



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

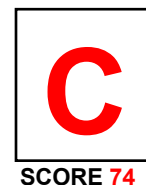
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME India Oven				DATE 12/10/2019		TIME IN 12:15 PM		TIME OUT 4:30 PM	
ADDRESS 35875 Date Palm Dr #D8, Cathedral City, CA 92234				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER				EMAIL vijaykkaushal@hotmail.com				Major Violations 4	
PERMIT # PR0018245	EXPIRATION DATE 09/30/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (760)770-3918	PE 3620	DISTRICT 0025	INSPECTOR NAME Janet Sagastume	Points Deducted 26	

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



☒ 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 Pawan K Kaushal. Prometric. 07/28/2021.			2
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					
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	7. Proper hot and cold holding temperatures	+	4	2
In	N/O	8. Time as a public health control; procedures and records		4	2
In	N/O	9. Proper cooling methods	+	4	2
<input checked="" type="radio"/> In	N/O	10. Proper cooking time and temperature		4	2
In	<input type="radio"/> N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
In	N/O	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination	+	4	2
In	N/O	14. Food contact surfaces: clean and sanitized Chlorine 100ppm at 3 comp / 100F	+	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
In	N/O	16. Compliance with shell stock tags, condition, display	<input type="radio"/> N/A		2
In	N/O	17. Compliance with Gulf Oyster regulations	<input type="radio"/> N/A		2
CONFORMANCE WITH APPROVED PROCEDURES					
In	<input type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
In	<input type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	<input type="radio"/> 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 Water Temperature 120F°F		4	2
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		



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed one employee, on a few occasions, wipe their hands on their spoiled apron, then continue to chop onions. Observed the same employee wipe his hands with the cloth in the sanitizer bucket then continue handle bread dough. Employee was directed to properly wash hands.

Observed another employee washing soiled dishes, rinse their hands with the spray nozzle, then handle clean dishes. Employee was directed to properly wash hands when switching from soiled dishes to clean dishes.

Observed another employee step outside, then back inside and continue to chop onions without washing hands. Employee was directed to wash hands.

Ensure that all employees are properly washing their hands at the following times:

- When switching from raw foods to ready-to ready foods.
- Before and after handling food, equipment and utensils.
- After handling soiled dishes.
- When contamination may occur.
- Upon entering the kitchen and before handling food.
- As often as necessary.

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: Observed the sole kitchen handwashing sink inaccessible and obstructed by a small prep table, at the start of the inspection. Employee relocated the prep unit. Ensure that the handwashing sink is fully supplied and accessible at all times.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed food in the kitchen reach-in cooler with internal temperatures between 46-50F. The ambient temperature of the reach-in cooler was observed at 46F. Person in charge adjusted to thermostat. The ambient temperature was then observed at 39 F.

The following potentially hazardous foods have been voluntarily discarded.

- Containers of raw chicken between 48f-49F
- Large container of tomato sauce at 48F
- Container of gravy at 50F
- Containers of yogurt at 48F
- Lamb at 49F

Observed the tamarindo sauce at 76F, (tamarindo has been boiled). Person in charge stated that these items are maintain at ambient temperature as part of culture cuisine. Items have been voluntarily discarded. Discontinue storing these items out of temperature control. If the food facility would like to maintain the items out of temperature submit documentation of a microbial challenge to this department. Further details will be provided via email.

Observed the following:

- Partially cooked garlic stored on the prep table with an internal temperature of 70F. Person in charge stated the garlic had been placed out of temperature control 10 minutes prior. Person in charge placed the garlic back in the reach-in cooler.
- Chopped tomatoes, and tofu sitting on the prep table with internal temperatures between 55F - 60F. Person in charge stated the items have only been out of temperature control for 30 minutes prior and, are out because of lunch rush. Cook was directed to place items on ice.
- Fried vegetable appetizers stored on the prep table with an internal temperature of 60F. Person in charge stated the appetizers were placed out of temperature control 30 minutes prior. Cook was directed to place the appetizers in the reach-in cooler.

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)



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9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed a large container of cooked chicken with an internal temperature between 44F-47F. Person in charge stated the chicken was cooked 2 days ago. Person in charge voluntarily discarded the chicken.

Ensure that potentially hazardous foods are rapidly cooled from 135F to 70F within 2 hours, and then from 70F - 41F, within 4 hours, using one of the following methods:

- Cool in shallow containers.
- Separating food into smaller portions.
- Adding ice as an

Violation Description: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

Inspector Comments: Observed several spoiled tomatoes in the reach-in cooler. Person in charge voluntarily discarded the tomatoes. Ensure that all food is stored, prepared and served to be pure and free from adulteration, spoilage, and contamination.

Violation Description: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed dishes being mechanically washed with 0ppm chlorine residual. Person in charge contacted technician to repair dish machine. Technician repaired the dish machine and was observed to sanitize at 50 ppm chlorine residual.

Ensure that the food contact surfaces are properly washed, rinsed, and sanitized. When using chlorine as a sanitizer, concentrations should be as follows: mechanically at 50 ppm, manually at 100ppm.

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)

26. PERSONAL CLEANLINESS AND HAIR RESTRAINTS

POINTS

1

Inspector Comments: Observed an employee handling food with out a beard guard. Ensure that all employees who prepare, serve, or handle food are properly suited to confine hair.

Violation Description: All employees preparing, serving, or handling food or utensils shall wear clean, washable outer garments and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

Observed the following:

- Uncovered food in the reach-in cooler.
- Uncovered toasted tortillas stored by the hallway that leads to the public restroom.
- Buildup on the reflector panel of the ice machine. Maintain ice machine clean and sanitized.

Ensure that all food is properly covered and stored in such a way as to protect it from contamination.

- Observed the ice scoop handle, (in the ice chest), in direct contact with the ice. Properly store the ice scoop so that the handle is not in direct contact with the ice.

Observed tongs hanging on the stove handle. Discontinue storing the tongs on the stove handle, store as to protect from contamination.

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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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

Observed the following:

- The kitchen reach-in cooler handle in disrepair, as tape was observed on the handle. Remove the tape and repair or replace the handle.
- The kitchen reach-in cooler interior door and gaskets to be soiled. Clean and maintain in reach-in cooler doors clean.

Observed the following:

- Aluminum foil covering the gas lines to the stove.
- Wooden plates covered in aluminum foil.
- Napkins being used as liners throughout the facility.

Remove the aluminum foil. Discontinue using the above, and replace the napkins with a material that is smooth, non-absorbent, and easily cleanable.

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: Observed an open can of soda stored in the slide door reach-in unit by the waiting station. Person in charge discarded the canned soda.

Observed newspapers stored on top of the ceramic wrap dispenser.

Ensure that all personal items are stored in a separate location designated for employees.

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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed 2 expired food worker cards. Ensure that all employees obtain and maintain valid County of Riverside food worker card's.

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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Overall Inspection Comments

At this time, this facility has failed to meet minimum requirements, with a score of 74 = C. A re-inspection is scheduled for 17 DEC 2019, to verify that the violations have been corrected. The A card has been removed from the window, and a C card has been posted. The B card will be posted and shall remain posted until this facility has met the minimum requirements. Contact this department for a re-inspection, (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

Harmesh K Kaushal

harmesh k kaushal
Person in Charge
12/10/2019

Janet Sagastume

Janet Sagastume
Environmental Health Specialist
12/10/2019

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."

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



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE
260 N Broadway
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CORONA
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