



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Woody's Palm House						DATE 7/11/2018	TIME IN 11:00 AM	TIME OUT 1:00 PM
LOCATION 450 S Palm Canyon, Palm Springs, CA 92262						Facility Description Not Applicable		
PERMIT HOLDER The Palm House LLC						E-MAIL wayne_a_woodliff@yahoo.com		Major Violations 2
PERMIT # PR0070469	EXPIRATION DATE: 05/31/2018	SERVICE Routine inspection	RE-INSPECTION DATE 7/11/2018	FACILITY PHONE #: (760)778-3520	PE 2621	DISTRICT 0022	INSPECTOR NAME Carolinn Shay	Points Deducted 19

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.

B
SCORE 81

- 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 Wayne Woodliff ServSafe 7/15/20			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
○ In		2. Communicable disease; reporting, restrictions & exclusions		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 properly		4	2
○ In		6. Adequate handwashing facilities supplied & 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
Quat 0ppm; Chlorine 0ppm / >100F					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	2
○ In	N/O	○ N/A			1
○ In	N/O	○ N/A			1
CONFORMANCE WITH APPROVED PROCEDURES					
○ In		○ N/A			2
CONSUMER ADVISORY					
○ In	N/O	N/A			1
HIGHLY SUSCEPTIBLE POPULATIONS					
○ In		○ N/A			2
WATER / HOT WATER					
○ In		21. Hot and cold water available >120F		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		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 storage	2
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. 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 repair	○ 2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	○ 2
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, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floor, 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 cards available; current, valid	○ 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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PR #

PR0070469

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

CRITICAL

POINTS
4

Inspector Comments: Observed the dishwasher dispensing 0ppm chlorine based sanitizer. Observed quaternary ammonia sanitizer in the sanitizer buckets at too low of a concentration for the test strips to test. The operator did not have another container of sanitizer for the dishwasher so this unit is impounded until it has sanitizer and is capable of sanitizing at 50ppm. Observed live flies landing on cutting boards and live cockroaches on food prep surfaces. All utensils, dishes and food prep. surfaces shall be properly, washed, rinsed and sanitized.

Food contact surfaces shall be properly sanitized using one of the following methods: 100ppm chlorine for 30 seconds; 200ppm quaternary ammonia for 60 seconds; or 25ppm iodine for 60 seconds.
Maintain in approved manner.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

CRITICAL

POINTS
4

Inspector Comments: Observed live cockroaches in various stages of development on top of and under the dishwasher, on top of and inside the non-working reach in refrigerator and on the walls and floors by the leaking sinks. Facility provided a receipt showing pest control was done on 6/28/2018. This facility is ordered closed due to a cockroach infestation. Eliminate vermin, flies and cockroaches and maintain facility free of vermin. Clean and sanitize areas vermin are found. Maintain facility free of vermin.

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments: Observed loosely covered and uncovered food products such as pepper, flour, and other dry garnishes and spices that were not protected from vermin such as cockroaches. All of these food items are ordered disposed of. Observed food prep being done on the 3 compartment sink drain board. Discontinue food prep on the 3 compartment sink. All food must be prepped at the food prep sink or other designated food prep areas. Maintain food protected from potential contamination at all times.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
2

Inspector Comments: Observed no hot water at the food prep sink, handwash sink was leaking, ice machine was leaking and sink at the bar was leaking. Properly repair all leaking equipment as this is contributing to your cockroach infestation. Observed multiple baffles missing from the cookline hood and excessive grease buildup in this area. All baffles must be in place prior to operating the hood and cooking. Observed that the bar area refrigerators at 55F-60F. These units are not approved to hold anything other than bottled beverages and not potentially hazardous items. No PHF was in the units at the time of inspection. Provide the the wall mounted soap dispensers are all operating properly. Provide that the bar gun holder drain line drains properly. Maintain in approved manner.

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS
2

Inspector Comments: Clean the excessive buildup from the cook line hood, inside bottom of the reach in refrigerator and freezers, inside top of the ice machine, inside the bar gun, around the cooking equipment (even if not used), shelves in the ware wash and cook line areas and in the wait area behind the stage. Maintain clean.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS
1

Inspector Comments: Clean the buildup from the floors underneath all equipment in the kitchen including in the walk in coolers, under all the sinks, under all the bar equipment and in the wait area behind the bar. Maintain clean.

49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

POINTS
1

Inspector Comments: Observed two food handler cards not from Riverside County. Provide that all food handler cards are from Riverside County.



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Overall Inspection Comments

A routine inspection was conducted with a complaint investigation. Complainant alleges that the facility is not clean and has cockroaches. This was confirmed. This facility is ordered closed due to a cockroach infestation. Operator did not contest the closure. At this time facility has failed to meet the minimum requirements of California Health and Safety Code. 81=B. A re-inspection has been scheduled for one week on 7/18/2018. Correct violations by this date to be re-opened and re-scored. A card removed. B card posted. Do not remove or obscure. Closed sign posted. Do not remove or obscure. Contact 760-320-1048 with any questions.

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

Delia Nielsen
Person in Charge
07/11/2018

Carolinn Shay
Environmental Health Specialist
07/11/2018