



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME BLUE COYOTE GRILL						DATE 7/22/2019	TIME IN 2:45 PM	TIME OUT 6:30 PM
ADDRESS 445 N PALM CANYON DR, Palm Springs, CA 92262						FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Don Cavanaugh						EMAIL Not Specified		Major Violations 1
PERMIT # PR0005145	EXPIRATION DATE 05/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (619)327-1196	PE 3621	DISTRICT 0021	INSPECTOR NAME Shanna Sidwell	

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 80

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

○ 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 Kemela French ServSafe Exp: 3/25/2021				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions and exclusions			4	
In	N/O	3. No persistent 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 and accessible				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time and temperature		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and re-service of food			2
In			13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized quaternary ammonia 0ppm 2comp. Chlorine dishmachine 50ppm. /	+	4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	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						
In			21. Hot and cold water available Water Temperature °F		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		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		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		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		
54. Voluntary condemnation		
55. Impound		



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME BLUE COYOTE GRILL	DATE 7/22/2019	PERMIT # PR0005145
---	--------------------------	------------------------------

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: Observed the following:
a. Observed the handsink across from the kitchen service window to be lacking cold water. Repair the sink so that both hot and cold water are provided at all times.
b. Observed the handsink in the kitchen area to be lacking hot water. Repair the sink so that hot water of a minimum temperature of 100F is provided. Ensure that all handsinks are provided with hot and cold water at all times.
c. Observed a dish placed into the basin of the handsink across from the kitchen service window. Ensure that handsinks are used for handwashing only.

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS
2

Inspector Comments: Observed cooked, shredded chicken with an internal temperature of 54F in the tall 2 door refrigeration unit in the kitchen area. A container of grilled chicken strips was observed with an internal temperature of 53F was observed in the same unit. The thermometer inside of the unit measured 60F. This unit has been deemed incapable of holding potentially hazardous food items at 41F or below. The inspector impounded the unit at the time of the inspection. A red impound tag was posted on the exterior of the unit. The impound tag shall remain in place until the unit is repaired and the repairs are verified by a member of this department. The cook stated that the items in the refrigeration unit were stocked into the unit the day before. All items in the unit were voluntarily discarded, including the following:

- a. approximately 3 pounds of cooked shredded chicken.
- b. approximately 3 pounds of cooked chicken strips
- c. approximately 2 pounds of beef.

Do not use the impounded unit for storage of potentially hazardous food items. Ensure all potentially hazardous food items intended for cold holding are maintained at an internal temperature of 41F or below.

Violation Description: Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS
2

Inspector Comments: Observed the 2 compartment ware washing sink to be dispensing 0ppm quaternary ammonia. The inspector observed the dispenser to be lacking sanitizer. An employee stocked quaternary ammonia sanitizer into the dispenser at the time of the inspection. Ensure that the warewashing sink is supplied with sanitizer at the proper concentration at all times.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: Observed the following:
a. Observed rat droppings and urine in the dry storage closet, soda bib closet, and below the sinks in the bar area. No live rodents were observed.
b. two dead cockroaches were observed below the shelving and equipment in the server station on the opposite side of the kitchen. No live cockroaches were observed.
c. Several flies were observed throughout the facility.

The manager was able to provide the 3 latest pest control service reports. The most recent reports from 7/22/19 and 6/24/19 stated that only exterior service for mosquitos was provided. The report from 6/19/19 provided indoor and outdoor treatment. It was noted on the report that rat droppings were observed at that time, however no live or dead rodents were observed. Take all necessary approved action to eliminate the flies, roaches, and rodents from the facility. The inspector is requiring that the facility receive professional extermination treatment to eliminate and exclude the listed vermin. Provide the invoices for the extermination by 7/29/19.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME BLUE COYOTE GRILL	DATE 7/22/2019	PERMIT # PR0005145
---	--------------------------	------------------------------

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

POINTS
1

Inspector Comments: Observed the following:
 a. Observed the insect light to be disconnected and non-functional upon arrival. The general manager was able to plug in the insect light at the time of the routine inspection. Ensure that the insect light is functioning at all times.
 b. Observed doors leading to the food preparation areas to be propped open. Discontinue propping doors open.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments: Observed the following:
 a. Observed the ice bin in the outdoor service station to be lacking a lid. Provide a lid for the ice bin.
 b. Observed a container of ground meat in the walk in refrigerator to be lacking a lid. Ensure all food containers are provided with a tight fitting lid or cover.
 c. Observed the bar gun and holster to contain a build up of residue in the interior of the gun nozzle and drain line for the bar gun. Properly wash rinse, and sanitize the bar gun and holster.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments: Observed the following:
 a. Observed piping along the ceiling being held together with a soiled linen. Repair the piping in an approved manner.
 b. Observed the caulking around the hand sinks and dishwashing areas to be soiled and damaged. Replace the caulking.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

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

POINTS
1

Inspector Comments: Observed the ware washing area to be lacking chlorine test strips to check the chlorine dish machine as well as quaternary ammonia test strips to check the sanitizer dispenser at the 2 compartment sink. Provide both chlorine and quaternary ammonia test strips. Ensure that the testing materials are maintained readily available for use at all times.

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:
 a. Observed the vegetable dicer adjacent to the ware washing sink to contain a build up of old food debris. Ensure that the wall dicer is properly washed, rinsed, and sanitized every 4 hours or after use.
 b. Observed the racks in the refrigeration units at the main bar to be rusted. Replace the racks with ones that are in good repair.
 c. Observed all of the refrigeration units in the main bar area to contain standing water/liquid in the bottom of the units. Clean all of the units and eliminate the spills.
 d. Observed the cooking equipment and shelving in the kitchen area to contain a build up of grease and debris. Clean all of the cooking equipment and shelving.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME BLUE COYOTE GRILL	DATE 7/22/2019	PERMIT # PR0005145
---	--------------------------	------------------------------

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: Observed the following:
 a. Observed the outdoor restrooms as well as the indoor handicap restrooms to be lacking adequate ventilation.
 b. Observed the kitchen area to be lacking air conditioning/ventilation. No employees were observed to be sweating into the food or otherwise contaminating the food.
 Provide approved adequate ventilation in the restrooms and kitchen areas.

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed several soiled wiping clothes stored outside of an approved sanitizer solution at the main bar, kitchen area, and waiter stations. Ensure all soiled linens are stored in a sanitizer solution at the proper concentration between each use unless otherwise discarded after a single use.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

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

POINTS

1

Inspector Comments: Observed the following:
 a. Observed a large hole in the wall of the dry storage room.
 b. Observed broken and missing base cove tiles in the hallway leading to the ware washing area.
 Repair the hole in the wall and replace the damaged and missing base cove tiles.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: Observed the following:
 a. Observed the floors and floor sinks throughout the facility to contain build up of food debris.
 b. Observed the ceilings and air vents throughout the facility to contain a build up of dust.
 c. Observed the ceilings in the walk in refrigerator to contain a build up of dust.
 d. Observed the walls throughout the facility to contain food splatter and drips.
 Properly clean and eliminate any build up in the areas described above. Ensure that all floors, walls, and ceilings are maintained in clean condition.

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



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME BLUE COYOTE GRILL	DATE 7/22/2019	PERMIT # PR0005145
------------------------------------	-------------------	-----------------------

Overall Inspection Comments

This routine inspection was conducted in conjunction with a complaint investigation CO0069714. At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (80=B). A re-inspection will be set for one week (07/29/19). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this department. Contact Shanna Sidwell for 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

Kami French
Person in Charge
07/22/2019

Shanna Sidwell
Environmental Health Specialist
07/22/2019

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."

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

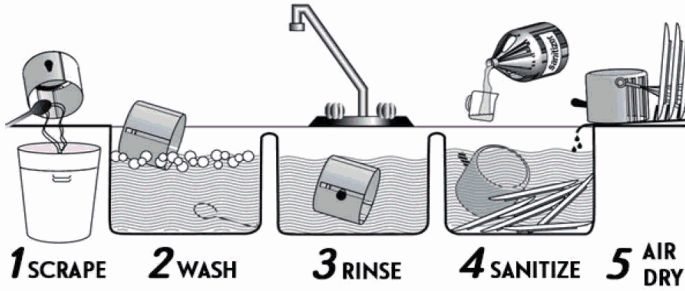
Cooked Food

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!

FOOD ALLERGENS

THE MAJOR 8

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE 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 Phone 951-461-0284 Fax 951-461-0245	PALM SPRINGS 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	RIVERSIDE 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
--	--	---	--	---	--	---