



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME Dickey's Barbecue Pit				DATE 8/30/2017		TIME IN 1:30 PM		TIME OUT 4:30 PM	
LOCATION 79775 Hwy 111 #105, La Quinta, CA 92253				Facility Description Not Applicable					
PERMIT HOLDER Tucker Family Restaurants LLC				E-MAIL dickeys@prettydangclassy.com				Major Violations 1	
PERMIT # PR0069259	EXPIRATION DATE: 01/31/2018	SERVICE Routine inspection	RE-INSPECTION DATE 12/30/2017	FACILITY PHONE # (760)863-377	PE 3621	DISTRICT 0033	INSPECTOR NAME Sandra Arnett	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.

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
In	N/O			2
1. Food safety certification				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In			4	2
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
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 prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
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 & record				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	2
10. Proper cooking time & temperatures				
In	N/O	N/A	4	2
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food: unadulterated, no spoilage, no contamination				
In	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				
Quat. Ammonia /				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	2
15. Food obtained from approved source				
In	N/O	N/A		1
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		1
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/O	N/A		1
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A		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				
120F				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				
In				1
24. Vermin proofing, air curtains, self-closing doors				

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	2
28. Food separated and protected from contaminati	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, use	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing mate	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and u	1
38. Adequate ventilation and lighting; designated ar	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enc	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleepin	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, valid	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: All food employees shall have adequate knowledge of their assigned duties, and be able to demonstrate appropriate food safety principals.

- Potentially hazardous foods were observed out of temperature in the walk-in cooler; Digital exterior thermometer on door reading at 55F;

Maintain at least one valid food manager certification on-site.

- Food Safety Manager's Certificate was not on-site at time of inspection. Certificate must be on-site at all times.

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Soap and paper towels (or drying device) shall be provided in approved dispensers.

- Paper towels were missing at front handsink dispenser. Maintain handsinks fully stocked with soap and paper towels for proper employee handwashing.

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

- Observed walk-in cooler at an internal temperature of 54F. All potentially hazardous foods were also observed out of temperature and were between 49F - 50F. Instructions given to operator to discard all potentially hazardous food.

The following foods were ordered VC&D:

- Raw meat: 4 boxes (65 lbs each)
- St. Louis Pork Ribs: 3 boxes (30.9 lbs each)
- Sausages: 6 packages
- Ham: one half ham
- Turkey: Individually wrapped turkey, 6 each
- Raw turkey: 3 individual packages
- Mac and cheese: 3 boxes (20 lbs each)
- Baked Potato casserole: 6 boxes (20 lbs each)
- Original Potato salad: 3 boxes (24 lbs each)
- Grated cheese: 3 bags (5 lbs each)

32. CONSUMER SELF SERVICE

POINTS

1

Inspector Comments: Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination.

- Maintain and clean: all areas of customer self-service area, ie - counters, soda nozzles, rim of trash disposal; floors around trash area; floors and walls in dining area;
- Clean and sanitize tables including edges of tables.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

- Walk-in cooler observed at an internal temperature of 54F. All potentially hazardous foods ordered VC&D. Immediately contact refrigeration technician to repair walk-in cooler. Ensure walk-in cooler temperature at 38F - 40F for proper cold holding of food.

- Repair door to walk-in cooler so that it closes properly.

Walk-in cooler has been impounded and red-tagged. Do not use cooler until repairs are completed. Fax/email copy of repair invoice. Obtain approval from this dept. prior to use.

A re-inspection will be conducted on 9-6-17.



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36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative.

Maintain and clean the following:

- All areas of the CARVING STATION: prep counter; heat lamps; lamp stand; window sill; window; wall at carving station;
- Hot box: bottom interior;
- Grease filters above large oven in back;
- Fryers: exterior and flu;
- Griddle;
- All bulk seasoning containers and cover lids;
- Soda machine dispenser nozzles;

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS

1

Inspector Comments: Utensils and equipment shall be handled and stored so as to be protected from contamination.

- Discontinue using cup to scoop ice. Use an approved scoop with handle. Store scoop in approved manner, in a clean dry container or other approved method.

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department.

- Remove unapproved grease collection containers next to large oven. Obtain approved oil disposal caddy for removal of all grease from oven.

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer.

- Observed no sanitizer in bucket for wiping cloths. Store all wiping cloths in sanitizer solution between each use.

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

Inspector Comments: All food waste and rubbish shall be kept in covered, leak proof and rodent proof containers.

- Maintain and clean: Floors around trash cans at customer dining area; rim of trash can.
- Dispose of 2 containers of ash.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean.

- Walls below 3 compartment sink;
- Floors below fryers and cookline equipment;
- Floors around ice machine.



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Overall Inspection Comments

Complaint received by this department; The following issues were observed:

- Floors/ walls around customer self-service area and around trash receptacles were in need of detailed cleaning;
- The rims around trash bins in customer area need to be cleaned and sanitized;
- Carving Station: all areas of the carving stations need detailed cleaning;
- Wipe/sanitize sides of tables when wiping down tables.

This facility fails to meet minimum health standards as set forth in the California Health and Safety Code. A re-inspection will be conducted on 9-6-17.

"B" card posted. Do not remove.

Signature

Gloria Ortiz
Person in Charge
08/30/2017

Sandra Arnett
Environmental Health Specialist
08/30/2017