



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>East Valley Golf Club</b>			DATE 3/13/2019	TIME IN 10:45 AM	TIME OUT 2:00 PM
ADDRESS 36211 Champins Dr, Beaumont, CA 92223			FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Morongo Band of Mission Indians			EMAIL Not Specified		
PERMIT # PR0054543	EXPIRATION DATE 01/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)845-899	PE 3622
		DISTRICT 0015	INSPECTOR NAME Beatriz Cornejo		Major Violation 2
					Points 20

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

B  
**SCORE 80**

○ 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 Henry Liaw/SS/8-7-19			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	2
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
		14. Food contact surfaces: clean and sanitized Quaternary Ammonia 200ppm			2

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		21. Hot and cold water available Water Temperature 120F at the 3-compartment sink°F		4	2
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	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	



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--	-------------------	-----------------------

**5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY**

POINTS

**2**

**Inspector Comments:** Employees are to properly wash hands when gloves are changed.

1. Observed employee changing gloves without adequate handwashing in between and proceeding to directly handle food. Employee was educated regarding hand washing requirements.
2. Observed employee wipe his face with the back side of his hand/glove and failing to wash hands immediately after this action. Employee was educated on hand washing requirements.

**Violation Description:** Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

POINTS

**2**

**Inspector Comments:** Adequate approved facilities shall be provided for hand washing.

1. Re-supply empty paper towel dispenser at the hand sink located at the snack bar.
2. Re-supply empty paper towel dispenser at the hand sink at the men's rest room (employees).
3. Re-supply empty soap dispenser adjacent to the secondary cook line.

**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))

**14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED**

⚠ **CRITICAL** ⚠

POINTS

**4**

**Inspector Comments:** All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried. Observed several clean utensils stored in containers on clean utensil shelf with rodent droppings in the containers. Person in charge removed all utensils in said area and employee re-washed, rinsed, and sanitized affected utensils during the inspection.

**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)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

⚠ **CRITICAL** ⚠

POINTS

**4**

**Inspector Comments:** Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. Observed evidence of an active rodent infestation throughout the facility (documented details on comments of report). Facility is hereby closed due to active rodent infestation. Observed one dead German cockroach at the liquor room adjacent to the snack bar.

**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)

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

POINTS

**1**

**Inspector Comments:** Facility shall only use approved pest control measures.

1. Remove fly swatters observed under the dish machine and at the bar area.
  2. Remove all snap traps (for rodents) observed throughout food preparation/food storage areas.
  3. Remove all unapproved rodent poison pellets observed.
- Use approved pest control methods.

**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)



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**31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

**POINTS**

1

**Inspector Comments:** Food shall be stored in approved, smooth, easily-cleanable containers with tight-fitting lids. Transfer all open bulk food (ie., flour, sugar, rice) stored in open original packaging at the dry storage area into approved containers with tight fitting lids.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

**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. Clean and maintain the following:

1. Rolling bulk food containers.
2. Domestic Kitchen-Aid stand mixer observed with dough encrustations. Facility must replace with commercial, NSF or equivalent, approved equipment.
3. Stained food processor.
4. Dust/debris on all shelving.
5. Grease deposits on all hood filters at both cook lines.
6. Grease deposits on hood canopy and Ansul fire suppression lines/nozzles at both cook lines.
7. Mold on the plastic deflector plate of the small ice machine.
8. Metal shavings and grease on the industrial can opener and can opener holder.
9. Interior of the oven at the small cook line.
10. Excessive grease/filth on top, below, and between all main cook line equipment including wheels/casters for equipment.
11. Remove soiled/greasy linens wedged in between the deep fryers.
12. Interior of the deep fryer cabinets.
13. Food debris in the interior of the oven below the stove.
14. Remove heavily stained/soiled plastic protective liner on lower shelf of table below charbroiler at the main cook 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:** Utensils and equipment shall be handled and stored in an approved manner and protected from contamination.

1. Discontinue hanging in-use tongs from the oven door handle at the stove.
2. Discontinue storing ice scoop with the scoop portion touching the soda drain gate at the soda fountain located at the snack bar.
3. Discontinue wedging knife in between the cold table insert and the actual food container.

**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**

0

**Inspector Comments:** Note:

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. Replace all missing light shields over non-shatterproof lighting to prevent possible food contamination.

**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)



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**41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR**

POINTS

1

**Inspector Comments:** All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair.

1. Repair leak observed at the hand sink located adjacent to the main cook line.
2. Observed faucet installed above sanitizer compartment at the 3-compartment sink (two faucets installed to reach all compartments) not dispensing hot water. Repair in an approved manner.

**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)

**46. FLOORS, WALLS, AND CEILINGS: CLEAN**

POINTS

1

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be maintained clean. Clean and maintain all floors throughout the facility and stained ceiling tiles adjacent to the main cook line.

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

**49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE**

POINTS

1

**Inspector Comments:** Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. Observed several expired food handler cards. All employees must obtain and maintain current and valid Riverside County food handler cards.

**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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**Overall Inspection Comments**

This facility has been closed due observed evidence of an active rodent infestation. Excessive dried droppings (short, rounded) and shiny droppings consistent with a current and existing infestation observed in the following food preparation/food storage areas:



1. On the floors under the bulk food containers (adjacent to clean utensil shelves).
2. Inside of stainless steel containers storing clean utensils on clean utensil shelves.
3. On prep table behind the meat slicer (adjacent to secondary cook line)
4. Under all equipment at the secondary cookline.
5. On parts of cook line equipment (Groen tilt skillet unit).
6. On floors underneath all main cook line equipment.
7. On floors under shelving at the dry storage area.
8. On utensils (tray stored on shelf) at the dry storage area.
9. On top of the sanitizer bucket supplying the dish machine.
10. On top of bulk food (sugar) container lid.

Facility furnished proof of pest control services invoice rendered by Lloyd Pest Control on 3/11/19. Technician noted "It was reported by cook that they removed one rodent from trap by dishwasher." Several exclusion items were listed by provider. Observed unapproved snap traps for rodents in the kitchen/food preparation areas. Also observed two areas with rodent poison pellets in food preparation/food storage areas. Use approved pest control services deemed safe for food preparation areas only. Facility must eradicate all rodent activity within facility, eliminate all rodent droppings in a safe manner, clean and sanitize all affected areas, properly sanitize all affected food contact surfaces (utensils), and use only approved pest control methods prior to contacting the department for a re-inspection to re-open facility. Contact Beatriz Cornejo at (951) 766-2824 if you have any questions.

This facility has failed to meet the minimum requirements of the California Health and Safety Code (80=B). Due to continued violations of the California Health and Safety Code an administrative hearing will be held prior to a re-inspection. The administrative hearing will be held at 800 S. Sanderson Ave., Ste. 200 Hemet, CA 92545 on Thursday, March 21, 2019 at 8:00 AM. "B" card posted. "A" card removed.

This inspection was initiated due to a complaint received by this department. A complaint investigation was also conducted at this time (CO0068372).

**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](http://www.rivcoeh.org).

Signature	
	
_____ Travis Cho Person in Charge 03/13/2019	_____ Beatriz Cornejo Environmental Health Specialist 03/13/2019

## 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."

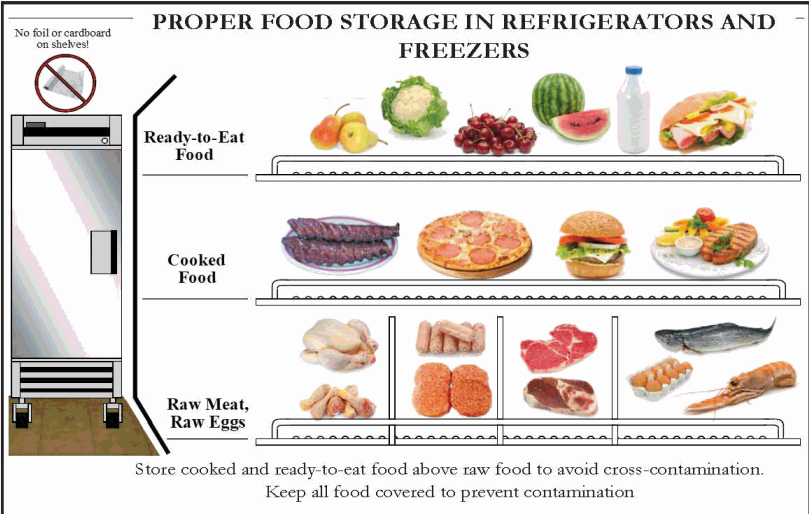
A food facility may be closed for any of the following reasons:

- 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



No foil or cardboard on shelves!

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

							
<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



**FOOD ALLERGENS**

**THE MAJOR 8**

MILK, EGGS, FISH, SHELLFISH, WHEAT, SOYBEANS, PEANUTS, TREE NUTS

## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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