



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | | | | |
|---|-------------------------------|-------------------------------|--------------------------------|--|------------|--------------------|----------------------------------|-----------------------|--|
| FACILITY NAME Sam's Family Spa | | | | DATE 11/4/2020 | | TIME IN 1:40 PM | | TIME OUT 3:21 PM | |
| ADDRESS 70875 Dillon Rd #A, Desert Hot Springs, CA 92241 | | | | FACILITY DESCRIPTION Not Applicable | | | | | |
| PERMIT HOLDER Yamin Irrevocable Grantor Trust | | | | EMAIL richard@phgre.com | | | | Major Violations 1 | |
| PERMIT # PR0003464 | EXPIRATION DATE 08/31/2023 | SERVICE Routine inspection | REINSPECTION DATE 5/04/2021 | FACILITY PHONE # (760)329-6457 | PE 2610 | DISTRICT 0023 | INSPECTOR NAME Shakeya Rhodes | 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

**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 | 1. Food safety certification | | <input checked="" type="radio"/> 2 |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | |
| <input checked="" type="radio"/> In | | 2. Communicable disease; reporting, restrictions and exclusions | 4 | |
| <input checked="" type="radio"/> In | N/O | 3. No persistent discharge from eyes, nose, and mouth | | 2 |
| <input checked="" type="radio"/> In | N/O | 4. Proper eating, tasting, drinking or tobacco use | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | |
| <input checked="" type="radio"/> In | 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 | 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 |
| <input checked="" type="radio"/> In | | 13. Food: unadulterated, no spoilage, no contamination | 4 | 2 |
| <input checked="" type="radio"/> In | N/O | 14. Food contact surfaces: clean and sanitized | 4 | 2 |
| | | not set up / not set up | | |

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|--|-----|--|-----|-----|
| <input checked="" type="radio"/> 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 | | | | |
| <input checked="" type="radio"/> In | | 21. Hot and cold water available | 4 | 2 |
| | | Water Temperature 122.1F at 2-compartment sink°F | | |
| LIQUID WASTE DISPOSAL | | | | |
| <input checked="" type="radio"/> 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 | | <input checked="" type="radio"/> 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 | | <input checked="" type="radio"/> 1 |
| 36. Equipment / utensils: installed, clean, adequate capacity | | <input checked="" type="radio"/> 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 | | <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 | | |
| COMPLIANCE AND ENFORCEMENT | | |
| 51. Plans approved / submitted | | |
| 52. Permit available / current | | |
| 53. Permit suspended / revoked | | <input type="radio"/> |
| 54. Voluntary condemnation | | |
| 55. Impound | | |



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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: Observed no food manger certificate available on-site. Maintain at least one valid food manager certification on-site.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed the following:

- 1) 1 dead mouse on sticky trap near bagged ice storage freezer.
- 2) An accumulation of rodent droppings on floors below shelving at dry storage area, on shelving inside cleaning equipment storage cabinet at customer self-service area and on shelving near candy at dry storage area.

Eliminate rodents and droppings from facility using safe and legal methods.

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: Observed missing ceiling tile above office area and gaps between ceiling tiles near ducts and above storage shelving at dry storage area. Properly replace missing ceiling tile and close gaps between ceiling tiles to prevent the entrance of vermin.

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: Observed 2 employees unaware of proper warewashing techniques. Training and informational sticker provided.

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)

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

1

Inspector Comments: Observed no test strips available. Provide proper test strips to maintain proper sanitizer concentration during warewashing and at sanitizer buckets.

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

POINTS

1

Inspector Comments: Observed the following:

- 1) Rodent droppings on shelving with candy at dry storage area. Clean and sanitize shelving.
- 2) An accumulation of ice build-up on inner surfaces of ice cream reach-in freezer. Remove ice build-up from inner surfaces of reach-in freezer.

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)



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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: Observed rodent droppings on floors inside cleaning equipment cabinets at customer self-service area, below shelving at dry storage area and near bottles of soda in dry storage area. Clean and sanitize affected areas.

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

53. PERMIT SUSPENDED / REVOKED

POINTS

0

Inspector Comments: Vermin infestation

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)

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments: Observed in compliance with Industry Guidance.

Overall Inspection Comments

At this time this facility had failed to meet the minimum requirements of the California Health and Safety Code (88 = B) and facility has been closed due to vermin infestation. A re-inspection will be set for one week (11/10/2020). Ensure violations listed on this report are corrected by this date in order for facility to be re-opened and re-scored. "Facility Closed" sign posted. "A" card removed. "Facility Closed" sign must remain posted until removed by an employee of this Department. Contact Shakeya Rhodes 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

Signature not captured due to
COVID 19 pandemic.

Lisa
Person in Charge
11/04/2020

Shakeya Rhodes
Environmental Health Specialist
11/04/2020

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

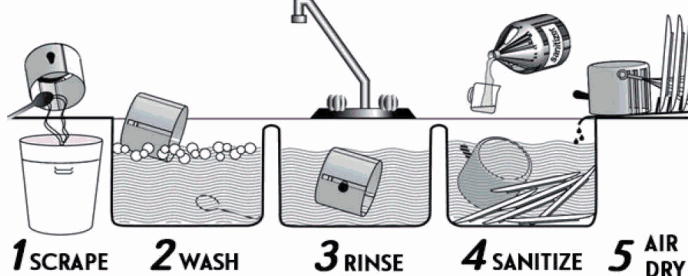
Cooked
Food

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
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Hemet, CA 92545
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Fax 951-766-7874

INDIO
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Indio, CA 92201
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