



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

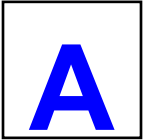
www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME Popeyes						DATE 8/22/2018		TIME IN 12:00 PM		TIME OUT 1:00 PM	
LOCATION 46155 Dillon Rd, Coachella, CA 92236						Facility Description Not Applicable					
PERMIT HOLDER GPD Group						E-MAIL Not Specified				Major Violation 0	
PERMIT # PR0068827	EXPIRATION DATE 11/30/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (440)808-329	PE 2621	DISTRICT 0036	INSPECTOR NAME Brian Martinez		Points 6		

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.



SCORE 94

○ 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/O	1. Food safety certification				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions & ex			4	2
In	N/O	3. No 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 pro			4	2
In		6. Adequate handwashing facilities supplied & accessi				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
	N/O	N/A	8. Time as a public health control; procedures & record		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time & temperatures		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reserve of food			2
In			13. Food: unadulterated, no spoilage, no contaminatio		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
200+QT /						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved source		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, displa			1
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
In			21. Hot and cold water available		4	2
120°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			24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION		OUT
25. Person in charge present and performs duties		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storag		2
28. Food separated and protected from contamin		2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, u		1
FOOD STORAGE / DISPLAY / SERVICE		
31. Self-service: utensils, food types, maintained		1
32. Consumer self-service		1
33. Food properly labeled and adequate storage		1

EQUIPMENT/UTENSILS/LINENS		OUT
34. Utensils and equipment approved, good repa		2
35. Warewashing facilities approved; testing ma		1
36. Equipment / Utensils properly installed, clean		2
37. Equipment, utensils and linens: storage and		1
38. Adequate ventilation and lighting; designated a		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		1
PHYSICAL FACILITIES		
41. Plumbing, in good repair, properly installed		2
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplie		1
44. Personal and cleaning items storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully e		1
46. Floor, walls and ceilings clean		1
47. No unapproved private homes / living or sleep		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler cards available; current, vali		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available and current		
53. Permit suspended / revoked		



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FACILITY NAME
Popeyes

DATE
8/22/2018

PR #
PR0068827

1. FOOD SAFETY CERTIFICATION

POINTS

0

Inspector Comments: Ana Rosales ServSafe 10/28/2021

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Front corner paper towel dispenser is not working. properly. Ensure all dispensers at hand sinks work at all times.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: Caulking is peeling and coming apart inside walk in refrigeration unit. Repair/ seal compromised areas. Remove portable air conditioning unit placed on raw chicken prep table. This unit is not approved for storage on food preparation surfaces.

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR, WASTE WATER DISPOSAL

POINTS

2

Inspector Comments: Pipes are leaking at back hand sink. Repair waste water disposal plumbing not to leak for this sink.

Overall Inspection Comments

Investigation conducted due to report of unattended chicken being left out on counter tops. Ensure all food not attended to is placed in storage until enough time is available to continue with its preparation.

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

ANA RUTH ROSALES

Person in Charge

08/22/2018