



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME WAL-MART #1832 - BAKERY				DATE 3/11/2022		TIME IN 2:00 PM		TIME OUT 3:00 PM	
ADDRESS 5601 E RAMON RD, Palm Springs, CA 92262				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER WALMART INC.				EMAIL ngstine.s01832.us@wal-mart.co				Major Violations 1	
PERMIT # PR000908	EXPIRATION DATE 10/31/2023	SERVICE Routine inspection	REINSPECTION DATE 3/18/2022	FACILITY PHONE # (760)322-3406	PE 2615	DISTRICT 0024	INSPECTOR NAME Shanna Sidwell	Points Deducted 8	

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.
GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

**FACILITY
CLOSED**
CA HEALTH &
SAFETY CODE
SECTION 113960

☒ 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			<input checked="" type="radio"/> 2
1. Food safety certification				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<input checked="" type="radio"/> In			4	
<input checked="" type="radio"/> In	N/O			2
2. Communicable disease; reporting, restrictions and exclusions				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O			2
3. No persistent discharge from eyes, nose, and mouth				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/> In	N/O		4	2
5. Hands clean and properly washed; gloves used properly				
<input checked="" type="radio"/> In				2
6. Adequate handwashing facilities supplied and accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	4	2
8. Time as a public health control; procedures and records				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O	N/A	4	2
9. Proper cooling methods				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O	N/A	4	2
10. Proper cooking time and temperature				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O	N/A	4	2
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O	N/A		2
12. Returned and re-service of food				
<input checked="" type="radio"/> In			4	2
13. Food: unadulterated, no spoilage, no contamination				
<input checked="" type="radio"/> In	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				
200ppm quaternary ammonia / N/O				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In			4	2
15. Food obtained from approved sources				
<input checked="" type="radio"/> In	N/O <input checked="" type="radio"/> N/A			2
16. Compliance with shell stock tags, condition, display				
<input checked="" type="radio"/> In	N/O <input checked="" type="radio"/> N/A			2
17. Compliance with Gulf Oyster regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A			2
18. Compliance with variance, specialized process, and HACCP plan				
CONSUMER ADVISORY				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A			1
19. Written disclosure and reminder statements provided for raw or undercooked foods				
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A		4	2
20. Licensed health care facilities / public and private schools; prohibited foods not offered				
WATER / HOT WATER				
<input checked="" type="radio"/> In			<input checked="" type="radio"/> 4	2
21. Hot and cold water available				
Water Temperature 77-106°F				
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/> In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
<input checked="" type="radio"/> In			4	2
23. No rodents, insects, birds, or animals				
<input checked="" type="radio"/> In	N/A			<input checked="" type="radio"/> 1
24. Vermin proofing, air curtains, self-closing doors				

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	<input checked="" type="radio"/> 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	<input checked="" type="radio"/>
54. Voluntary condemnation	
55. Impound	



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FACILITY NAME WAL-MART #1832 - BAKERY	DATE 3/11/2022	PERMIT # PR0009098
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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: Observed this facility to be lacking a valid food managers safety certification.

Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Obtain a valid food managers safety certification within 60 days and maintain it on site and readily available for review by this Department.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

0

Inspector Comments: See violation 21

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)

21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: This facility was observed to be lacking a consistent supply of hot water. The 3-compartment ware washing sink was observed to dispense warm water at 77F. The hot water was checked again later in the inspection and was observed to dispense at 106F. The hot water was checked again prior to the end of the inspection and was observed to reach a maximum temperature of 87F. The water temperatures were observed to be consistent at all sinks throughout the facility.

This violation has resulted in an immediate closure of the facility by this Department. The inspector instructed the manager to immediately discontinue operation of the facility. The facility shall remain closed until hot water at the minimum required temperature of 120F is provided. The 3 compartment ware washing sink, single compartment prep sink, and mop sink must be supplied with hot water at 120F. All hand hand washing sinks must be supplied with warm water at 100F.

A closure sign was posted at the front service counter of the Deli. The closure sign shall remain posted until the closure violation is abated, a re-inspection of the facility occurs, and approval to re-open for operation is granted by a member of this Department.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

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

POINTS

1

Inspector Comments: Observed an insect light positioned directly above racks of clean dishes across from the 3-compartment sink. Insect-control devices shall not be located over food or a food-related area. The manager relocated the racks of clean dishes at time of the inspection.

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)

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

POINTS

1

Inspector Comments: Observed the ceiling panel above the automatic dishwasher to be missing. Replace the ceiling panel to ensure that the facility is maintained full enclosed and vermin proofed.

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)



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53. PERMIT SUSPENDED / REVOKED

POINTS

0

Inspector Comments: At the time of the inspection, the facility was observed to be lacking hot water at the minimum required temperature of 120F. The hot water throughout the facility was observed to range from 77F-106F. This violation has resulted in an immediate closure of the facility by this Department. The inspector instructed the manager to immediately discontinue operation of the facility. The facility shall remain closed until hot water at the minimum required temperature of 120F is provided. The 3 compartment ware washing sink, single compartment prep sink, and mop sink must be supplied with hot water at 120F. All hand hand washing sinks must be supplied with warm water at 100F.

A closure sign was posted at the front service counter of the Deli. The closure sign shall remain posted until the closure violation is abated, a re-inspection of the facility occurs, and approval to re-open for operation is granted by a member of this Department.

Please contact an inspector from this Department to schedule a re-inspection of the facility at (760) 320-1048. If a re-inspection is not scheduled, a re-inspection will be conducted on 3/18/22.

Violation Description: If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

Overall Inspection Comments

At the time of the inspection, the facility was observed to be lacking hot water at the minimum required temperature of 120F. The hot water throughout the facility was observed to range from 77F-106F. This violation has resulted in an immediate closure of the facility by this Department. The inspector instructed the manager to immediately discontinue operation of the facility. The facility shall remain closed until hot water at the minimum required temperature of 120F is provided. The 3 compartment ware washing sink, single compartment prep sink, and mop sink must be supplied with hot water at 120F. All hand hand washing sinks must be supplied with warm water at 100F.

A closure sign was posted at the front service counter of the Deli. The closure sign shall remain posted until the closure violation is abated, a re-inspection of the facility occurs, and approval to re-open for operation is granted by a member of this Department.

Please contact an inspector from this Department to schedule a re-inspection of the facility at (760) 320-1048. If a re-inspection is not scheduled, a re-inspection will be conducted on 3/18/22.

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.

Daniel Martinez
Person in Charge

03/11/2022

Shanna Sidwell
Environmental Health Specialist

03/11/2022

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
Fax 951-520-8319

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

INDIO
47-950 Arabia St #A
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8303

MURRIETA
30135 Technology Dr #250
Murrieta, CA 92563
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Palm Springs, CA 92264
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