some small bar flies were observed in the bar area due to buildup in those areas. Report emailed to Jorge Gonzalez.



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Signature

Jorge Gonzalez
Person in Charge
03/28/2017

Carolinn Shay
Environmental Health Specialist
03/28/2017