



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME THE DRAUGHTSMAN				DATE 7/30/2019	TIME IN 3:30 PM	TIME OUT 5:30 PM
ADDRESS 1501 N PALM CANYON Dr, Palm Springs, CA 92262				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Palm Grove Group LLC				EMAIL matt@arrivehotels.com		Major Violations 1
PERMIT # PR0071311	EXPIRATION DATE 10/31/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (760)507-1650	PE 3621	DISTRICT 0021
					INSPECTOR NAME Shanna Sidwell	Points Deducted 15

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 = 100-90 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. 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

B
SCORE 85

○ 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	1. Food safety certification Mathew Bagunu ServSafe 03/24/2021			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
○ In		2. Communicable disease; reporting, restrictions and exclusions		4	
○ In	N/O	3. No persistent 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 and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
○ In	N/O	N/A		4	2
○ In	N/O	○ N/A		4	2
○ In	N/O	N/A		4	2
○ In	N/O	N/A		4	2
○ In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
○ In	N/O	○ N/A			2
○ In		13. Food: unadulterated, no spoilage, no contamination		4	2
○ In	N/O	N/A		4	2
Quaternary ammonia 200ppm, High temp dishwasher 165F. / N/O					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved sources		4	2
○ In	N/O	N/A			2
○ In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
○ In		N/A			2
CONSUMER ADVISORY					
○ In		N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
○ In		○ N/A		4	2
WATER / HOT WATER					
○ In				4	2
Water Temperature 120F and above°F					
LIQUID WASTE DISPOSAL					
○ In				4	2
VERMIN					
○ In				4	2
○ In		N/A			1

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. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly 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	



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: Observed the following:
Observed cooked tomatoes with an internal temperature of 53F and beets with an internal temperature of 47F stored in the left side refrigerated flip top cold table unit. The chef and manager stated that all of the items stocked in the units on the line are stocked upon employee arrival/prep time. The chef stated that all of the items had been stocked into the unit approximately an hour prior. The inspector checked the items again after 30 minutes and observed no temperature change. All potentially hazardous items were immediately relocated to the walk-in for rapid cooling. This unit has been deemed incapable of holding potentially hazardous foods at 41F or below and has been impounded. A red impound tag has been placed on the exterior of the unit. This impound tag shall remain in place until a re-inspection of the unit occurs and approval for use is granted by a member of this department. A re-inspection of the unit has been scheduled for 8/6/19.

b. Observed beef patties in the cold drawers below the grill with an internal temperature of 47F. Observed gouda cheese in this unit to contain an internal temperature of 50F. The chef stated that all of the items had been stocked into the unit approximately an hour prior. The inspector checked the items again after 30 minutes and observed no temperature change. All potentially hazardous items were immediately relocated to the walk-in for rapid cooling. This unit has been deemed incapable of holding potentially hazardous foods at 41F or below and has been impounded. A red impound tag has been placed on the exterior of the unit. This impound tag shall remain in place until a re-inspection of the unit occurs and approval for use is granted by a member of this department. A re-inspection of the unit has been scheduled for 8/6/19.

c. Observed pico de gallo with an internal temperature of 54F and crumbled cheese with an internal temperature of 57F stored in the refrigerated flip top cold table unit to the left side of the kitchen. The chef stated that all of the items had been stocked into the unit approximately an hour prior. The inspector checked the items again after 30 minutes and observed no temperature change. All potentially hazardous items were immediately relocated to the walk-in for rapid cooling. This unit has been deemed incapable of holding potentially hazardous foods at 41F or below and has been impounded. A red impound tag has been placed on the exterior of the unit. This impound tag shall remain in place until a re-inspection of the unit occurs and approval for use is granted by a member of this department. A re-inspection of the unit has been scheduled for 8/6/19.

Ensure all potentially hazardous food items intended for cold holding are maintained at an internal temperature of 41F or below.

Violation Description: Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS
2

Inspector Comments: Observed the following:
A. During the preparation of a steak sandwich, the chef was observed to dip the cutting knife into a sanitizer bucket, then dry it with a soiled linen. The chef then proceeded to cut the sandwich in half with the contaminated knife. Ensure all utensils are properly washed, rinsed, sanitized, and air dried every 4 hours (if working with potentially hazardous food items), or as needed to prevent contamination.
B. Observed the bar guns and holsters to contain a build up of residue on the interior of the gun and drainage hole of the holster. Properly wash, rinse, and sanitize the interior of the bar gun and holster.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

16. COMPLIANCE WITH SHELL STOCK TAGS, CONDITION, DISPLAY

POINTS
2

Inspector Comments: Observed a metal container of fresh mussels stored in the walk in without the shell stock tag displayed. Ensure that all shell stock tags are clearly displayed with the stock until the entire stock is used up. The tag must then be removed and kept on file for 90 days. The inspector observed the previously filed shell stock tags.

Violation Description: Shellstock shall have complete identification tags and shall be properly stored and displayed. (114039 - 114039.5)



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18. COMPLIANCE WITH VARIANCE, SPECIAL PROCESS, HACCP PLAN

POINTS
2

Inspector Comments: Observed the following:

a. Observed this facility to be making kimchi in sealed jars without having a state approved HACCP plan. The jars were dated for 7/27/19. The kimchi was voluntarily discarded. Cease and discontinue the manufacturing of kimchi until a state approved HACCP plan is obtained.

b. Observed this facility to be utilizing reduced oxygen packaging for meats. Several items were observed to be in reduced oxygen packaging with date labels exceeding 48 hours -steak and thyme in the walk in(7/27/19), Steak and thyme on the cooks line refrigerator(7/26/19), ground pork in the cooks line refrigerator (6/28/19), thick cut bacon (7/21/19). Your retail food facility is not required to have an approved HACCP plan for ROP of potentially hazardous food if all the following standards are always met:

1. The food is labeled with the production time and date.
2. The food is held at 41° F or lower during refrigerated storage.
3. The food is removed from its package in the food facility within 48 hours after packaging. All of the items mentioned above were voluntarily discarded. Discontinue holding items in reduced oxygen packaging for longer than 48 hours. If this facility wishes to use reduced oxygen packaging in a different manner that listed above, a state approved HACCP plan will need to be obtained.

c. Observed raw fish held in reduced oxygen packaging in a non frozen state in the walk-in refrigerator with a label date of 7/27/19. Raw, fresh fish may only be packaged using ROP at the wholesale level with a HACCP plan under FDA guidelines and inspection. Fish cannot be packaged using ROP at the retail level unless it is frozen before, during, and after the packaging process and must still meet the requirements listed above. The fish was voluntarily discarded

Violation Description: Any deviation from standard health code requirements requires approval prior to implementation. A HACCP plan, variance, or specialized process must be approved, followed, and written documentation maintained at the facility. (114057, 114057.1, 114417.6, 114419, 114419.1-14419.3)

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

POINTS
1

Inspector Comments: Observed the following:

a. Observed a large hole in the ceiling above the water heater in the ware washing area. Seal the hole in an approved manner so that the finished product is smooth, easily cleanable, and non-absorbent.

b. Observed gaps around the roof access door. Provide weather stripping around the roof access door or eliminate the gaps in an approved manner to properly exclude vermin.

Violation Description: Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments: Observed the following:

a. Observed several open bulk items in the dry storage area. Ensure all bulk items are properly stored in food grade containers that can be completely sealed or contain tight fitting lids.

b. Observed uncovered meat in the walk in refrigerator. Ensure all items stored in the walk in are properly covered with a lid.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS
1

Inspector Comments: Observed the light bulbs in the ware washing area to be lacking covers and to not be shatter proof in construction. Replace the bulbs with ones that are shatter proof or provide covers for the light bulbs.

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments: Observed several soiled wiping cloths throughout the facility that were not properly stored in a sanitizing solution. Ensure all soiled cloths are stored in a sanitizing solution at the proper concentration between each use, unless discarded after a single use.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))



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Overall Inspection Comments

This routine inspection was conducted in conjunction with a food borne illness investigation CO0069964.

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (85=B). A re-inspection will be set for one week (08/6/19). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this department. Contact Shanna Sidwell with any questions at (760) 320-1048

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	
	
_____ Mathew Bagunu Person in Charge 07/30/2019	_____ Shanna Sidwell Environmental Health Specialist 07/30/2019

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):
 "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

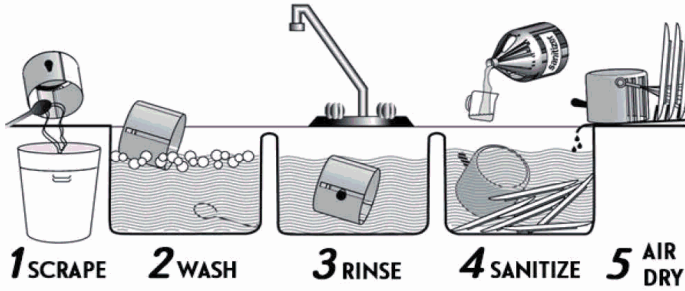
Cooked Food

Raw Meat, Raw Eggs

Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
 - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
 - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
 - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
 - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

PROPER FOOD THAWING METHODS

1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!

FOOD ALLERGENS

THE MAJOR 8

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	CORONA 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	HEMET 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	INDIO 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	MURRIETA 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	PALM SPRINGS 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	RIVERSIDE 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
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