



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | | | | |
|---|-------------------------------|---------------------------------|--------------------------------|--|------------|---------------------|-----------------------------------|-----------------------|-----------------------|
| FACILITY NAME Mario's Italian Cafe IX | | | | DATE 7/2/2021 | | TIME IN 11:45 AM | | TIME OUT 2:30 PM | |
| ADDRESS 425 S Sunrise Wy, Palm Springs, CA 92262 | | | | FACILITY DESCRIPTION Not Applicable | | | | | |
| PERMIT HOLDER Mario Del Guidice | | | | EMAIL pdac13@aol.com | | | | Major Violations 1 | |
| PERMIT # PR0060374 | EXPIRATION DATE 12/31/2022 | SERVICE Follow-up inspection | REINSPECTION DATE 1/02/2022 | FACILITY PHONE # (760)360-4906 | PE 2621 | DISTRICT 0022 | INSPECTOR NAME Janet Sagastume | | Points Deducted 12 |

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 88

☒ 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 |
|--|---------------------------|---|--|------------------------------------|------------------------------------|
| <input checked="" type="radio"/> In | N/A | 1. Food safety certification | | | 2 |
| Ernie Foli. Serv Safe. Exp: 10/24/2023 | | | | | |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | | |
| <input checked="" type="radio"/> In | | 2. Communicable disease; reporting, restrictions and exclusions | | 4 | |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | 3. No persistent discharge from eyes, nose, and mouth | | | 2 |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | 5. Hands clean and properly washed; gloves used properly | | 4 | 2 |
| <input checked="" type="radio"/> In | | 6. Adequate handwashing facilities supplied and accessible | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | <input type="radio"/> N/A | 7. Proper hot and cold holding temperatures | <input checked="" type="radio"/> 4 | 2 |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | <input type="radio"/> N/A | 8. Time as a public health control; procedures and records | 4 | 2 |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | <input type="radio"/> N/A | 9. Proper cooling methods | 4 | 2 |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | <input type="radio"/> N/A | 10. Proper cooking time and temperature | 4 | 2 |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | <input type="radio"/> N/A | 11. Proper reheating procedures for hot holding | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | <input type="radio"/> N/A | 12. Returned and re-service of food | | 2 |
| <input checked="" type="radio"/> In | | | 13. Food: unadulterated, no spoilage, no contamination | 4 | 2 |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | <input type="radio"/> N/A | 14. Food contact surfaces: clean and sanitized | 4 | <input checked="" type="radio"/> 2 |
| Chlorine 50 ppm and 100ppm / dishmachine | | | | | |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT | |
|--|---------------------------|---|--|-----|-----|---|
| <input checked="" type="radio"/> In | | 15. Food obtained from approved sources | | 4 | 2 | |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | <input type="radio"/> N/A | 16. Compliance with shell stock tags, condition, display | | 2 | |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | <input type="radio"/> N/A | 17. Compliance with Gulf Oyster regulations | | 2 | |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | | |
| <input checked="" type="radio"/> In | | <input type="radio"/> N/A | 18. Compliance with variance, specialized process, and HACCP plan | | 2 | |
| CONSUMER ADVISORY | | | | | | |
| <input checked="" type="radio"/> In | | <input type="radio"/> N/A | 19. Written disclosure and reminder statements provided for raw or undercooked foods | | 1 | |
| SCHOOL AND HEALTHCARE PROHIBITED FOODS | | | | | | |
| <input checked="" type="radio"/> In | | <input type="radio"/> N/A | 20. Licensed health care facilities / public and private schools; prohibited foods not offered | 4 | 2 | |
| WATER / HOT WATER | | | | | | |
| <input checked="" type="radio"/> In | | | 21. Hot and cold water available | | 4 | 2 |
| Water Temperature °F | | | | | | |
| LIQUID WASTE DISPOSAL | | | | | | |
| <input checked="" type="radio"/> In | | | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| VERMIN | | | | | | |
| <input checked="" type="radio"/> In | | | 23. No rodents, insects, birds, or animals | | 4 | 2 |
| <input checked="" type="radio"/> In | | <input type="radio"/> 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 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 | | <input checked="" type="radio"/> 1 |
| 35. Warewashing: installed, maintained, proper use, test materials | | 1 |
| 36. Equipment / utensils: installed, clean, adequate capacity | | <input checked="" type="radio"/> 1 |
| 37. Equipment, utensils, and linens: storage and use | | <input checked="" type="radio"/> 1 |
| 38. Adequate ventilation and lighting; designated areas, use | | <input checked="" type="radio"/> 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 | | <input checked="" type="radio"/> 1 |
| 46. Floors, walls, and ceilings: clean | | <input checked="" type="radio"/> 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 | | <input checked="" type="radio"/> |
| COMPLIANCE AND ENFORCEMENT | | |
| 51. Plans approved / submitted | | |
| 52. Permit available / current | | |
| 53. Permit suspended / revoked | | |
| 54. Voluntary condemnation | | |
| 55. Impound | | <input checked="" type="radio"/> |



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: At the time of the inspection, the 3 refrigeration units impounded on 6/25/2021 were observed storing potentially hazardous food prior to approval for use from this Department.

Observed the walk-in refrigerator unable to maintain internal food temperatures at 41F and below. The following food items were observed with internal food temperatures between 47F - 50F:

- Cooked meatballs
- Raw eggs
- Marinara sauce
- Pepperoni
- Diced cheese
- Sausage patties
- Cooked chicken
- Mozzarella cheese
- Whipped cream
- Parmesan cheese
- Cheddar jack cheese
- Ham
- Salami
- Bacon
- Pastrami

The person in charge began to voluntarily discard the listed items.

The walk-in unit shall remain impounded and the red impound tag shall remain affixed until the unit has been repaired and the unit has been approved for use by a member of this Department. Do not use this unit to store potentially hazardous food until it has been approved for use. If the walk-in refrigerator has been found being used to store potentially hazardous food, further legal action will be taken. Contact this Department when the unit is ready for re-inspection, (760) 320-1048.

Provide repair invoice at the time of re-inspection.

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 interior of the ice machine to contain a build up of scale and bio film. Melt the ice away and properly wash, rinse, and sanitize the interior components of the ice machine.

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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

- Observed compressed wood soiled with food debris lining the shelves in the walk in refrigerator. Discontinue lining the shelves with compressed wood. Use shelf liners that are smooth, easily cleanable, and nonabsorbent.
- Observed the lids to the flip top refrigerated prep units at the cooks line to be lacking handles. Replace the missing handles for the lids.
- Observed large white pickle buckets being re-used to store other food items. Discontinue re-using single use containers. Use only food grade containers intended for multiple use.
- Observed the white cutting boards at the kitchen cooks line to be heavily scored. Resurface or replace the scored cutting boards so that they are maintained smooth and easily cleanable.
- Repair the non-functional walk in so that it is capable of maintaining potentially hazardous foods at 41F or below (See violation #7).

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



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

POINTS

1

Inspector Comments:

-Replace the deteriorated caulking around the 3 compartment ware washing sink and the 2 compartment prep sink.

Observed the following in need of cleaning:

- Food debris and grease accumulation on the underside of the 3-compartment ware washing sink
- Food debris and grease accumulation on sides of cooking equipment and refrigerated units at the kitchen cooks line.

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: -Observed wiping cloths stored in a chlorine sanitizer solution at a concentration greater than 200ppm. Ensure all wiping cloths are stored in a sanitizer solution at the proper chlorine concentration of 100ppm.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments:

-Observed the light fixture above the automatic dish washer to be missing a light shield cover. Provide 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.

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)

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

POINTS

1

Inspector Comments:

- Observed the grout in the ware washing area to be deteriorated and missing. Replace the missing/deteriorated grout.
- Repair or replace the missing and damaged cove base tiles in the ware washing area.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments:

- Observed the following in need of cleaning:
- Floors and floor sink below the automatic dishwasher.
- Walls below the automatic dishwasher and 3-compartment ware washing sink.

Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

50. GRADE CARD AND SIGNS POSTED, VISIBLE

POINTS

0

Inspector Comments: Observed the grade placard obstructed from view by an outdoor sign.

Facility shall have Department issued letter grade and public notification placards posted in a conspicuous place selected by the enforcement officer. Placards are not to be moved, removed or blocked.

Violation Description: Grade card shall be posted in a conspicuous place. Approved signs that notify food employees to wash their hands shall be posted at all handwashing lavatories. "No smoking" signs shall be posted in all food-related areas. Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. The health permit shall be posted in a conspicuous location. (113725.1, 113953.5, 113978, 114276 (f)(1), 114381 (e), Riverside County Ordinance 492)



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55. IMPOUND

POINTS

0

Inspector Comments: See #7

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

Overall Inspection Comments

This re-inspection was conducted to verify that all violations from the routine inspection conducted on 6/25/2021 have been corrected. At this time, this food facility has failed to meet the minimum requirements of the California Health and Safety Code, with a score of 88 = A. The B placard shall remain posted until the facility meets the minimum requirements. Removal or obstruction of the grade card may result in further legal action, which may include issuance of a citation.

Due to a second downgrade within a 2 year period this facility is required to attend an administrative hearing. The hearing will be held on July 9, 2021 at 2:00pm at 554 S. Paseo Dorotea, Ste. 1 Palm Springs, Ca. 92264.

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

Signature not captured due to
COVID 19 pandemic.

Kim
Person in Charge

07/02/2021

Janet Sagastume
Environmental Health Specialist

07/02/2021

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."

No foil or cardboard
on shelves!



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!



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
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Hemet
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Murrieta, CA 92563
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RIVERSIDE
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