



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME OLD TOWN COFFEE COMPANY -OOB				DATE 4/9/2021		TIME IN 10:15 AM		TIME OUT 11:00 AM	
ADDRESS 78100 MAIN ST #102, LA QUINTA, CA 92253				FACILITY DESCRIPTION OOB per COS					
PERMIT HOLDER Marcie Johnson -OOB				EMAIL mtyer@dc.rr.com otcc@lqbrew				Major Violations 0	
PERMIT # PR0010207	EXPIRATION DATE 03/31/2022	SERVICE Routine inspection	REINSPECTION DATE 10/09/2021	FACILITY PHONE # (760)564-5233	PE 2620	DISTRICT 0038	INSPECTOR NAME Yanet Monroy	Points Deducted 18	

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 82

☒ 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 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	7. Proper hot and cold holding temperatures		4	2
In	N/O	8. Time as a public health control; procedures and records		4	2
In	N/O	9. Proper cooling methods		4	2
In	N/O	10. Proper cooking time and temperature		4	2
In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
In	N/O	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	14. Food contact surfaces: clean and sanitized		4	2
		Chlorine /			

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	16. Compliance with shell stock tags, condition, display			2
In	N/O	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°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 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		1
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		



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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: Maintain at least one valid food manager certification on-site.
Certification provided at time of inspection is no longer valid due to employee no longer works at this facility.
Manager could not provide a valid certification.
Ensure an employee obtains an approved food safety certification.

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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Ensure that all hand sinks are properly stocked with soap and paper towels for proper handwashing.
-Observed both handsinks located at back preparation area and at front counter to have paper towels and soap dispensers empty.
-Observed domestic pump soap bottles of soap on handsinks.
Manager provide a roll of paper towels and placed it near hand sink located in the food preparation area at time of inspection.

Provide soap and paper towel dispense inside dispensers.
-Observed domestic pump soap bottles on handsinks instead of refilling commercial soap dispensers.

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed the following foods out of temperature:

-Sliced tomatoes at 56 F
-Cream cheese spread at 57 F
-Shredded american cheese at 56 F
-Hummus 58 F
-Guacamole 58 F
-Sour cream 56 F
-Butter 57 F
-Salmon at 61 F
-Milk (low fat milk, almond breeze milk, silk soy milk, planet oat milk) ranging from 45-61 F

-Sliced tomatoes, cream cheese spread, hummus, sour cream and butter were voluntarily discarded at time of inspection.
Per employees sliced tomatoes, cream cheese spread, hummus were placed at flip top at 6:00 am. Packets of butter and sour cream had been inside refrigeration unit a couple of days.

-Salmon, american cheese and avocado were relocated to another refrigerator, per employees food products had been prepared and stored inside flip top unit around 8:00 am.

-Milk observed stored on counter at room temperature near the espresso machine.
Per employee, milk was just stored on counter about an hour prior to inspection. Instructed employee to relocate milk inside the reach in refrigerator. Facility used to have a small reach in refrigeration unit underneath the counter but unit was in disrepair and was removed from facility.
Discontinue storing milks on counter, all dairy products must be kept refrigerated at 41 F or below.
Ensure potentially foods that food stored inside refrigeration units

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease.
-Observed fruit flies near the three compartment sink and dishwasher.
Eliminate fruit flies from facility by using approved pest control measures.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)



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33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

Inspector Comments: Food shall be stored at least 6" above the floor and in approved containers labeled as to contents.

-Observed several stacks of cup holders stored directly on the floor.

-Observed a box of cup lids stored directly on the floor.

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Maintain equipment in good repair.

-Observed flip top refrigerator to not be maintaining proper cold temperature (41 F).

Several potentially hazardous foods that were stored inside this unit were discarded at time of inspection due to not being at 41 F or below.

-Observed dishwasher located in the preparation area to be in disrepair.

Per employee dishwasher has not been operational for a long time.

Repair dishwasher or removed from facility.

-Observed door gaskets to reach in refrigerator located behind front counter to be detaching from door.

Repair and seal gasket in an approved manner.

-Observed cabinets to have raw wood.

Seal raw wood in an approved manner.

-Observed gasket on the lip of the ice machine to be detaching and deteriorating.

Replace gasket from ice machine.

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: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

-Observed refrigeration units to have debris inside bottom shelves.

-Observed gaskets of refrigeration units to have food debris in between gaskets.

-Observed inside cabinets to be dirty and have debris.

-Observed shoot inside the ice machine to be dirty and have slime.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location.

-Observed no thermometers in refrigeration units.

Provide thermometers to ensure refrigeration units are maintaining proper cold temperature.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: All clean and soiled linen shall be properly stored.

Observed several soiled and clean wiping clothes throughout facility, on counter tops, sinks, floor, table tops)

Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.

Observed lines used for wiping down stored on the counters.

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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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: Provide a 1 inch air gap on all draining pipes to prevent any sewage contamination.
-Observed draining pipes located next to the ice machine touching the floor sink cover.
-Observed draining pipes located underneath the three compartment to be touching the rim of the floor sink.

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Inspector Comments: Toilet facilities shall be maintained clean, sanitary and in good repair.

-Observed domestic pump soap bottle on hand sink and commercial dispensers to be empty.
Ensure commercial soap dispenser is refilled.

-Observed paper towel dispenser sitting on the hand sink.
Ensure dispenser is properly mounted on the wall.

-Observed restroom to have clutter and food equipment (toaster, warmer/cooler).
Remove all unnecessary equipment from restroom.
Remove any food equipment from the restroom, facility cannot store any food equipment inside restroom.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: The premises of each food facility shall be maintained clean and free of all items not necessary to the operation of the facility.

Observed storage area near the warewashing sink to be cluttered, floor cannot be seen from items store don the floor.
Eliminate any excess equipment and stored all other equipment on shelves, floor must be visible and be able to sweep under shelving.

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: Maintain floors, walls and ceiling clean and free from any type of accumulation.

-Observed ceiling tiles to be stained yellow, food stains and dust accumulation.
Eliminate stains from ceiling tiles.
-Observed wall along the three compartment sink to have black mold.
Eliminate mold from wall.
-Observed air vents to have dust accumulation.
Eliminate dust accumulation from air vents.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Ensure all employees have an approved Riverside County food handler card posted on site.

-Observed one food handler card to be expired (May 2020).
-Observed several food handler cards to be expired. Per employee, those cards that are expired employees no longer work at the facility.

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



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52. PERMIT AVAILABLE AND CURRENT

POINTS

0

Inspector Comments: Facility does not have a current health permit.
Permit expired on 3/31/20.
Invoice was provided to manager at time of inspection.

Violation Description: A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments: Observed in compliance with Industry Guidance.

Overall Inspection Comments

This was a routine inspection conducted during the Covid-19 pandemic.

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code. "A" card has been removed and a letter B card has been posted. B card must remain posted until removed by an employee of this department. A re-inspection will be set for one week (4/16/21) Ensure violations listed on this report are corrected by this date in order to be re-scored. Contact this Department for any questions at (760) 863-8287.

For resources and updates, please see the following websites:

State: <https://covid19.ca.gov>

CDC: <https://www.cdc.gov/coronavirus/2019-nCoV/index.html>

County public health: <https://www.rivcoph.org/coronavirus>

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.

Alexander Linares
Person in Charge

04/09/2021

Yanet Monroy
Environmental Health Specialist

04/09/2021

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

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Fax 760-921-5085

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Corona, CA 92882
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Fax 951-520-8319

HEMET
800 S Sanderson Ave #200
Hemet, CA 92545
Phone 951-766-2824
Fax 951-766-7874

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