



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME DON DIEGO'S				DATE 1/26/2021		TIME IN 1:45 PM		TIME OUT 3:00 PM	
ADDRESS 74969 HWY 111, Indian Wells, CA 92210				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER P and R Restaurant Ent LLC				EMAIL dondiegoiw@yahoo.com				Major Violations 2	
PERMIT # PR0004442	EXPIRATION DATE 10/31/2023	SERVICE Routine inspection	REINSPECTION DATE 2/03/2021	FACILITY PHONE # (760)340-5588	PE 3621	DISTRICT 0038	INSPECTOR NAME Dana Covos	Points Deducted 17	

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

B
SCORE 83

☒ 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
<input checked="" type="radio"/> In	N/A	1. Food safety certification		2
ServSafe: Linda Malboeuf exp. 2023				
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
<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
<input checked="" type="radio"/> In	N/A	8. Time as a public health control; procedures and records	4	2
<input checked="" type="radio"/> In	N/A	9. Proper cooling methods	4	2
<input checked="" type="radio"/> In	N/A	10. Proper cooking time and temperature	4	2
<input checked="" type="radio"/> In	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/> 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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources	4	2
<input checked="" type="radio"/> In	N/O	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/> In	N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY				
<input checked="" type="radio"/> In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods		1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
<input checked="" type="radio"/> 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 120.0°F				
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed	4	2
VERMIN				
<input checked="" type="radio"/> In		23. No rodents, insects, birds, or animals	4	2
<input checked="" type="radio"/> 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	1



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: 1. The cook was observed continually touching his face mask with soiled fingers which then stained the mask. He was instructed to change his mask. Observed that when it was time to rewash his hands, the cook only turned on the cold water and rinsed his hands off then fling the water from his hands. Employee was instructed to rewash with warm water and soap and then use the paper towels to dry hands.

Employees are to properly wash their hands with warm water and soap and use provided paper towels for drying. Ensure all employees are able to do this properly as unwashed hands can cause illness.

2. Observed the head chef wash his hands in the 3 compartment sink. Remove the soap and paper towel dispenser that is located above the 3 compartment sink.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: 1. Observed the cook line paper towel dispenser missing paper towels. An employee stocked the dispenser and this was corrected on-site. Ensure all paper towel dispensers are stocked at all times.
2. The paper towel dispenser behind the bar was missing paper towels. Provide paper towels before use of the bar.

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 a metal container of Ceviche with an internal temperature of 46.2F. There was a label on the container dated 1/23 when the batch was made. This item was voluntarily discarded by the head chef. Ensure all potentially hazardous foods are cold held at a temperature of 41F or below.

Per the head chef, the Ceviche takes 4 hours to cure after it is made and labeled with the date it was made only. It was recommended that the time that it may be used is also labeled on the container to ensure it is not used before it is ready.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: 1. It was observed that the mechanical dishwasher was not dispensing sanitizer; Oppm Chlorine. The mechanical dishwasher was pounded due to this reason and a red impound tag was placed on the machine. An employee was observed using the machine during the beginning of the inspection. All items that were washed in the machine must be rewashed, rinsed and properly sanitized.

A video was emailed to the inspector after a repair visit from EcoLab. The video was reviewed and shows the sanitizer solution at approx. 100ppm Chlorine. Based on the video, the mechanical dishwasher may now be used again. The red impound tag may be removed by management and will be noted by this department that authorization was given.

2. Observed no sanitizer solution at the cook line. The head chef provided a sanitizer solution of 100ppm Chlorine. Ensure there is a sanitizer solution provided for wiping down surfaces during operation.

3. Facility did not have test strips available to check sanitizer solution. Provide test strips and ensure they are available for use and used each time a sanitizer solution is made and also to check the mechanical dishwasher.

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)



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: 1. Observed raw wood shelves near the front server area. Seal all raw wood.
2. Observed large gaps in the hood filters over the fryers. Remove the gaps between the hood filters.
3. The inside window panel of the microwave is cracked. Repair/replace to prevent contamination.

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

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: 1. An employee had their styrofoam cup of soup on the shelf with the skillet next to the cook line. Employee food can be kept in a labeled container in refrigeration unit. All personal food & drinks are to be maintained covered and stored in a manner to prevent contamination.
2. Observed a bucket full of dirty mop water with grease floating on top. The mop was left stored in the water and unattended. Ensure mops are stored in a manner that allows for efficient air-drying.

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

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

POINTS

1

Inspector Comments: Observed the following:

1. Observed gaps between the ceiling tiles throughout the facility. Repair or replace the ceiling tiles.
2. Observed dried paint hanging from the ceiling vent above the cook line. Clean and repair the area and ensure food cannot be contaminated.
2. Ceiling tiles throughout the facility were observed cracked or with holes. Repair in an approved manner or replace these tiles.
3. Observed numerous broken floor tiles in the cook line area. Repair the broken tiles in an approved manner.
4. The ceiling in the dish washing area observed leaking, a catch bucket was being used to catch the dripping water. The ceiling looked like it was slumping. Per the manager, the leak started after the heavy rains from the day before. The owners of the building were contacted to get repairs done. Per the manager, they were not contacted back and unaware of a date of repair. Ensure this area is repaired within one week to prevent any injury or contamination. After repairs are complete, clean and sanitize all areas.

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:

- Walls next to the cook line covered in thick dark grease up to the ceiling
- Grease accumulated under and next to cooking equipment
- Ceiling tiles were covered in dust

Clean all areas thoroughly and maintain clean. It is recommended to come up with a consistent cleaning schedule to keep the facility clean.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed 8 food handler cards expired at the time of inspection. Employees must obtain a valid Riverside County food handler card immediately.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)



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55. IMPOUND

POINTS

0

Inspector Comments: Mechanical Dishwasher was impounded and red tagged as it was not dispensing sanitizer solution.

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

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 has failed to meet the minimum requirements of the California Health and Safety Code (83=B). A reinspection will be set for one week (02/03/2021). 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 Dana Covos with any questions at 760-863-8287 or DCovos@rivco.org.

This inspection was initiated due to a foodborne illness complaint received by this Department. A complaint investigation was also conducted at this time (reference CO0077685).

Complainant stated the following:

Three people became ill after eating at facility on 1/20/2021, they all had Ceviche.

Findings:

- Ceviche contains: Cod fish, vinegar, lemon juice, tomato juice, and salt.
- Allowed to cure/marinate for 4 hours.
- Containers are not labeled with the time that the 4 hours is up for service. Per the head chef and manager, the cooks should know when it is ready and when to use it.
- The date of preparation is listed on the container.
- Small batches are made at a time.
- Ceviche had an internal temperature of 46.2F and was prepared on 1/23 which is three days prior to the inspection.

Person in charge was given the recommendation to label the Ceviche with not only the date of preparation, but with the time that a batch can be used/served. The temperatures should also be checked routinely to ensure that refrigeration units are keeping it cold held at 41F or below since it is a potentially hazardous food.

This was a routine inspection conducted during the Covid-19 pandemic.
Please continue to follow all local and state orders regarding Covid-19.

For resources and updates, please see the following websites:

State: <https://covid19.ca.gov>

CDC: <https://www.cdc.gov/coronavirus/2019-nCoV/index.html>

County public health: <https://www.rivcoph.org/coronavirus>



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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.

No Signature - Covid19

Person in Charge

01/26/2021

Dana Covos

Environmental Health Specialist

01/26/2021

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

BLTYHE
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
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PALM SPRINGS
554 S Paseo Dorotea
Palm Springs, CA 92264
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Fax 760-320-1470

RIVERSIDE
4065 County Circle Dr #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017