

### www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME LAS CASUELAS TERRAZA						DATE 11/14/2019		3:00 PM			
ADDRESS 222 S PALM CANYON DR, Palm Springs, CA 92262					FACILITY DESCRIPTION Not Applicable						
PERMIT HOLDER					EMAIL						
Patricia Delgado Service					Not Specifie	d		Major Vi	olations	0	
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0004039	11/30/2020	Follow-up inspection	Next Routine	(760)325-2794	2622	0022	Edina Fang		Points De	ducted	2

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

$\circ$			•			
			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT
(h)		N/A	1. Food safety certification			2
_			Anne Avelino/ServSafe/2-2021			
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
ln			2. Communicable disease; reporting, restrictions and exclusions		4	
(E)	N/O		3. No persistent discharge from eyes, nose, and mouth			2
ln	N/O		4. Proper eating, tasting, drinking or tobacco use			2
			PREVENTING CONTAMINATION BY HANDS			
(E)	N/O		5. Hands clean and properly washed; gloves used properly		4	2
(E)			6. Adequate handwashing facilities supplied and accessible			2
			TIME AND TEMPERATURE RELATIONSHIPS			
ln	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
ln	N/O	N/A	9. Proper cooling methods		4	2
ln	N/O	N/A	10. Proper cooking time and temperature		4	2
ln	N/O	N/A	11. Proper reheating procedures for hot holding		4	
			PROTECTION FROM CONTAMINATION			
ln	N/O	N/A	12. Returned and re-service of food			2
(In)			13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			200 ppm quaternary ammonia, auto dispense.			

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			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			
ln		N/A	18. Compliance with variance, specialized process, and HACCP			2
			plan  CONSUMER ADVISORY			
(h)		N/A	Written disclosure and reminder statements provided for raw or     undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
(h)		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
ln			21. Hot and cold water available		4	2
			Water Temperature 120 F°F			
			LIQUID WASTE DISPOSAL			
(h)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
(h)			23. No rodents, insects, birds, or animals		4	2
ln		N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS	OUT	
25. Person in charge present and performs duties, demostration 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		
30. Toxic substances properly identified, stored, used		
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified	1	
32. Consumer self-service		
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			
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			
PHYSICAL FACILITIES			
41. Plumbing: properly installed, good repair	1		
42. Refuse properly disposed; facilities maintained			
43. Toilet facilities: properly constructed, supplied, cleaned			
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			
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			

DAQJ9ZAEM 11/15/2019 V 1.21 Page 1 of 4



www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME		PERMIT#
LAS CASUELAS TERRAZA	11/14/2019	PR0004039

## 5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

**POINTS** 

Inspector Comments: Corrected.

0

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** 

Inspector Comments: Corrected.



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

**POINTS** 

Inspector Comments: Corrected.



This facility no longer uses the hot box that was used to hot the salsa ranchera.

**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** 

Inspector Comments: Eliminate the biofilm/film within the inside bar gun nozzles.

2

**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)

### 18. COMPLIANCE WITH VARIANCE, SPECIAL PROCESS, HACCP PLAN

**POINTS** 

Inspector Comments: Corrected



The chef has provided a written document stating that the facility has ceased parcooking and vacuum packaging until State approval has been received.

**Violation Description:** Any deviation from standard health code requirements requires approval prior to implementation. A HACCP plan, variance, or specialized process must be approved, followed, and written documentation maintained at the facility. (114057, 114057.1, 114417.6, 114419.1-14419.3)

## 19. WRITTEN DISCLOSURE AND REMINDER STATEMENTS PROVIDED

POINTS

Inspector Comments: Corrected.



Person in charge has provided a document declaring that the facility will no longer cook eggs, steak, or hamburgers per customer request below internal temperature155 degrees F.

Violation Description: When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming these foods. (114012, 114093)

#### 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

**POINTS** 

Inspector Comments: Corrected.



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))

V 1.21 DAQJ9ZAEM 11/15/2019 10:29 am Page 2 of 4



www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME		PERMIT#
LAS CASUELAS TERRAZA	11/14/2019	PR0004039

## 30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

**POINTS** 

Inspector Comments: Corrected.

0

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

## 35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

**POINTS** 

Inspector Comments: Corrected.

0

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114109.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

**POINTS** 

Inspector Comments: Corrected.



Facility has provided a work order for new grease filters for the tortilla chip area.

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)

#### 38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

**POINTS** 

Inspector Comments: Corrected.



**Violation Description:** Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

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

POINTS

Inspector Comments: Corrected



Facility has provided an email dated 01 NOV 2019 regarding the scheduling of floor repairs.

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)

V 1.21 DAQJ9ZAEM 11/15/2019 10:29 am Page 3 of 4



#### www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME		PERMIT#
LAS CASUELAS TERRAZA	11/14/2019	PR0004039

### **Overall Inspection Comments**

Reinspection conducted to verify the corrections to violations observed during the routine inspection conducted on 12 NOV 2019, at which time the facility earned a score of 80 = B.

This facility has earned a score of 98 = A.

"B" placard removed. "A" placard posted.

**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.

	The same of the sa
Signature	
	efang
Patrick Service (operator)	Edina Fang
Person in Charge	Environmental Health Specialist
11/14/2019	11/14/2019

V 1.21 DAQJ9ZAEM 11/15/2019 10:29 am Page 4 of 4

#### REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

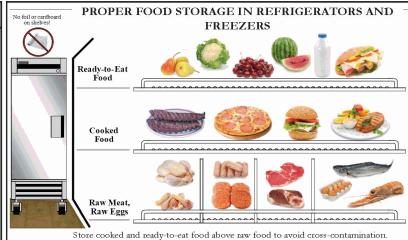
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath and Safety Code Section 114411:

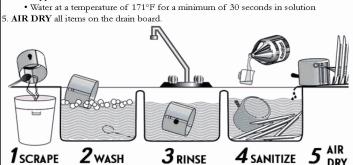
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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.
- 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
  - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



#### PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapodly 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
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

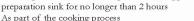
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

#### PROPER FOOD THAWING METHODS

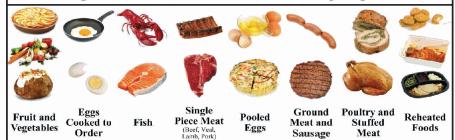
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





#### INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F for 15 seconds for 15 seconds 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 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

DES-31 (REV 10/18)