



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>HYATT REGENCY SUITES PALM SPRINGS</b>				DATE 5/3/2021	TIME IN 11:00 AM	TIME OUT 1:00 PM
ADDRESS 285 N PALM CANYON DR, Palm Springs, CA 92262				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER PSH Holdings, Inc.				EMAIL barry.salyer@hyatt.com		Major Violations 1
PERMIT # PR0004651	EXPIRATION DATE 02/28/2022	SERVICE Routine inspection	REINSPECTION DATE 5/10/2021	FACILITY PHONE # (619)322-9000	PE 3622	DISTRICT 0021
				INSPECTOR NAME Shanna Sidwell	Points Deducted 16	

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 84**

○ 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 ServSafe Cecilia Connolly 10/22/24			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/A	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A		4	2
200ppm Quaternary ammonia/50ppm chlorine dishwasher / N/O					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/A	N/A			2
In	N/A	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In	N/A	N/A			2
CONSUMER ADVISORY					
In	N/A	N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	N/A	N/A		4	2
WATER / HOT WATER					
In		21. Hot and cold water available Water Temperature 120F and above°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	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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**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**

**2**

**Inspector Comments:** Observed the hand washing sink adjacent to the kitchen cook line and in the "Share Bar" to be lacking paper towels in the wall mounted dispenser. Ensure that all hand washing stations are maintained fully stocked and readily available for use at all times.

**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**

**⚠ CRITICAL ⚠**

**POINTS**

**4**

**Inspector Comments:** Observed the following items stored in the 6 drawer refrigerated prep unit at the cooks line with the corresponding internal temperatures:

- Hot dogs (45F)
- Raw hamburger patties (46F)
- Chicken strips (46F)
- Chicken wings (45F)
- Cooked pasta (45F)

The chef stated that the items had been stored in the unit since the day prior. All of the items listed above were voluntarily discarded by the chef.

Observed the following items stored in the single door refrigerator "3" adjacent to the cooks line with the corresponding internal temperatures:

- Vanilla yogurt (47F)
- cut watermelon (46F)
- various sliced and block cheeses (47F-49F)

The chef stated that the items had been stored in the unit since the day prior. The chef voluntarily discarded the items listed above.

The units listed above have been deemed incapable of holding potentially hazardous food items at 41F or below and have been impounded by the inspector. A red impound tag has been placed on the exterior of units and shall remain posted until all the necessary repairs have been made, a re-inspection occurs and approval for use is granted by a member of this Department.

**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)

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

**POINTS**

**1**

**Inspector Comments:** Observed the air curtain above the delivery door to be non-functional. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes. Repair the non-functional air curtain.

**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)

**25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE**

**POINTS**

**2**

**Inspector Comments:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. The inspector observed no paper towels in the hand washing sink at the bar area. The employee of the bar area stated that they do not use the hand washing sink. When asked where the employees are washing their hands, the employee stated that they are washing their hands at the 3-compartment ware washing sink and using a linen wash cloth to dry their hands. The inspector educated the employee on proper hand washing procedure. Hands shall be washed at approved hand washing stations only.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)



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**28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION**

**POINTS**

**2**

**Inspector Comments:** -Observed linen towels used to line drawers below food in the refrigerated drawers at the cooks line. Discontinue lining drawers with linen towels. Use only approved food grade materials.  
 - Observed the interior of the ice machine to contain a build up of bio film along the ice chute. Melt off the ice and properly wash, rinse, and sanitize the interior components of the ice machine.  
 - Observed boxes of produce stored on the floor of the walk in refrigerator. Discontinue storing produce on the floors of the walk in refrigerator. Ensure all food items are properly stored on approved shelving 6 inches above the floor.  
 - Observed open bulk bags of pasta, graham cracker crumbs, and mashed potato mix in the dry storage area. Ensure all open bulk food items are properly stored in air tight food grade containers once opened.

**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:** -replace the missing caulking around the hand washing sink adjacent to the kitchen cook line.  
 - Repair the damaged door handle at the tall single door freezer "7" adjacent to the cook line.

**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 the dusty metal storage racks for the pots and pans across from the kitchen prep area.  
 - Clean the accumulation of dust from the grease collection baffles above the kitchen cook line and the prep area cook line.  
 - Clean the food residue and spillage from the single door refrigeration unit on the opposite side across from the kitchen 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:** Observed tongs stored on oven handles in the kitchen cooks line. Ensure all utensils are properly stored in a manner that prevents possible contamination.

**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 a missing grease collection baffle in the exhaust hood at the kitchen cook line. Replace the missing grease collection baffle to ensure adequate ventilation of cooking exhaust fumes.

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

POINTS

1

**Inspector Comments:** Observed the following in need of repair:

- Damaged and worn floor tiles and missing grout throughout the facility but especially in the dish washing area.
- Damaged and soiled ceiling tiles throughout the facility.
- Damaged and leaking ceiling in the dry storage area.

Observed the following in need of cleaning:

- Floors behind the ice machine
- stained and soiled floor sink below the 3-compartment sink
- floor sinks in the "share bar"
- Floors below equipment in the "share bar"
- Floors below the fryer cabinet at the cooks line.

**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)

**55. IMPOUND**

POINTS

0

**Inspector Comments:** The following units

were observed to be incapable of holding potentially hazardous foods at the required holding temperature of 41F or below: single door refrigeration unit "3" adjacent to the kitchen cook line, 6 drawer refrigerated prep unit at the kitchen cook line. These units have been impounded by the inspector until the necessary repairs have been made. A red impound tag has been placed on the units listed above and is to remain posted until a re-inspection occurs and approval for use is granted by a member of this department.

**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.

**84. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES**

POINTS

0

**Inspector Comments:** -Observed an employee to have removed their mask while speaking with another employee in the prep area.  
- Observed employees in the kitchen area to be wearing their mask below their nose occasionally while working.

Education provided by the inspector.



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**Overall Inspection Comments**

This routine inspection was conducted in conjunction with a complaint investigation CO0078695 and CO0078697. The following units were observed to be incapable of holding potentially hazardous foods at the required holding temperature of 41F or below: single door refrigeration unit "3" adjacent to the kitchen cook line, 6 drawer refrigerated prep unit at the kitchen cook line. These units have been impounded by the inspector until the necessary repairs have been made. A red impound tag has been placed on the units listed above and is to remain posted until a re-inspection occurs and approval for use is granted by a member of this department.

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (84 = B). A re-inspection will be set for one week (05/10/21). 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**

\_\_\_\_\_  
Barry Salyer  
Person in Charge  
05/03/2021

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Shanna Sidwell  
Environmental Health Specialist  
05/03/2021



## 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."

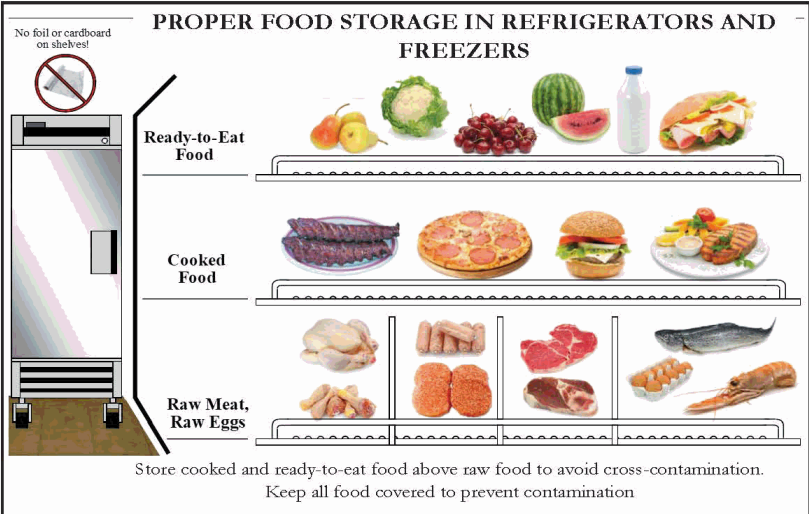
A food facility may be closed for any of the following reasons:

- 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."

### 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!



MILK

EGGS

FISH

SHELLFISH

WHEAT

SOYBEANS

PEANUTS

TREE NUTS

THE MAJOR 8 FOOD ALLERGENS

## 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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