



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Bubba's Bones &amp; Brews</b>				DATE 1/2/2020	TIME IN 1:45 PM	TIME OUT 5:00 PM
ADDRESS 68525 Ramon Rd, Cathedral City, CA 92234				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER				EMAIL emailadelle@yahoo.com		<b>Major Violations</b> 3
PERMIT # PR0065760	EXPIRATION DATE 10/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (760)498-6090	PE 3620	DISTRICT 0027
					INSPECTOR NAME Edina Fang	<b>Points Deducted</b> 20

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
In	N/A	1. Food safety certification Adelle Alcalá/ANSI/MAY 2024			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
200 ppm quaternary ammonia auto dispense at kitchen, manual at					

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				4	2
Water Temperature 120 F°F					
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				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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**7. PROPER HOT & COLD HOLDING TEMPERATURES** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:** Maintain potentially hazardous foods at internal temperature of 41 degrees F and below, or 135 degrees F or above. Observed the following internal temperatures:  
-cut watermelon at 49.8 degrees F, cooked beans at 50.3 degrees F, cooked ribs at 65.8 degrees F, all stored within the walk in refrigerator.  
-macaroni at 47.7 degrees F, cooked ribs at 52.6 degrees F, blue cheese dressing at 53.6 degrees F, all stored within the right side cookline refrigerator.  
-macaroni salad stored directly on the prep table at internal temperature of 64 degrees F.  
-Employees have voluntarily discarded the listed foods as well as all of the potentially hazardous foods that were stored within the walk in refrigerator. See violation 54.  
The walk in refrigerator as well as the right side cookline refrigerator have been impounded due to the inability to maintain potentially hazardous food at internal temperature of 41 degrees F or below. Do not use this unit. Do not remove the impound tag. Correct violation prior to 09 JAN 2020. See violation 55.

**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)

**11. PROPER REHEATING PROCEDURES FOR HOT HOLDING** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:** Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours. Inspector observed the following internal temperatures: baked beans at 108.2 degrees F, cooked onions at 105.3 degrees F, cooked sausage at 109 degrees F, According to the cook, these items were placed in the hot holding unit over 2 hours prior to inspector arrival. Employee has voluntarily discarded these items. See violation 54.

**Violation Description:** Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)

**13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION**

**POINTS**  
**2**

**Inspector Comments:** Discard all moldy produce immediately. Observed a moldy bell pepper stored with the washed peppers.

**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:** All food contact surfaces must be properly sanitized. Observed the dish machine dispensing 0 ppm chlorine. The dish machine is the main method of sanitizing dishware and utensils. This unit was repaired to dispense 50 ppm chlorine while inspector was onsite.

**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)

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

**POINTS**  
**0**

**Inspector Comments:** Eliminate the gaps beneath the entry/exit doors as this is a potential pest entrance area. Inspector did not observe evidence of vermin activity onsite.

**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:** Protect food from potential contamination. Observed the following:  
-mac and cheese eggrolls being prepped at the prep table adjacent to a package of raw beef.  
-washing of bell peppers at the center compartment of the 3 compartment sink, and cooling of potatoes at the left side compartment of the 3 compartment sink that had undrained water and debris.

**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**  
**1**

**Inspector Comments:** All food must be stored properly. Observed the following:  
 -fresh corn stored directly on the floor. Raise all food at least 6 inches off the floor on approved shelving. Corrected onsite.  
 -reuse of ranch dressing bucket for oil. Discontinue reusing single use containers. Obtain NSF/ food grade containers for reuse.

**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))

**34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR**

**POINTS**  
**1**

**Inspector Comments:** Maintain equipment in good repair. Observed the following:  
 -broken gaskets at the right side cookline refrigerator and the bottom hot holding unit. Replace the gaskets.  
 -broken door hinge at the bottom hot holding unit. Inspector observed invoice for a replacement piece.  
 -tape and styrofoam platform for spices at the cookline. All equipment must be smooth and easily cleanable.  
 -deteriorated caulking at the prepsink, sprayer sink, and 3 compartment sink. Replace the caulking.  
 -installation of a soda machine without plan check approval. This machine was not in use at time of inspection. Do not use this machine until approved by this Department. Plan check can be reached at 760-320-1048.  
 -bottom hot holding unit unable to maintain food at internal temperature of 135 degrees F or above. Observed sauce with dairy at internal temperature of 115 degrees F, cooked approximately 1 hour prior to inspector arrival. Sauce was rapidly reheated while inspector was onsite. This unit has been impounded. Do not use this unit. Do not remove the impound tag. Repair unit prior to 09 JAN 2020.

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

**36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN;ADEQUATE CAPACITY**

**POINTS**  
**0**

**Inspector Comments:** All equipment must be installed properly. Observed the bar 3 compartment sink not secured to the wall and lacking caulking where the backsplash joins to the wall. Correct immediately.

Maintain all equipment and utensils clean and sanitized. Observed the following with debris accumulation: exterior of the spice shakers, interior of the refrigerator flip top lids, container lid storage bin, and the refrigeration gaskets.

**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)

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

**POINTS**  
**1**

**Inspector Comments:** Discontinue storing wet wiping towels on the prep table as was observed. Store wiping towels in sanitizer solution or discard to laundry.

Discontinue using a wet towel beneath cutting board, as was observed at the prep table . Obtain a smooth, easily cleanable, non absorbent, and durable skid proof liner.

Store utensils protected from potential contamination. Observed the following:  
 -tongs hanging off the oven handle.  
 -knife stored between the flip top lids.  
 -spatula stored between the wall and shelf,  
 -cooking utensils stored in cloudy and standing water of 92.7 degrees F. Utensils may be stored in water so long as the water in maintained clean, clear, and at 135 degrees F or above.

Discontinue using a bowl as a scoop for macaroni. Obtain a handled scoop.

**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)



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**44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE**

**POINTS**  
**0**

**Inspector Comments:** Discontinue storing open personal cup beverages at the prep table. Observed an open cup of water at the prep table that was being used to prep macaroni. Designate an area separate from food, utensils and prep areas for personal items.

**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:** Replace the broken cove base tile and missing floor tiles at the cookline.

Replace the missing stainless steel wall panel at the cookline. Observed exposed bare wood at the cookline.

**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)

**54. VOLUNTARY CONDEMNATION**

**POINTS**  
**0**

**Inspector Comments:** See violations 7 and 11.

**Violation Description:** I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

**55. IMPOUND**

**POINTS**  
**0**

**Inspector Comments:** See violations 7 and 34.

**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.



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**Overall Inspection Comments**

Routine inspection conducted in conjunction with a complaint investigation (CO-71751).

Owner of facility has decided to voluntarily close the facility.

At this time this facility has failed to meet minimum Health and Safety Standards set by California Retail Food Code, earning a score of 80 = B. This is the second downgrade within a 24 month period; therefore, an Administrative Hearing is required prior to re-inspection and re-score of facility. The Administrative Hearing as been set for 09 JAN 2020, at 1000.

Administrative Hearing location:  
Department of Environmental Health  
554 Paseo Dorotea  
Palm Springs, CA 92264.

"A" placard removed. "B" placard and "Facility Closed" placard posted. Do not remove, relocate, or obstruct the view of the "B" and/or the "Facility Closed" placards. Failure to comply will result in citation.

**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](http://www.rivcoeh.org).

**Signature**

Rene Alcalá (owner)  
Person in Charge  
01/02/2020

Edina Fang  
Environmental Health Specialist  
01/02/2020

## 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."

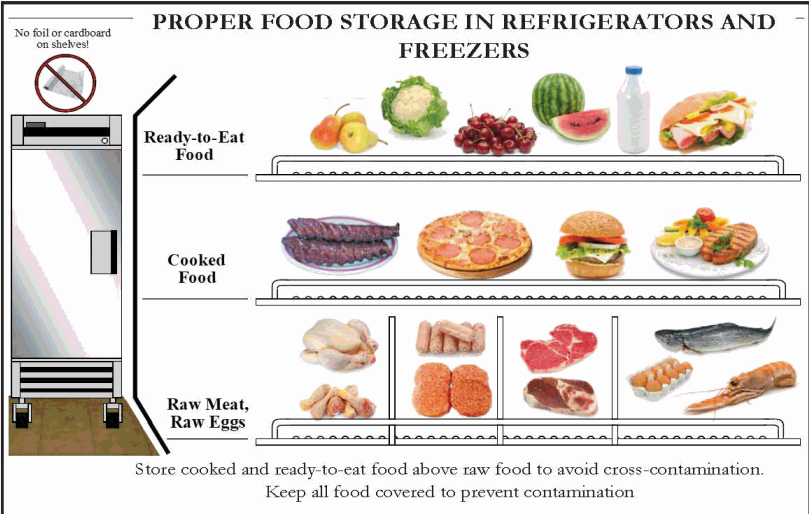
A food facility may be closed for any of the following reasons:

- 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



No foil or cardboard on shelves!

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

							
<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



**8**

MILK

EGGS

FISH

SHELLFISH

WHEAT

SOYBEANS

PEANUTS

TREE NUTS

**FOOD ALLERGENS**

**THE MAJOR**

## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

<b>BLYTE</b> 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	<b>CORONA</b> 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	<b>HEMET</b> 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	<b>INDIO</b> 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	<b>MURRIETA</b> 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	<b>PALM SPRINGS</b> 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	<b>RIVERSIDE</b> 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
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