



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

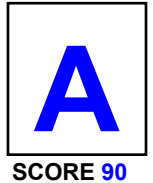
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Raspados Colima				DATE 11/7/2018	TIME IN 11:15 AM	TIME OUT 12:15 PM
ADDRESS 68470 E Palm Canyon Dr, Cathedral City, CA 92234				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER				EMAIL bperales2017@gmail.com		Major Violation 1
PERMIT # PR0040268	EXPIRATION DATE 08/31/2018	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (760)324-709	P.E.# 2620	DISTRICT 0025
					INSPECTOR NAME Darrel Balancier	Points 10

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



○ 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			2
1. Food safety certification M. Lizardo/ServSafe/7-2020				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions and e				
In	N/O			2
3. No persistent discharge from eyes, nose, and mou				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used pro				
In				2
6. Adequate handwashing facilities supplied and acces				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures and rec				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	2
10. Proper cooking time and temperature				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and re-service of food				
In			4	2
13. Food: unadulterated, no spoilage, no contaminatio				
In	N/O	N/A	+	2
14. Food contact surfaces: clean and sanitized				
11-6-18. Not able to set-up. 11-07-18; 200 ppm quate				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	2
15. Food obtained from approved sources				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, displa				
In	N/O	N/A		2
17. Compliance with Gulf Oyster regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP plan				
CONSUMER ADVISORY				
In		N/A		1
19. Written disclosure and reminder statements provided for raw or undercooked foods				
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
In		N/A	4	2
20. Licensed health care facilities / public and private schools; prohibited foods not offered				
WATER / HOT WATER				
In			4	2
21. Hot and cold water available				
Water Temperature 126°F				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				
In	N/A			1
24. Vermin proofing, air curtains, self-closing doors				

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 storag	1
28. Food separated and protected from contamina	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage container	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 repa	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate	1
37. Equipment, utensils, and linens: storage and	1
38. Adequate ventilation and lighting; designated a	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, supplie	1
44. Premises; personal item storage and cleaning item storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclos	1
46. Floors, walls, and ceilings: clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler certifications available, current, a	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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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS
2

Inspector Comments: Employees shall not eat, drink, or use tobacco in any food-related area where contamination may result.
- On 11-06-18, Inspector observed Person in Charge and his friend eating in the back kitchen prep area.

Violation Description: No employees shall eat, drink, or smoke in any work area. (113977)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
0

Inspector Comments: Maintain paper towels in a wall mounted dispensers. Observed paper towel rolls loose and not on a dispenser. (Observed on 11/6/18)
11/7/18. Observed paper towels in a wall mounted dispenser.

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))

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried.
- On 11-6-18 the facility was not able to set-up the warewash sink. No sink plugs were available for use and Person in Charge voluntarily closed the facility.
11/7/18. Warewash sink was set-up.

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)

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

POINTS
1

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
- Provide detail cleaning on the following: refrigerator door gaskets, chest freezer (defrost first)

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: Utensils and equipment shall be handled and stored in an approved manner and protected from contamination.
- Discontinue storing food equipment in the restroom.
- Remove the plastic coolers from the facility.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS
1

Inspector Comments: An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location.
- Place thermometers in an easily seen location inside each refrigerator.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)



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42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

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Inspector Comments: Maintain dumpsters covered when not in use.
 - Observed the trash and recycling dumpsters uncovered.

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Inspector Comments: Toilet rooms shall be separated by a well-fitting self-closing door.
 - Reinstall self-closing device on the restroom doors.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

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

POINTS

0

Inspector Comments: The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair.
 - Observed floor in the kitchen needing to be sealed. Reseal floor by 5/01/19.

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)

Overall Inspection Comments

Routine inspection was conducted on 11/06/18 but was not completed due to facility voluntarily closed. Facility closed due to not able to provide warewashing at the 3 compartment sink.

On 11/7/18 this facility reopened after being able to set-up warewash sink.

All violations observed prior to facility voluntarily closing on 11/06/18 will be indicated on this food establishment inspection report dated 11/07/18.

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

Manny Lizardo
 Person in Charge
 11/07/2018

Darrel Balancier
 Environmental Health Specialist
 11/07/2018