



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Highland Springs Resort-Hitching Post				DATE 1/18/2018		TIME IN 3:30 PM		TIME OUT 4:15 PM	
LOCATION 10600 Highland Springs Ave, Cherry Valley, CA 92223				Facility Description Not Applicable					
PERMIT HOLDER Highland Springs Resort				E-MAIL tina.k@hsresort.com				Major Violations 1	
PERMIT # PR0062572	EXPIRATION DATE: 08/31/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)845-115	PE 3620	DISTRICT 0012	INSPECTOR NAME Jason Roy	Points Deducted 10	

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.

A

SCORE 90

○ 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			2
1. Food safety certification				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In			4	2
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	2
10. Proper cooking time & temperatures				
In	N/O	N/A	4	2
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food: unadulterated, no spoilage, no contamination				
In	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	2
15. Food obtained from approved source				
In	N/O	N/A		1
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		1
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		1
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A		2
20. Licensed health care facilities / public and private schools; prohibited foods not offered				
WATER / HOT WATER				
In			4	2
21. Hot and cold water available				
120F				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				
In				1
24. Vermin proofing, air curtains, self-closing doors				

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 contaminati	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, use	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 mate	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and u	1
38. Adequate ventilation and lighting; designated ar	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	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enc	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleepin	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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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Low temperature dish machine was not dispensing 50ppm Chlorine during the final rinse cycle as required. Dish machine is hereby impounded and is not to be used until repaired. Contact Jason E. Roy at 951-897-1693 when repairs are completed. Repeat violation. Further non-compliance will result in legal action. **Update** Unit was repaired by the end of the day and facility was given permission to resume normal unit operation.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS

2

Inspector Comments: Rodent droppings were observed beneath shelving. Remove droppings in safe manner. Instruct commercial pest control to place more bait/trap stations and seal facility properly to prevent rodent entry into facility.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

1

Inspector Comments: Seal facility thoroughly to prevent rodent access. Instruction given.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: Do not use bricks as cook line equipment support. Use only approved wheels or legs for this purpose.

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

POINTS

1

Inspector Comments: Repair damaged ceiling near ceiling air vent. Instruction given.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature

Enailed

[Signature]

Jason Roy

Environmental Health Specialist

01/18/2018

Person in Charge

01/18/2018