

County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME INDIAN RIDGE CLUBHOUSE SNACK BAR						DATE TIME IN 1:30 PM			TIME OUT 2:10 PM		
				FACILITY DESCRIPTION Not Applicable							
PERMIT HOLDER				EMAIL							
Indian Ridge Country Club					Not Specifie	d		Major Vio	olations	0	
PERMIT#	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0005950	12/31/2019	Routine inspection	Next Routine	(760)772-7272	1620	0033	Tiffany Su		Points De	ducted	10

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

In N/O N/A 1. Food safety certification Serv Safe: Adrian Garcia, exp. 3/8/22. 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 In N/O 4. Proper eating, tasting, drinking or tobacco use PREVENTING CONTAMINATION BY HANDS In N/O 5. Hands clean and properly washed; gloves used properly 4 In 6. Adequate handwashing facilities supplied and accessible TIME AND TEMPERATURE RELATIONSHIPS In N/O N/A 7. Proper hot and cold holding temperatures 4 In N/O N/A 8. Time as a public health control; procedures and records 4 In N/O N/A 9. Proper cooling methods 4	\sim				_		
Serv Safe: Adrian Garcia, exp. 3/8/22. 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 (In) N/O 4. Proper eating, tasting, drinking or tobacco use PREVENTING CONTAMINATION BY HANDS (In) N/O 5. Hands clean and properly washed; gloves used properly 4 In 6. Adequate handwashing facilities supplied and accessible TIME AND TEMPERATURE RELATIONSHIPS In N/O N/A 7. Proper hot and cold holding temperatures 4 In N/O N/A 9. Proper cooking time and temperature 4 In N/O N/O 10. Proper cooking time and temperature 4 In N/O N/O 11. Proper reheating procedures for hot holding				DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT
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Communicable disease; reporting, restrictions and exclusions 4				Serv Safe: Adrian Garcia, exp. 3/8/22.			
In N/O N/A 7. Proper hat and cold holding temperatures In N/O N/O				EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
In N/O N/A 7. Proper hat and cold holding temperatures In N/O N/O	(h)			2. Communicable disease; reporting, restrictions and exclusions		4	
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In N/O	ln	N/O		4. Proper eating, tasting, drinking or tobacco use			2
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In N/O (V/A) 11. Proper reheating procedures for hot holding 4	In	N/O	N/A	9. Proper cooling methods		4	2
<u> </u>	In	N/O	N/A	10. Proper cooking time and temperature		4	2
PROTECTION FROM CONTAMINATION	In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
				PROTECTION FROM CONTAMINATION			
In N/O N/A 12. Returned and re-service of food	(E)	N/O	N/A	12. Returned and re-service of food			2
In 13. Food: unadulterated, no spoilage, no contamination 4	ln			13. Food: unadulterated, no spoilage, no contamination		4	2
In N/O N/A 14. Food contact surfaces: clean and sanitized 4	In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
					-		

			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			
In		N/A	18. Compliance with variance, specialized process, and HACCP			2
			plan CONSUMER ADVISORY			
ln		(N/A	Nritten 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;		4	2
			prohibited foods not offered			
			WATER / HOT WATER			
In			21. Hot and cold water available		4	2
			Water Temperature 60-70F. Corrected, now 114F.°F			
			LIQUID WASTE DISPOSAL			
(In)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
ln			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, demostration of knowledge	2		
26. Personal cleanliness and hair restraints			
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			
33. Food properly labeled; honestly presented; menu labeling			

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	0
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				
55. Impound				

DARGT0HMT 11/19/2019 V 1.21 Page 1 of 3



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INDIAN RIDGE CLUBHOUSE SNACK BAR	11/15/2019	PR0005950

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

Inspector Comments: *REPEAT VIOLATION*

2

- 1. Provide hot water of 100F at least, at hand sink for proper hand washing. Observed only cold water here.
- 2. Store paper towels inside wall-mounted dispenser. Observed roll of paper towels sitting on counter.

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: Rapidly cool the following potentially hazardous foods to 41F or below, immediately:

- Yogurt and fruit cups,
- tuna wraps, and
- any other foods not holding at 41F or below at glass reach-in cooler.

Per operator these foods were pulled from main kitchen at 8am.

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: Provide a sanitizer bucket/sanitizer for food handler. Corrected at 13:50. Measured QA at 200ppm.

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)

21. HOT AND COLD WATER AVAILABLE

POINTS

Inspector Comments: Provide hot water at a minimum of 120°F. Measured to be 60-70F at the hottest at mop sink and hand sink. Facility is closed for this reason. Per operator, ware-washing is done at main kitchen (Clubhouse). Observed 3-comp sink at back of house.

Violation corrected at 13:50 - measured hot water to be 114F. Provide hot water at 120F within one week.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

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

POINTS

Inspector Comments: 1. Provide a weather strip for main door. Observed missing.

1

2. Keep service window closed when not actively in use. Observed open when not in use.

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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

Inspector Comments: Repair or replace the following:

- Flip top cooler. Observed in disrepair.
- Glass reach-in cooler. Observed internal temperature of 50F. Observed bottom half of cooler holds foods at 41F.

Note: Ensure white Frigidaire at back of house is functioning. If not in use, remove from facility.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

V 1.21 DARGT0HMT 11/19/2019 9:56 am Page 2 of 3



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Overall Inspection Comments

Facility was closed from 9:30 - 13:50 due to no hot water. This is the re-inspection. Observed facility has hot water measuring at 114F at the highest at hand sink and at mop sink. Provide hot water of 120F within one week. Facility is re-opened.

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.

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Signature	
	Tiffangfin
John Milligan	Tiffany Su
Person in Charge	Environmental Health Specialist
11/15/2019	11/15/2019

V 1.21 DARGT0HMT 11/19/2019 9:56 am Page 3 of 3

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

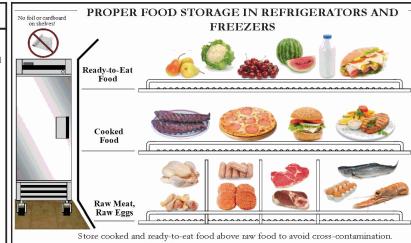
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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:

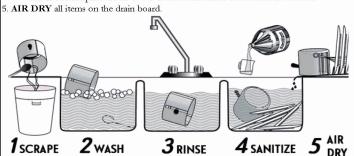
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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
 - Water at a temperature of 171°F for a minimum of 30 seconds in 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



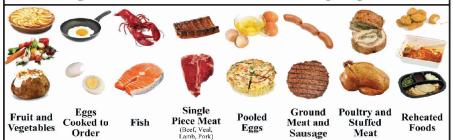
PROPER FOOD THAWING METHODS

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

155°F

for 15 seconds

145°F

for 15 seconds



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

165°F

BLYTHE

145°F

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

145°F

for 15 seconds

HEMET 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874

INDIO

155°F

47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303

MURRIETA

165°F

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)

135°F