

# County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

# www.rivcoeh.org

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

FACILITY NAME DATE TIME IN								TIME OUT			
FACILITY NAME					DATE TIME IN		TIME IN	TIME OUT			
Pho Of The Desert					8/20/2018 11:00 AM 1			1:00 PM			
LOCATION					Facility Description						
82128 Hwy 111, Indio, CA 92201					Not Applicable						
PERMIT HOLDER					E-MAIL						
Pho Of The Desert Inc					phoofthedese	ert@outlook.com		Major Vi	olation	0	
PERMIT #	EXPIRATION	SERVICE	RE-INSPECTION	FACILITY PHONE #:	PE	DISTRICT	INSPECTOR NAME				
PR0066926	03/31/2019	Follow-up inspection	Next Routine	Not Captured	3621	0037	Brian Martinez		Points		5

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.



In = In compliance	0	N/O = Not observed	OUT = Out of compliance
COS = Corrected on-site	0	N/A = Not applicable	

			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT
ln	N/O		Food safety certification			2
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
(h)			2. Communicable disease; reporting, restrictions & ex		4	2
ln	N/O		3. No discharge from eyes, nose, and mouth			2
ln	N/O		4. Proper eating, tasting, drinking or tobacco use			2
			PREVENTING CONTAMINATION BY HANDS			
ln	N/O		5. Hands clean and properly washed; gloves used pro		4	2
ln			6. Adequate handwashing facilities supplied & accessi			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 & record		4	2
In	<b>(1/0</b>	N/A	9. Proper cooling methods		4	2
In	(V)	N/A	10. Proper cooking time & temperatures		4	2
In	<b>(1/0</b>	N/A	11. Proper reheating procedures for hot holding		4	2
			PROTECTION FROM CONTAMINATION			
ln	N/O	N/A	12. Returned and reservice of food			2
ln			13. Food: unadulterated, no spoilage, no contaminatio		4	2
ln	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			100+CL Bleach /			

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved source		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, displa			1
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			1
			CONFORMANCE WITH APPROVED PROCEDURES			
In		N/A	18. Compliance with variance, specialized process,			2
			and HACCP Plan			
			CONSUMER ADVISORY			
In	N/O	N/A	19. Consumer advisory provided for raw or			1
			undercooked foods			
	HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A	20. Licensed health care facilities / public and private			2
			schools; prohibited foods not offered			
			WATER / HOT WATER			
m			21. Hot and cold water available		4	2
			120+F			
			LIQUID WASTE DISPOSAL			
<b>(</b>			22. Sewage and wastewater properly disposed		4	2
Ľ			VERMIN			
働			23. No rodents, insects, birds, or animals		4	2
(h)			24. Vermin proofing, air curtains, self-closing doors			1

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 storag	2		
28. Food separated and protected from contamina	2		
29. Washing fruits and vegetables	1		
<b>30.</b> Toxic substances properly identified, stored, u	1		
FOOD STORAGE / DISPLAY / SERVICE			
<b>31.</b> 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 ma	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and	1
38. Adequate ventilation and lighting; designated a	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, supplie	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully e	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	0
53. Permit suspended / revoked	



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	DATE	PR#
Pho Of The Desert	8/20/2018	PR0066926

#### 1. FOOD SAFETY CERTIFICATION

**POINTS** 

Inspector Comments: ServSafe Lylan Duong 3/13/2020

0

## 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**POINTS** 

**Inspector Comments:** Gaskets to refrigeration units on order. Receipt provided during inspection. Broken hinge to walk in door also on order with repairs scheduled for 8/29/2018.

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

**POINTS** 

Inspector Comments: Continue with cleaning top shortage shelves at cook line. Minor build up still present.

2

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

**POINTS** 

Inspector Comments: Replace damaged/missing light covers at cook line in back.

1

## **52. PERMIT AVAILABLE AND CURRENT**

**POINTS** 

 $\textbf{Inspector Comments:} \ \text{New Permit fee paid at this time in amount of $1106.00}.$ 

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## **Overall Inspection Comments**

Suspension / Revocation process is still in effect and scheduled to remain in effect 1 year from this date. Future scheduled inspections will be billed at \$186.00.

**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		
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VV9V		
THUHOANG		
Person in Charge		
08/20/2018		