



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME LAWRENCE WELK'S DESERT OASIS (POOL)				DATE 2/6/2019	TIME IN 2:00 PM	TIME OUT 3:30 PM
ADDRESS 34567 CATHEDRAL CANYON DR, Cathedral City, CA 92234				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Lawrence Welk				EMAIL Not Specified		Major Violation 2
PERMIT # PR0004510	EXPIRATION DATE 04/30/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (619)324-558	PE 2620	DISTRICT 0025
INSPECTOR NAME Shanna Sidwell					Points 19	

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

B
SCORE 81

○ 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			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
		14. Food contact surfaces: clean and sanitized		4	2
		Quaternary ammonia 200ppm / N/O			2

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 120F and above 3 compartment sink, 100F and ab			
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	1
55. Impound	1



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1. FOOD SAFETY CERTIFICATION

POINTS
2

Inspector Comments: Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. A food manager safety certification was not available at the time of the inspection. Provide a valid food managers safety certification or proof of enrollment into an accredited food managers safety certification program by 02/14/19. Ensure that the food managers safety certification on site and readily accessible at all times once obtained.

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

7. PROPER HOT & COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F when intended for cold holding. Observed the following items out of temperature:

- a. A flat of 24 count raw2 shelled eggs (78F). The eggs were sitting on a shelf out of temperature control. The person in charge stated that the eggs had been there since the day prior. The person in charge voluntarily discarded the eggs.
- b. two containers of salsa (47-48F) and cut tomatoes(47-48F) stored in the cold holding unit across from the sales counter. The person in charge stated that the items had been in the unit since the day before. The person in charge voluntarily discarded all of the potentially hazardous food items in the unit. An ambient air temperature of the unit was measured at 48F. This unit is not approved to hold potentially hazardous food items at this time. The unit was impounded by the inspector at the time of the inspection. A red impound tag has been placed on the exterior of the unit and is to remain in place until a reinspection of the unit occurs to verify that all of the necessary repairs have been made. A reinspection of this unit has been scheduled for 2/14/19.
- c. A bottle of opened cranberry juice on the shelves below the hot holding unit that reads "must refrigerate after opening" on the label (69F). The person in charge did not know how long the cranberry juice had been there. The person in charge voluntarily discarded the cranberry juice.

Ensure all potentially hazardous food items intended for cold holding ar 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: All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried. Observed mold growth along the inside of the ice machine and deflector shield. Burn all of the ice inside of the ice machine and properly wash, rinse, and sanitize the interior.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. Observed roach casings along the floors of the facility behind the ice machine and near the floor sink of the ice bin. A chemical pesticide "Tri-Die" approved for use in food handling establishments was sprayed in a hole in the wall adjacent to the ice machine. After spraying the pesticide, several live cockroaches at different life stages were observed crawling around the floors and walls of the facility. This facility has been closed due to an infestation of live roaches. Closure signs have been posted on the service windows of the facility. Closure signs are to remain closed until reinspection occurs and approval to operate is given by a member of this department. A reinspection date has been scheduled for 2/14/19. Eliminate all cockroaches 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)



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

POINTS

1

Inspector Comments: Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry. All floors, walls, and ceilings shall be maintained in good repair so as to not harbor any pests. Observed the following:

- a. Observed all of the doors to contain gaps around the edges of the doors when closed. Restore the weather stripping around the doors so that the doors create a tight seal when closed.
- b. Observed the metal roll-up door to contain gaps when fully closed. Eliminate all of the gaps in the roll-up door.
- c. Observed a hole in the wall adjacent to the ice machine and below the hand washing sink. Repair all of the holes in an approved manner.
- d. Observed broken and loose floor tiles at the entrance to the barbecue area from the enclosed snack bar. Repair or replace the damaged tiles.

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

2

Inspector Comments: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. Observed the person in charge of the snack bar to not be properly trained in food safety knowledge. The person in charge stated that the utensils are only washed with soap at the 3-compartment sink and did not adequately describe the proper wash, rinse, sanitize, and air dry steps. The person in charge was not aware that shelled eggs and cut tomatoes were potentially hazardous foods that need to be held at 41F and below. Inspector educated the employee on site of proper ware washing procedure and cold holding temperatures.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination. Observed the following:

- a. Observed limes double stacked onto a container of salsa covered with foil. Stack containers only when a hard lid is present to separate the containers.
- b. Observed an uncovered container of sliced cheese in the tall single door refrigeration unit adjacent to the door of the barbecue area. Provide a tight fitting lid for the container of sliced cheese. Ensure all items are properly covered.

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))

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 and shall be properly installed. Observed the following:

- a. Observed an accumulation of dust on the ac unit. Clean the ac unit.
- b. Observed an accumulation of residue on the powdered sugar shaker. Properly wash, rinse, and sanitize the powdered sugar shaker.
- c. Observed the handsink to be lacking a proper seal between the edge of the sink and the wall. Properly caulk around the edge of the handsink.
- d. Observed a build up of residue along the bottom portion of the Island Oasis blender. Properly wash, rinse, and sanitize the blender and maintain all components in clean condition and good repair.

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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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be maintained clean. Observed a build up of residue and food debris on the floor below equipment as well as an excessive amount of grease build up on the exterior floors below the barbecue grill. Clean the floors and maintain them in clean condition and good repair.

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

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: 2 containers of salsa
1 flat of 24 count eggs
1 container of cut tomato

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: The small cold top refrigeration unit across from the service counter. Ambient air temperature was measured at 48F.

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 complaint response CO0068137. This inspection was conducted by inspectors S.Sidwell and E.Fang.

This facility has decided to voluntarily closed due to an infestation of live roaches. Closure signs have been posted on the service windows of the facility. Closure signs are to remain closed until reinspection occurs and approval to operate is given by a member of this department. A reinspection date has been scheduled for 2/14/19. Eliminate all cockroaches from the facility.

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (81=B). A re-inspection will be set for one week (2/14/19). Ensure all 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 or E.Fang with any questions at (760) 320-1048.

A notice of violation was issued at this time for operating a food facility without a valid Environmental Health permit issued by this Department.

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

Rachelynn French
Person in Charge
02/06/2019

Shanna Sidwell
Environmental Health Specialist
02/06/2019

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

Ready-to-Eat Food

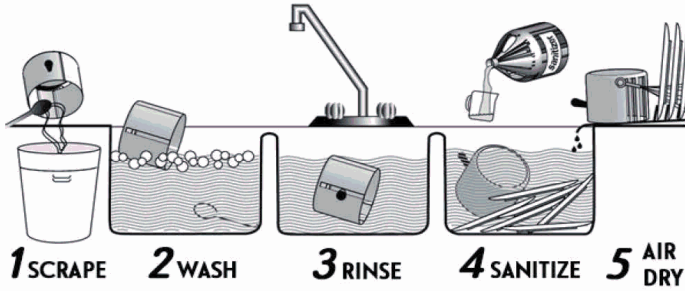
Cooked Food

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

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

Food temperature cannot be felt - use your probe thermometer!

FOOD ALLERGENS

THE MAJOR 8

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE 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
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