



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME La Palapa				DATE 7/9/2020	TIME IN 10:45 AM	TIME OUT 2:00 PM
ADDRESS 34351 Date Palm Dr #A3, Cathedral City, CA 92234				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Mario Orozco				EMAIL jesica.orozco@yahoo.com		Major Violations 2
PERMIT # PR0054547	EXPIRATION DATE 01/31/2021	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (760)324-6420	PE 3620	DISTRICT 0025
					INSPECTOR NAME Janet Sagastume	Points Deducted 16

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 84

○ 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				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		+	4	2
In	N/O	N/A			4	2
In	N/O	N/A			4	2
In	N/O	N/A			4	2
In	N/O	N/A			4	2
PROTECTION FROM CONTAMINATION						
In	N/O	N/A				2
In		13. Food: unadulterated, no spoilage, no contamination			4	2
In	N/O	N/A			4	2
Chlorine 100ppm. / 100F						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved sources			4	2
In	N/O	N/A				2
In	N/O	N/A				2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A				2
CONSUMER ADVISORY						
In		N/A				1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
In		N/A			4	2
WATER / HOT WATER						
In		21. Hot and cold water available		+	4	2
Water Temperature 120°F						
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				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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1. FOOD SAFETY CERTIFICATION

POINTS
2

Inspector Comments: A valid food managers certificate was not available at the food facility. Person in charge stated that he recently took the exam and is waiting for the certificate in the mail. Person in charge obtained a picture of a passing score on an exam, however, the accredited agency was not pictured.

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: Observed the following:
 - 89F water available at the front handwashing sink. This was corrected on site.
 - The rear handwashing sink lacking soap and paper towels.
 - Both restroom handwashing sinks lacking hot twater. 79F water was observed at these handwashing sinks.
 - No papertowels in the Mens restroom.

Ensure that all handwashing facilities have hot water of at least 100F, paper towels and soap in dispensers, and unobstructed 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 flour at 91F and bread crumbs at 85F. When asked, the employee stated that the flour and bread crumbs are used to make fried fish. The fish is dipped in the flour container, then in egg, then in the bread crumbs before being fried. Employee stated that these containers have been left out for the past 3 days. Employee voluntarily discarded the flour and the bread crumbs. Maintain the flour and bread crumbs at 41F and below, or individually toss each fish in flour and bread crumbs and discard the remaining flour and breadcrumbs.

Observed the following potentially hazardous food held between 47F - 49F:

- A container of cocktail juice prepared the day prior.
- A large tub of sour cream (one week).
- 2 containers of chicken in green salsa prepared the day prior.
- A container of beef in red salsa prepare 2 days prior.

These items were observed stored on the bottom shelf underneath boxes of produce. The food items stored above the boxes of produce were within proper temperatures. Re-organize the refrigerator units so that cold air properly circulates throughout the refrigerator unit.

Ensure that all potentially hazardous food is properly stored and held at 41F and below, or 135F and above.

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)

16. COMPLIANCE WITH SHELL STOCK TAGS, CONDITION, DISPLAY

POINTS
2

Inspector Comments: Observed a bag and a container of shellstock stored without the shellstock identification tags. Ensure that, if shellstock are removed from their tagged or labeled container, the identity of the source of shellstock that are sold or served shall be maintained by doing the following:

- (1) Using a recordkeeping system.
- (2) Ensuring that shellstock from one tagged or labeled container are not commingled with shellstock from another container with different certification numbers, harvest dates, or growing areas as identified on the tag or label before being ordered by the consumer.
- (3) If shellstock are portioned and prepackaged, including a copy of the corresponding shellstock tag or properly labeling the package with the required shellfish information.

Violation Description: Shellstock shall have complete identification tags and shall be properly stored and displayed. (114039 - 114039.5)



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21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: At the start of the inspection the maximum hot water of 97-98F was observed throughout the food facility. Employee stated that the hot water heater was recently repaired. Employee worked on the water heater and was able to turn the water heater on to provide hot water of 120F. Employee stated that the water heater turns off on occasion. Immediately repair or replace the hot water heater so that hot water of at least 120F is available a the food facility at all times. Submit proof of repairs or replacement to jsagastume@rivco.org prior to the re-inspection date.

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

2

Inspector Comments: Observed the following:
 - Uncovered food stored in bottom portion of the flip top refrigerator unit.
 - Uncovered spices stored on shelves.
 - A bag of beans, a box of garlic, and a box of lemons stored directly on the floor.

Ensure all food is properly covered, and all food and food related items are properly stored 6" above the ground.

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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Overall Inspection Comments

At this time, this facility has failed to meet the California Health and Safety Code and/or Riverside County Ordinances minimum requirements, with a score of 84 = B. A re-inspection to verify that all the violations have been corrected has been scheduled for 16 JUL 2020. The A placard has been removed from the window, and a B placard has been posted. The B card shall remain posted until this facility has successfully met the California Health and Safety Code and/or Riverside County Ordinances minimum requirements.

Due to a second downgrade within a 2 year period this facility is required to attend an administrative hearing. The inspector will consult with the direct supervisor and facility operator to determine a date and time for the administrative hearing.

This routine inspection was conducted with a 2 complaint investigations, #CO0074466 and #CO0074439. #CO007446 reports that guest and staff are not social distancing or wearing masks. #CO0074439 reports that only 2 servers were wearing face coverings and the tables are not social distanced. Upon inspection, the food facility was observed only open for take out orders. A table was observed at the entrance of the main door blocking customer entrance into the facility. Customers were observed clustered near the entrance. Employees and customers were observed wearing facial coverings. Person in charge was instructed to ensure all employees and customers are practicing social distancing and wearing face coverings at all times.

This report was reviewed with Mario Orozco at the facility.

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.

Mario Orozco
 Person in Charge
 07/09/2020

Janet Sagastume
 Environmental Health Specialist
 07/09/2020

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

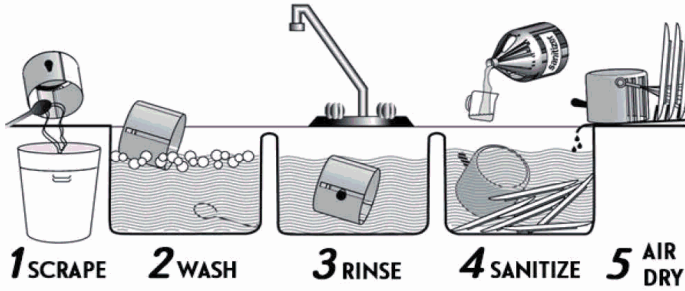
Cooked Food

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
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