



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Santorini Gyro Palm Springs- Permit Revoked</b>				DATE 6/14/2021		TIME IN 2:00 PM		TIME OUT 4:15 PM	
ADDRESS 190 N Palm Canyon Dr, Palm Springs, CA 92262				FACILITY DESCRIPTION Permit Revoked per COS					
PERMIT HOLDER Kamil Gurel				EMAIL bestgreek@yahoo.com k.gure				Major Violations 0	
PERMIT # PR0080173	EXPIRATION DATE 10/31/2022	SERVICE Follow-up inspection	REINSPECTION DATE 12/14/2021	FACILITY PHONE # (760)656-0149	PE 2620	DISTRICT 0021	INSPECTOR NAME Shanna Sidwell	Points Deducted 13	

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 87

☒ 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	7. Proper hot and cold holding temperatures	4	2
In	N/O	8. Time as a public health control; procedures and records	4	2
In	N/O	9. Proper cooling methods	4	2
In	N/O	10. Proper cooking time and temperature	4	2
In	N/O	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION				
In	N/O	12. Returned and re-service of food		2
In		13. Food: unadulterated, no spoilage, no contamination	4	2
In	N/O	14. Food contact surfaces: clean and sanitized	4	2
200ppm quaternary ammonia / 103F				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In		15. Food obtained from approved sources	4	2
In	N/O	16. Compliance with shell stock tags, condition, display		2
In	N/O	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY				
In	N/A	19. Written 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; prohibited foods not offered	4	2
WATER / HOT WATER				
In		21. Hot and cold water available	4	2
Water Temperature 120F and above°F				
LIQUID WASTE DISPOSAL				
In		22. Sewage and wastewater properly disposed	4	2
VERMIN				
In		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, 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		
55. Impound		



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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. Observed this facility to be lacking a valid food managers safety certification. Maintain at least one valid food manager certification on-site

**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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** - Observed the hand washing sink adjacent to the ware washing area to be lacking cold water. Repair the faucet so that cold water is provided.

-Observed the hand washing sink adjacent to the ware washing area to be lacking paper towels in an approved dispenser. Provide an enclosed dispenser for the paper towels at the hand washing sink

**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))

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

**Inspector Comments:** Observed this facility to be lacking the proper testing strips required for checking the sanitizer at the 3-compartment ware washing sink. An employee was observed to check the quaternary ammonia sanitizer solution at the 3 compartment sink with testing strips intended for checking the concentration of a chlorine sanitizer. Obtain the proper testing strips for checking the quaternary ammonia sanitizer. Ensure that the ware washing employee has adequate knowledge of how to check the concentration of the sanitizer solution at the 3-compartment sink.

**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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** - Observed a small white cup used as a scoop for ingredients stored under the prep table at the cooks line. Discontinue using cups as a scoop. Ensure only scoops with a handle are used. Observed a bowl used as a scoop in a container of Falafel mix.

**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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

**Inspector Comments:** Observed food stored in an a room not constructed or approved for the storage of food items. Relocate all of the food items to the kitchen area. This storage room may only be used for the storage of non food items.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** 1) Observed the following domestic equipment:

- Crock pot at the prep table

-Rice cooker at the prep table

Remove all domestic grade equipment from the facility. Ensure all equipment is approved for commercial use

2) Install caulking around the hand washing sink

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



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38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

**Inspector Comments:** All exhaust hoods shall be maintained to effectively remove heat, grease, vapors, and smoke. This facility was not previously constructed with an exhaust hood. This installation of the exhaust hood was not approved by this Department. Plans must be submitted to this Department for the exhaust hood. The exhaust hood was impounded at the time of the inspection. A red impound tag was affixed to the exterior of the exhaust hood and shall remain in place until the plan check process is completed and approval for use is granted by a member of this Department.

This facility is not approved to conduct any cooking processes or use any cooking equipment that would require the use of an exhaust hood until the plan check process has been completed and approval for use has been granted. Prior to cooking of any grease laden foods, provide this Department with a grease interceptor waiver letter or proof of installation of a grease interceptor or an existing grease interceptor.

**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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

**Inspector Comments:** -Observed serving spoons stored in standing water at the prep table adjacent to the rice cooker and crock pot. Discontinue storing utensils in standing water. Utensils may be stored in the product they are serving, in hot water that is continuously maintained at 135F, or on a clean and dry prep surface if properly washed, rinsed, and sanitized every 4 hours.  
- Observed wiping cloths at the front service counter stored in a solution containing a chlorine sanitizer solution greater than 200ppm. Ensure all sanitizer buckets are supplied with sanitizer at the proper concentration to ensure that wiping cloths used to sanitize surfaces are stored properly. The proper sanitizing concentrations are 200ppm for quaternary ammonia sanitizer and 100ppm for chlorine sanitizer.

**Violation Description:** Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

**Inspector Comments:** - Observed piping below the 2-compartment sink at the front service counter to be lacking a one inch air gap between the terminating end of the pipe and the opening of the floor sink. Provide a one inch air gap for the drainage piping.

**Violation Description:** All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

**Inspector Comments:** Observed in compliance with Industry Guidance.

Overall Inspection Comments

A re-inspection was conducted following a downgrade of the facility on 6/4/21 and an on-site inspection was conducted by E.Fang in conjunction with the re-inspection. At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (87 =B) due to several repeated violations. Prior to re-inspection, an Administrative Hearing must be held with this Department. An Administrative hearing date is to be determined and the inspector will reach out to the operator with a tentative Administrative hearing date. The "C" card has been removed and a "B" card has been posted. The "B" card must remain posted until removed by an employee of this Department. Removal, relocation, or obstruction of the grade card will result in further legal action being taken. Contact inspector S.Sidwell with any questions at (760) 320-1048.



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**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.

Kamil Gurel  
Person in Charge  
06/14/2021

Shanna Sidwell  
Environmental Health Specialist  
06/14/2021



## 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  
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  
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