

## www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PALM SPRINGS HILTON							DATE 10/29/2019	9/2019 TIME IN 9:00 AM		TIME OUT 11:00 AM	
ADDRESS 400 E TAHQUITZ-MCCALLUM, Palm Springs, CA 92262							CILITY DESCRIPTION Of Applicable				
PERMIT HOLDER						EMAIL					
Walter Family Partnership						Not Specifie	i		Major Vio	olations	1
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0004347	03/31/2020	Routine inspection	Next Routine	(619)320-6868	3621	0021	Shanna Sidwell		Points Dec	ducted	15

The conditions listed below correspond to violations of the <u>California Health and Safety Code</u> and/or <u>Riverside County Ordinances</u> 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



SCORE 85

OUT = Out of compliance

O	n = In	comp	liance + COS = Corrected on-site	C	N/O	= No
			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT
ln		N/A	1. Food safety certification			2
			Carla Martin 8/26/2020 ServSafe			
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
ln			2. Communicable disease; reporting, restrictions and exclusions		4	
ln	N/O		3. No persistent discharge from eyes, nose, and mouth			2
ln	N/O		4. Proper eating, tasting, drinking or tobacco use			2
			PREVENTING CONTAMINATION BY HANDS			
ln	N/O		5. Hands clean and properly washed; gloves used properly		4	2
ln			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
(E)	N/O	N/A	9. Proper cooling methods		4	2
ln	N/O	N/A	10. Proper cooking time and temperature		4	2
(E)	N/O	N/A	11. Proper reheating procedures for hot holding		4	
			PROTECTION FROM CONTAMINATION			
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			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			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			
n		N/A	Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
(h)		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		4	2
			Water Temperature 110 3-compartment sink			
			LIQUID WASTE DISPOSAL			
(ln)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
(ln)			23. No rodents, insects, birds, or animals		4	2
(In)		N/A	24. Vermin proofing, air curtains, self-closing doors			1

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT		
25. Person in charge present and performs duties, demostration 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			
29. Washing fruits and vegetables			
30. Toxic substances properly identified, stored, used			
FOOD STORAGE / DISPLAY / SERVICE			
31. Adequate food storage; food storage containers identified	0		
32. Consumer self-service	1		
33. Food properly labeled; honestly presented; menu labeling	1		

12. Returned and re-service of food

13. Food: unadulterated, no spoilage, no contamination

200ppm quaternary ammonia, 50ppm dishwasher / 101F

14. Food contact surfaces: clean and sanitized

N/O

N/O

EQUIPMENT / UTENSILS / LINENS	OUT			
34. Utensils and equipment approved, good repair	1			
35. Warewashing: installed, maintained, proper use, test materials				
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				
40. Wiping cloths: properly used and stored				
PHYSICAL FACILITIES				
41. Plumbing: properly installed, good repair	1			
42. Refuse properly disposed; facilities maintained				
43. Toilet facilities: properly constructed, supplied, cleaned				
44. Premises; personal item storage and cleaning item storage	1			

4 2

4 2

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				
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				

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# 5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

**Inspector Comments:** Observed the cook to touch a soiled linen then continue to slice tomatoes without washing his hands. Employees must properly wash their hands whenever they become contaminated. The person in charge instructed the cook to properly wash his hands prior to returning to work. Ensure hands are properly washed to prevent contamination.

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)

## 7. PROPER HOT & COLD HOLDING TEMPERATURES

△ CRITICAL △

**POINTS** 



Inspector Comments: Observed the following:

a. Observed cooked sausage in a chaffing dish at the breakfast bar measuring an internal temperature of 120F. The person in charge stated that the breakfast bar was being broken down for the day and voluntarily discarded the sausage links. Ensure potentially hazardous foods intended for hot holding are maintained at 135F or above.

b. Observed diced ham in the walk in refrigerator, measuring an internal temperature of 48F, salsa measuring an internal temperature of 58, diced tomatoes measuring an internal temperature of 59, and shredded cheese measuring an internal temperature of 47. The person in charge stated that the items had been previously stored at the omelette breakfast bar. All items stored at buffet lines must be discarded after the service ends. The food shall not be reused for service. The person in charge stated that the items had been at the breakfast bar for a few hours. The person in charge voluntarilly discarded the items at the time of the routine inspection. Ensure all potentially hazardous food items are maintained at 41F or below and if are used at a buffet line, are discarded at the end of the service. d. Observed 2% milk stored outside of temperature control measuring an internal temperature of 47F in a dispenser at the breakfast bar. The person in charge voluntarily discarded the milk. The inspector educated the person in charge to ensure that all potentially hazardous foods are maintained in temperature control and at 41F or below when intended for cold holding.

**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)

# 21. HOT AND COLD WATER AVAILABLE

**POINTS** 

2

Inspector Comments: Observed the following sinks to not be dispensing hot water at the proper minimum temperature of 120F.

- a. prep sink in the kitchen area 111F.
- b. prep sink in the prep area 111F.
- c. 3-compartment ware washing sink 110F.

Repair the sinks and ensure all ware washing and prep sinks are supplied with hot water with a minimum temperature of 120F and above. d. Observed the right side faucet of the 3-compartment sink to be in disrepair so that hot water was not available. A plastic flex tube was observed to be installed on the left side faucet to provide warm water to the right side of the sink. This is not approved. Discontinue using the flex tube as a means of providing the right side basin with warm water. Repair the faucet so that hot water at a minimum temperature of 120F is provided at all times.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

# 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

**POINTS** 

Inspector Comments: Observed the following:

2

- a. Observed several food items at the customer breakfast bar to be lacking proper sneeze/cough protection. Ensure all food items are properly protected from contamination.
- b. Observed several open bulk bags of pasta on a shelf in the prep area. Ensure all open bulk items are properly stored in food grade, tightly sealed containers to protect from potential contamination.
- c. Observed open containers of food stored in refrigeration units throughout the facility. Ensure all food is properly stored with a lid or covering so as to be protected from potential contamination.
- d. Observed an accumulation of scale and residue along the interior of the two large bulk ice machines. Melt off the ice and properly wash, rinse, and sanitize the interior of the ice machine.

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))

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# 31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

**Inspector Comments:** Observed open food items stored in the existing non-compliant outdoor freezer. Discontinue storage of open foods in the outdoor freezer. The outdoor freezer is approved only for the storage of 100% pre-packaged food items.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

# 37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: Observed the following:

- a. Observed several soiled linens stored along preparation and cook surfaces throughout the facility. Ensure all soiled linens are properly stored in a sanitizing solution at the proper concentration between each use, unless otherwise used once and discarded in the garbage or a collection bin for further laundering.
- b. Observed ice cream scoops stored in standing water in the dipper well at the ice cream bar area in the main kitchen. Ensure the dipper well is maintained functioning so as to continually flush and replace the water inside of the well to ensure that the utensils are maintained clean and sanitary.
- c. Observed several food service utensils at the customer breakfast bar to be lacking proper protection from cough or sneeze. Ensure utensils are properly stored at the buffet line so as to be properly protected from contamination.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

## 41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

**POINTS** 

1

**Inspector Comments:** Observed the white drainage piping below the automatic dishwasher to be lacking a 1 inch air gap between the end of the piping and the opening of the floors sink. Provide a 1 inch air gap between the piping and the floor sink.

**Violation Description:** All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

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

**POINTS** 



Inspector Comments: Observed the following:

- a. Observed open holes in the wine room adjacent to the room service area, in the ceiling above the ice machine, and above the cooks line. Properly seal all holes.
- b. Observed several base cove tiles throughout the facility to be damaged, cracked, or detaching. Repair all of the damaged base cove tiles.
- c. Observed the ceiling tiles throughout the kitchen area to be damaged. Repair or replace all of the damaged ceiling 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 floors and walls throughout the facility to be in need of cleaning, especially below and behind equipment and below sinks.

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

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# **Overall Inspection Comments**

Main Kitchen

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (85=B). A re-inspection will be set for one week (11/05/19). 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 with 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.

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Signature	
( ) ·	Shanna Sidwell
Raymond Soria	Shanna Sidwell
Person in Charge	Environmental Health Specialist
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## REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

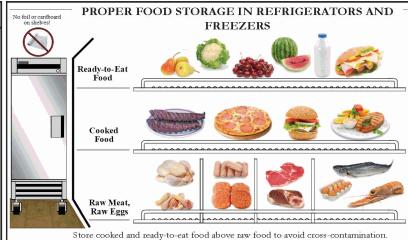
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath and Safety Code Section 114411:

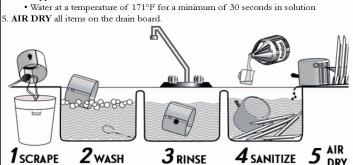
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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.
- 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
  - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



## PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapodly 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
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

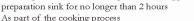
Use an accurate thermometer to verify the food is being cooled within proper timeframes



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#### PROPER FOOD THAWING METHODS

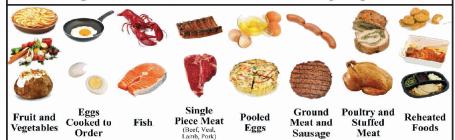
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





#### INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F for 15 seconds for 15 seconds for 15 seconds Food temperature cannot be felt - use your probe thermometer!



# FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE

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

DES-31 (REV 10/18)