



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

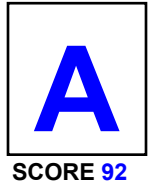
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME TOSCANA COUNTRY CLUB				DATE 11/6/2018	TIME IN 2:00 PM	TIME OUT 4:10 PM
ADDRESS 76003 VIA CLUB VILLA DR, Indian Wells, CA 92210				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Toscana Country Club Inc.				EMAIL Not Specified		Major Violation 0
PERMIT # PR0009144	EXPIRATION DATE 11/30/2018	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (760)404-144	P.E.# 2621	DISTRICT 0033
					INSPECTOR NAME Tiffany Su	Points 8

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



● 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			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In	2. Communicable disease; reporting, restrictions and e		4	
In	N/O 3. No persistent discharge from eyes, nose, and mou			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 pro		4	2
In	6. Adequate handwashing facilities supplied and acces			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 and rec		4	2
In	N/O N/A 9. Proper cooling methods		4	2
In	N/O N/A 10. Proper cooking time and temperature		4	2
In	N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	N/O N/A 12. Returned and re-service of food			2
In	13. Food: unadulterated, no spoilage, no contaminatio		4	2
In	N/O N/A 14. Food contact surfaces: clean and sanitized dishwasher 50 ppm chlorine /		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved sources		4	2
In	N/O N/A 16. Compliance with shell stock tags, condition, displa			2
In	N/O N/A 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A 18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY				
In	N/A 19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
In	N/A 20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER				
In	21. Hot and cold water available		4	2
		Water Temperature 120°F		
LIQUID WASTE DISPOSAL				
In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		4	2
In	N/A 24. Vermin proofing, air curtains, self-closing doors			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 storag	1
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. Adequate food storage; food storage container	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 repa	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate	1
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: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplie	1
44. Premises; personal item storage and cleaning item storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclos	1
46. Floors, walls, and ceilings: clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler certifications available, current, a	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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1. FOOD SAFETY CERTIFICATION

POINTS
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Inspector Comments: See "La Cucina" report. Please provide another certified food manager from an approved agency. In other words, provide one certified manager per food facility (country club has 2 food facilities).

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments: 1) Cover two containers of garnishes at prep line in old kitchen.
 2) Cover bulk bins of sugar and Semolina flour at prep table in new kitchen. Inspector covered at time of inspection.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments: 1) Install an approved splash guard on both sides of hand sink at ware wash area, old kitchen.
 2) Remove/discontinue use of cardboard at utensil shelf at end of prep line, old kitchen.
 3) Provide paper towels in a wall-mounted dispenser at cook line hand sink, new kitchen.
 4) Repair or replace cold drawers at prep line in new kitchen. Measured drawers to be 55F (observed on). Do not use this drawer until it can hold foods at 41F or below.
 5) Replace black plastic ice scoop holder at new kitchen. Observed holder cracked.
 6) Secure soap dispenser without the use of tape at flour table's hand sink.
 7) Provide wall-mounted soap dispenser at restaurant bar's hand sink. Observed only pump soap. Discontinue storing lemons at this hand sink.
 8) Adjust reach-in coolers against the wall at downstairs storage so that they hold foods at 41F or below. Observed two slabs of raw beef stored here with ambient temperature reading 47F. Per operator raw beef was just stored here a few minutes ago. Maintain potentially hazardous foods (PHFs) at 41F or below.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN;ADEQUATE CAPACITY

POINTS
1

Inspector Comments: Clean and maintain interior of ice machine at new kitchen.

Violation Description: All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation.(114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS
1

Inspector Comments: Store all dish racks and any other utensils 6" off the floor. Observed dish racks on floor at ware wash area.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS
1

Inspector Comments: Repair or replace digital thermometer at right cold drawers under grill at cook line, new kitchen. Observed not reading while drawers are plugged in.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: 1) Provide 1-inch air gap from end of all drain pipes to rim of floor sink under:

- prep sink at new kitchen,
- ice cream service (2 floor sinks), old kitchen.
- soda and juice machines, employee dining.

2) Clean and sanitize floors at employee dining. Per operator there was sewage back up at floor sinks of employee dining. Plumber (on site) had already snaked the line at time of inspection.

Employee dining shall self-close for future sewage back-ups.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

Inspector Comments: Discard leftover prepped/cooked food at the end of the day, at snack bar. Observed cooked bacon, cooked macaroni, and cheese left on counter.

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

POINTS

0

Inspector Comments: NOTE: Re-grout floor tiles at old kitchen's cook line by same time next year, or sooner. Observed grout worn down.

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: NOTE: See "La Cucina" report regarding food handler certs. Ensure all employees have current Riverside County cards prior to season starting.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed foods. (Riverside County Ordinance 567)



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Overall Inspection Comments

- 1) This was a routine inspection conducted from a previous closure due to facility's water temperature of 81F. Measured current water temperature to reach 120F. Maintain water temperature at 120F or higher. Facility is approved to open pending all corrections on report.
- 2) Per operator, Il Forno will operate until end of season, around May 15. La Cucina will operate until May 28th.

NOTE: Facility closed/not operating at time of inspection. Ensure foods are handled safely according to Health & Safety Code during operational hours.

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

Benansio
Person in Charge
11/06/2018

Tiffany Su
Environmental Health Specialist
11/06/2018