



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Greek Islands Cafe				DATE 2/10/2020		TIME IN 11:00 AM		TIME OUT 1:30 PM	
ADDRESS 139 E Andreas Rd, Palm Springs, CA 92262				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Dimitrios Maras				EMAIL dimitrios_maras@yahoo.com				Major Violations 2	
PERMIT # PR0063122	EXPIRATION DATE 11/30/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (760)413-3811	PE 3620	DISTRICT 0021	INSPECTOR NAME Carolinn Shay		Points Deducted 18

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 82

☒ 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"/>	N/A	1. Food safety certification Todd Evans ServSafe 3/20/2022			2	
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4		
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth			2	
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use			2	
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used properly		4	2	
<input checked="" type="radio"/>		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
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time and temperature		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/>	N/O	N/A	12. Returned and re-service of food			2
In			13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/>	N/O	N/A	14. Food contact surfaces: clean and sanitized Quat 200ppm; ADW cl- 50ppm / >100F		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT	
<input checked="" type="radio"/>		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						
In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER						
<input checked="" type="radio"/>		21. Hot and cold water available Water Temperature >120°F		4	2	
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4	2	
VERMIN						
In			23. No rodents, insects, birds, or animals		4	2
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		1
53. Permit suspended / revoked		
54. Voluntary condemnation		1
55. Impound		1



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed cooked, raw and prepared potentially hazardous foods in the cookline upright reach in refrigerator at 49-51°F. Employee stated items had been in this unit since at least yesterday. All potentially hazardous food items in this unit are ordered disposed of and no potentially hazardous food items shall be stored in this unit until it is repaired and capable of maintaining potentially hazardous food at or below 41°F. Impound tag affixed to this unit. Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

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: Observed cooked rice in the hot holding table top at 100°F. Employee stated it was being heated to be hot held and had been in the unit about 1 hour. Any potentially hazardous foods cooked, cooled and subsequently reheated shall be brought to an internal temperature of 165°F for 15 seconds prior to hot holding. Employee was directed to dispose of this rice as there was not a suitable refrigerator to place it back into due to other violations. See violation 7, 13, and 23.

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: Observed numerous containers of uncovered and poorly covered food items throughout the facility including at the cookline shelves, inside the dry storage room, inside the unapproved outdoor walk in refrigerator and inside the cookline refrigerators where dead cockroaches were also found. Soiled plastic wrap was sunk inside other containers of food. All uncovered and poorly covered food items were ordered disposed of due to the presence of cockroaches. Maintain food in tight sealed, vermin proof containers. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments: Observed dead cockroaches inside the cookline table top prep refrigerator, under the dishwasher, by shelves and refrigerator in the kitchen area. Owner provided a card for Insecto Pest Control and a check entry dated 1/30/2020 and stated the facility had been treated for cockroaches on that date. Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. Eliminate vermin from the facility and clean and sanitize areas where vermin are found. Provide an invoice or statement from your licensed pest control company stating that the facility has been treated for cockroaches. Maintain the doors closed and all holes/openings sealed to exclude vermin from the facility.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

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

POINTS

1

Inspector Comments: Provide weather stripping and eliminate the gaps around the front doors of the main kitchen and the rear door by the ice machine to eliminate the entrance of vermin. The air curtains above the customer doors are able to be turned on and off. All delivery doors leading to the outside shall be provided with an approved overhead air curtain. Customer entrance doors used for deliveries shall be protected by an approved overhead air curtain generating an eight (8) inch thick (at nozzle) air flow with a velocity not less than 600 FPM across entire doorway, measured three (3) feet above the ground. Air curtains shall be hard-wired and micro-switch activated. (On/off or high/low toggle switches are not acceptable.)

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)



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: The cookline hood was not operational at the time of inspection. The cooking equipment and hood are impounded. Properly repair the hood system and complete an air balance to show the hood is repaired and operating properly with sufficient makeup air.

Remove the unapproved outside walk-in refrigerator or disconnect it and keep it padlocked until it can be removed. This unit was installed without approval from this Department and is impounded. Approval of refrigeration in an outdoor location will not be considered or approved, it must be removed. Remove the unapproved, domestic type chest freezer. Repair the deteriorated lid on the commercial chest freezer. Provide adequate refrigeration inside the approved kitchen. All refrigeration units shall be adequate in capacity to meet the needs of the proposed operation and shall comply with the following requirements:

- Be specifically constructed for commercial use, ANSI certified. (Domestic model refrigeration units will not be accepted).
- Be provided with an accurate, readily visible thermometer.
- Have shelving that is nonabsorbent and easily cleanable. (Wood is not acceptable.)
- Open into an approved food handling area of the building.
- Have smooth, nonabsorbent and easily cleanable surfaces. All joints must be sealed.
- Condensate waste from reach-in refrigeration units must be drained into a floor sink via legal air gap or an approved evaporator unit.

Will research and advise if this unit can be used for bottled beverages for the bar.

The small sliding doors on the ice machine have been painted. Flecks of paint were observed in the tracks of the sliding door leading directly to the ice. Properly remove the paint and provide the doors are as they were intended by the manufacturer or replace the doors with approved replacements. All new and replacement equipment shall meet or be equivalent to applicable American National Standards Institute (ANSI) standards or, in the absence of applicable ANSI standards, equipment design, construction and installation is subject to approval by this Department (DEH).

Hot water came out of the faucet when the handle marked cold was turned. The other handle to this faucet at the outdoor bar 3-compartment sink was installed in a manner that it could not be turned. All sinks shall be provided with hot and cold running water from a mixing faucet and with properly marked and installed handles.

Provide that the drain lines for the 3-compartment sink, prep sink and dishwasher in the kitchen are installed in an approved manner. Remove the bricks that are propping up these drain lines. Provide that the bar gun in the outdoor bar is plumbed to drain to a floor sink, not onto the floor. All condensate and similar liquid waste shall be drained by means of indirect waste pipes to a floor sink via legal, 1" minimum, air gap. Horizontal runs of drain lines shall be offset at least 1/2 inch from the wall with easily cleanable clamps and shall be six (6) inches off the floor and shall terminate at least one (1) inch above the overflow rim of the floor sink. The floor sink must be located within 15 feet of the drain opening of the equipment served and waste lines may not cross any aisle, traffic area or door opening.

Replace the missing outlet covers in the dry storage room in the kitchen area.

Remove the wood from under the fryer and the convection oven. All floor mounted equipment shall be placed on minimum six (6) inch high, round metal legs or completely sealed in position on a minimum four (4) inch high continuously coved curb, or on approved casters, or cantilevered from the wall in an approved manner. All show and display cases, counters, shelves, tables, refrigeration equipment, sinks and other equipment used in connection with the preparation, service and display of food, shall be made of non-toxic materials and so constructed and installed as to be easily cleanable.

Replace the cracked light covers at the cookline area. Light fixtures including all decorative lighting in areas where food is prepared, open food is stored or displayed, or utensils are cleaned shall be of shatterproof construction or shall be protected with shatterproof shields. Parabolic lens covers or similar covers are not approved shields.

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

1

Inspector Comments: Clean the buildup, food debris and dead cockroaches from inside and outside of all refrigerators, all shelves, the cookline hood, the floor sinks, the outdoor bar refrigerator, inside top of the ice machine and general equipment cleaning throughout the facility. Maintain clean.

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)



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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: Provide accurate thermometers in all refrigeration units including at the bar to quickly and accurately monitor temperatures and identify problems.

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)

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

POINTS

1

Inspector Comments: Observed missing and deteriorated cove base tile under the 3-compartment sink in the kitchen, behind the cooking equipment, along the wall of the outdoor bar, behind and around the ice machine and around the concrete curb holding the refrigeration at the inside bar. Provide approved cove base tile that continues up the wall partitions, toe-kicks, or cabinetry at least four (4) inches, forming a 3/8 inch minimum radius cove as an integral unit. (Vinyl rubber topset base is not acceptable.) Refer to the attached flooring guide.

The walls of the small storage area with the chest freezer are not of approved material and this area also lacks approved cove base tile. Provide approved finishes in this area or discontinue using it to store any food or related items. Walls in all areas except dining areas shall be durable, smooth and nonabsorbent, with a light colored, easily cleanable washable finish. Wall surface materials are subject to evaluation and may require submission of samples. All wall surfaces shall be covered with a gloss or semi-gloss paint, epoxy, FRP, ceramic tile or other approved materials. Refer to the attached guide. Provide approved cove base tile that continues up the wall partitions, toe-kicks, or cabinetry at least four (4) inches, forming a 3/8 inch minimum radius cove as an integral unit. (Vinyl rubber topset base is not acceptable.) A slim foot type cove base may be appropriate in this area. Refer to page 9 of the attached flooring guide.

Maintain in good repair and approved manner.

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: Clean the buildup and food debris from under and behind all equipment throughout the facility and bar and maintain clean.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: Food handler certificates were not available at the time of inspection. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection.

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)

52. PERMIT AVAILABLE AND CURRENT

POINTS

0

Inspector Comments: At the time of inspection this facility was ordered closed by this Department for a cockroach infestation, expired environmental health permit and non-functioning hood system at the cookline. Facility also failed the routine inspection and scored an 82=B. Correct the violations as indicated above in order to be reinspected. A reinspection has been scheduled for 2/17/2020. Contact this Department at 760-320-1048 if violations are corrected sooner and if it can be demonstrated to the satisfaction of this Department that the facility is ready for reinspection prior to the scheduled date then an earlier reinspection may be considered. A card removed. B card and facility closed sign posted. Do not remove or obscure.

Violation Description: A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)



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Overall Inspection Comments

This routine inspection was conducted with an onsite evaluation follow up and change of ownership.

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

amy smith boylan

Person in Charge

02/10/2020

Carolinn Shay

Environmental Health Specialist

02/10/2020

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."

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

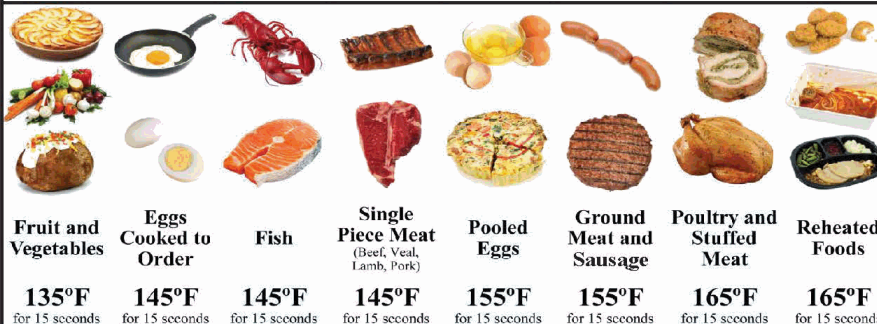


1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



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

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
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