



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>CASA BLANCA RESTAURANT</b>				DATE 7/26/2022		TIME IN 11:00 AM		TIME OUT 12:45 PM	
ADDRESS 66370 PIERSON BLVD, Desert Hot Springs, CA 92240				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Simon Foods Inc				EMAIL deleon-74@hotmail.com				Major Violations 2	
PERMIT # PR0003550	EXPIRATION DATE 09/30/2023	SERVICE Routine inspection	REINSPECTION DATE 8/02/2022	FACILITY PHONE # (760)251-5922	PE 3621	DISTRICT 0023	INSPECTOR NAME Shanna Sidwell	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
<input checked="" type="radio"/> In	N/A	1. Food safety certification			2
Uriel Ortiz 7/15/27 The Always Food Safe Company					
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	<input type="radio"/> N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	<input type="radio"/> N/O	12. Returned and re-service of food			2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	N/O	14. Food contact surfaces: clean and sanitized		4	2
50-100ppm chlorine. / N/O					

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



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---	-------------------	-----------------------

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed the chef to retrieve a wiping cloth from the sanitizer bucket, wipe the kitchen prep counter, and then touch and plate ready to eat lettuce with their un-gloved hand and without properly washing their hands.

Observed the chef place a glove on their hand, remove raw shrimp from the refrigerator to place on the flat top grill, remove and discard the glove and continue cooking without washing their hands in between.

Ensure that all employees are washing their hands properly at an approved hand washing station. Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room, when changing gloves, or any time when contamination may result. Employees shall minimize bare hand contact with foods in a ready to eat form.

**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 hand washing sink in the multi gender restroom to dispense warm water at a maximum temperature of 89F. Ensure all hand washing stations are provided with hot water at the minimum required temperature of 100F.

Observed the chef to use the hand washing sink in the kitchen area for rinsing of cooking utensils and wiping cloths. Ensure that the hand washing sink is used only for hand washing.

**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))



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---	-------------------	-----------------------

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** -Observed the following items stored in the 4 drawer flip top refrigeration unit at the cooks line with the corresponding internal temperatures:

Sliced tomato- 47F  
Raw shrimp -50F  
Pork chili verde - 45F - 48F  
Ground beef - 51F- 52F  
Raw chicken 47F  
Raw beef- 50F

The chef stated that the sliced tomato and shrimp were placed into the unit approximately 20 minutes prior. The chef stated that the raw chicken, raw beef, and chili verde had been stored in the unit since the previous day. The inspector instructed the chef to discard all potentially hazardous food items that had been stored in the unit for longer than 4 hours. The inspector observed one of the chefs to place some of the raw chicken on the grill for an order after it was observed out of temperature. The inspector and person in charge immediately corrected the chef and the chicken was discarded. The inspector observed the chef to begin voluntarily discarding potentially hazardous food items stored in the refrigeration unit. The unit has been impounded at the time of the inspection. A red impound tag was affixed to the exterior of the unit. Do not use this unit for the storage of potentially hazardous food items. The impound shall remain in place until the unit is repaired, a re-inspection occurs, and approval for use is granted by a member of this Department. You may schedule a re-inspection of the unit by calling (760) 320 1048.

-Observed the following items stored in the single glass door refrigeration unit at the front service counter with the corresponding internal temperatures:

-Small container of salsa - 47F  
-Large container of salsa - 47F  
- Sliced lemons - 47F  
- Milk - 51F.

The person in charge stated that the salsas were placed into the unit earlier in the morning less than 2 hours prior and relocated them to a functioning refrigerator. The person in charge stated that the milk had been in the refrigerator since yesterday and voluntarily discarded it. he unit has been impounded at the time of the inspection. A red impound tag was affixed to the exterior of the unit. Do not use this unit for the storage of potentially hazardous food items. The impound shall remain in place until the unit is repaired, a re-inspection occurs, and approval for use is granted by a member of this Department. You may schedule a re-inspection of the unit by calling (760) 320 1048.

Ensure all potentially hazardous food items are maintained at 41F or below.

**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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

**Inspector Comments:** -Observed the chef to wipe a knife used at the cooks line with a wiping cloth and then rinse it under water at the hand washing station. The inspector educated the chef on proper utensil washing/sanitizing at the time of the inspection. The chef sent the soiled knife back to the ware washing area and retrieved a clean one.

-Observed the chef to retrieve a wiping cloth from the sanitizer bucket, rinse it out at the hand washing sink, and then wipe the cutting boards at the kitchen cooks line. Discontinue rinsing out wiping cloths at the hand washing sink. Wiping cloths may be taken directly from a sanitizer bucket at the proper concentration, used to wipe the counter, and then placed back into the bucket.

-Observed soiled wiping cloths stored on the cutting board at the cooks line. Discontinue storing soiled wiping cloths on the cutting board. Ensure all wiping cloths are stored in a sanitizer solution at the proper concentration between each use.

-When asking the chef to take an internal temperature of a prepared dish, the chef retrieved a probe thermometer from the walk in, ran it under water at the hand washing sink, dried it with a paper towel, and then probed the prepared food item. Ensure that the thermometer is properly washed, rinsed, and sanitized prior to use.

-Observed an accumulation of biofilm along the sides of the ice machine. Melt the ice and properly wash, rinse, and sanitize the interior of the ice machine.

**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)



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---	-------------------	-----------------------

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

POINTS

1

**Inspector Comments:** -Observed an insect light positioned over the automatic dishwasher. Relocate the insect control device where contamination of food and food contact surfaces will not occur.

-Observed gaps present around the back delivery door. Eliminate the gaps around the door to ensure proper exclusion of vermin.

**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)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

0

**Inspector Comments:** NOTE:

See violation 5 and 14.

Ensure employees are trained on proper hand washing procedures, use of wiping cloths, and proper sanitizing/cleaning of food contact surfaces.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

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

POINTS

1

**Inspector Comments:** -Observed an accumulation of biofilm in the bar gun in the bar area. Properly wash rinse and sanitize the bar gun.

- Observed debris on the wire shelving in the walk in. Remove food debris from the wire shelving.

- Observed an accumulation of residue on the legs of the drying table at the ware washing area. Clean the legs of the drying table.

-Observed food splatter and residue on the exterior of storage containers throughout the kitchen area. Clean the soiled storage containers.

**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:** -Observed the scoop in the large bulk bin of dry rice stored with the handle in contact with the rice. Store the scoop in a manner that prevents contact of the handle with the food product.

-Observed an ice scoop stored on the soda drain tray at the waitress station. Discontinue storing the scoop on the drain tray.

Ensure all utensils are stored in a manner that prevents contamination.

**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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

**Inspector Comments:** Observed the following areas in need of cleaning:

-Floors between equipment at the cooks line

-Floors below the automatic dishwasher and 3 compartment sink

-Walls below the automatic dishwasher and 3 compartment sink

- Ceiling in the walk in refrigerator.

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

55. IMPOUND

POINTS

0

**Inspector Comments:** - 4 drawer flip top refrigerator.

- Single glass door refrigerator.

**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**

This routine inspection was conducted in conjunction with a food born illness complaint investigation CO0083854.

At this time this facility had failed to meet the minimum requirements of the California Health and Safety Code (84 = B). A reinspection will be set for one week (08/02/22). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact S.Sidwell with any questions (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](http://www.rivcoeh.org).

**Signature**

Signature not captured due to  
COVID 19 pandemic.

Juan Carlos  
Person in Charge  
07/26/2022

Shanna Sidwell  
Environmental Health Specialist  
07/26/2022



## 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

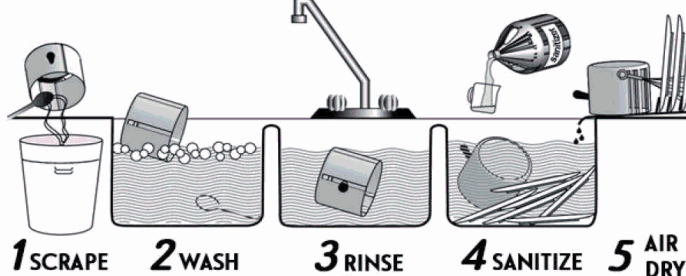
Cooked  
Food

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

<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!



## 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  
Phone 951-461-0284  
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**PALM SPRINGS**  
554 S Paseo Dorotea  
Palm Springs, CA 92264  
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**RIVERSIDE**  
4065 County Circle Dr #104  
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