FOOD ESTABLISHMENT INSPECTION FORM

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<thead>
<tr>
<th>FACILITY NAME</th>
<th>Arco Am/Pm #5419</th>
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<tbody>
<tr>
<td>ADDRESS</td>
<td>46150 Washington St, La Quinta, CA 92253</td>
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<tr>
<td>PERMIT HOLDER</td>
<td>Shaath &amp; Oudeh, Inc</td>
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<tr>
<td>PERMIT #</td>
<td>PR0039014</td>
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<tr>
<td>EXPIRATION DATE</td>
<td>09/30/2023</td>
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<tr>
<td>SERVICE</td>
<td>Routine inspection</td>
</tr>
<tr>
<td>REINSPECTION DATE</td>
<td>Next Routine</td>
</tr>
<tr>
<td>FACILITY PHONE #</td>
<td>Not Captured</td>
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<tr>
<td>DISTRICT</td>
<td>261</td>
</tr>
<tr>
<td>INSPECTOR NAME</td>
<td>Dana Covos</td>
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**FOOD FROM APPROVED SOURCES**

- 1. Food safety certification
- 2. Communicable disease, reporting, restrictions and exclusions
- 3. No persistent discharge from eyes, nose, and mouth
- 4. Proper eating, tasting, drinking or tobacco use
- 5. Hands clean and properly washed; gloves used properly
- 6. Adequate handwashing facilities supplied and accessible
- 7. Proper hot and cold holding temperatures
- 8. Time as a public health control; procedures and records
- 9. Proper cooking methods
- 10. Proper cooking time and temperature
- 11. Proper reheating procedures for hot holding
- 12. Returned and re-service of food
- 13. Food: unadulterated, no spoilage, no contamination
- 14. Food contact surfaces: clean and sanitized
- 15. Food obtained from approved sources
- 16. Compliance with shell stock tags, condition, display
- 17. Compliance with Gulf Oyster regulations
- 18. Compliance with variance, specialized process, and HACCP plan
- 19. Written disclosure and reminder statements provided for raw or undercooked foods
- 20. Licensed health care facilities / public and private schools; prohibited foods not offered
- 21. Hot and cold water available
- 22. Sewage and wastewater properly disposed
- 23. No rodents, insects, birds, or animals
- 24. Premises; personal item storage and cleaning item storage

**EMPLOYEE HEALTH AND HYGIENIC PRACTICES**

- 1. Food safety certification
- 2. Communicable disease, reporting, restrictions and exclusions
- 3. No persistent discharge from eyes, nose, and mouth
- 4. Proper eating, tasting, drinking or tobacco use
- 5. Hands clean and properly washed; gloves used properly
- 6. Adequate handwashing facilities supplied and accessible
- 7. Proper hot and cold holding temperatures
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- 11. Proper reheating procedures for hot holding
- 12. Returned and re-service of food
- 13. Food: unadulterated, no spoilage, no contamination
- 14. Food contact surfaces: clean and sanitized

**TIME AND TEMPERATURE RELATIONSHIPS**

- 1. Proper hot and cold holding temperatures
- 2. Time as a public health control; procedures and records
- 3. Proper cooking methods
- 4. Proper cooking time and temperature
- 5. Proper reheating procedures for hot holding

**PREVENTING CONTAMINATION BY HANDS**

- 1. Communicable disease, reporting, restrictions and exclusions
- 2. No persistent discharge from eyes, nose, and mouth
- 3. Proper eating, tasting, drinking or tobacco use
- 4. Hands clean and properly washed; gloves used properly
- 5. Adequate handwashing facilities supplied and accessible

**EQUIPMENT / UTENSILS / LINENS**

- 34. Utensils and equipment approved, good repair
- 35. Warewashing: installed, maintained, proper use, test materials
- 36. Equipment / utensils: installed, clean, adequate capacity
- 37. Equipment, utensils, and linens: storage and use
- 38. Adequate ventilation and lighting; designated areas, use
- 39. Thermometers provided and accurate
- 40. Wiping cloths: properly used and stored

**PHYSICAL FACILITIES**

- 41. Pluming: properly installed, good repair
- 42. Pre-serve properly disposed; facilities maintained
- 43. Toilet facilities: properly constructed, supplied, cleaned
- 44. Premises; personal item storage and cleaning item storage

**CONSUMER ADVISORY**

- 21. Hot and cold water available

**SCHOOL AND HEALTHCARE PROHIBITED FOODS**

- 22. Sewage and wastewater properly disposed

**LIQUID WASTE DISPOSAL**

- 23. No rodents, insects, birds, or animals
- 24. Premises; personal item storage and cleaning item storage

**SIGNs / REQUIREMENTS**

- 45. Floors, walls, ceilings; good repair / fully enclosed
- 46. Floors, walls, and ceilings: clean
- 47. No unapproved private homes / living or sleeping quarters

**COMPLIANCE AND ENFORCEMENT**

- 51. Plans approved / submitted
- 52. Permit available / current
- 53. Permit suspended / revoked
- 54. Voluntary condemnation
- 55. Impound

**FOOD ESTABLISHMENT INSPECTION FORM**

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.

**Points DEDUCTED:**

- 15

**SCORE 85**
1. FOOD SAFETY CERTIFICATION

Inspector Comments: Observed the food manager's certificate missing. Submit registration of class/exam within 1 week to DCovos@rivco.org or fax, Attention Dana: 760-863-8303.

Once obtained, provide and post an approved and original document of food managers' certificate within 60 days and 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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

Inspector Comments: Measured numerous potentially hazardous foods out of temperature between 50.6°F-47.7°F. All items were stocked in the quick grab display case near the front counter. Per the person in charge, the items were stocked on Tuesday this week. Items included approximately 40 sandwiches, rice pudding, greek yogurts, carnitas family meals, rice family meals, cheese and meat snack packs, flan desserts.

The person in charge removed all items from sale and will voluntarily discard them after quantities are counted. Repair or adjust the unit so that it can maintain potentially hazardous foods at 41°F or below. Ensure that it is repaired prior to restocking with more food.

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

Inspector Comments: **REPEAT VIOLATION**

Measured the wash water to be 73.6°F and the sanitizer solution measured 0ppm. There was active washing taking place. The employee was directed to re-make the wash water at a minimum of 100°F so proper warewashing could take place and re-make the sanitizer solution. This facility using quaternary ammonia, so a minimum of 200ppm is needed.

Wash water shall be maintained at a minimum of 100°F to facilitate proper washing of food contact surfaces. A minimum of 200ppm Quaternary Ammonia is need for sanitizing.

This violation was observed at a previous routine inspection. Ensure all employees are educated with information for correct warewashing.

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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

Inspector Comments: Observed a box of frozen hot dogs inside the bottom of the hot holding display. Per the person in charge, they were thawing out because they were frozen. Discontinue thawing in this manner. Use only approved methods of thawing food products.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

Inspector Comments: **REPEAT VIOLATIONS**

Repair and maintain in good condition the following:
- The 3 compartment sink water runs if the sprayer valve is not turned on.
- Both the walk-in cooler and walk-in freezer doors are not self-closing and self-latching.
- Re-caulk the hand sink to the wall as the grout is missing.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)
36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

**Inspector Comments:** Maintain all food contact surfaces clean:
- Clean the fan guards in both the walk-in cooler and freezer. They were observed covered in dust.
- Observed the ice shoots in the soda machine with biofilm and calcium buildup.

**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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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

**Inspector Comments:** Provide 1-inch air gap from end of all drain pipes to rim of floor sink under the 3 compartment sink.

**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)

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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

**Inspector Comments:** Store all personal items in lockers or other approved designated area. Observed employee jackets hanging from the shelf next to the ice machine.

**Violation Description:** Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

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46. FLOORS, WALLS, AND CEILINGS: CLEAN

**Inspector Comments:** General sweeping and mopping needed for all floors in the back storage area. Observed the floors to be sticky and buildup behind the shelving units.

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

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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

**Inspector Comments:** Observed one food handler card expired, one from an unapproved source and the person in charge stated they have not had a food handler card is 4 years. All employees on payroll must obtain a valid Riverside County food handler card immediately.

**Violation Description:** County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

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Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (85=B). A re-inspection will be set for one week (10/18/2022). Ensure 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 Dana Covos with any questions at 760-863-8287 or DCovos@rivco.org.

**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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<td>10/12/2022</td>
<td>PR0039014</td>
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<tbody>
<tr>
<td>Rafael Zarade</td>
<td>Dana Covos</td>
</tr>
<tr>
<td>Person in Charge</td>
<td>Environmental Health Specialist</td>
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<tr>
<td>10/12/2022</td>
<td>10/12/2022</td>
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**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.”

**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:
   - 100 ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
   - 200 ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
   - 25 ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
5. **AIR DRY** all items on the drain board.

**PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS**

- Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

**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 temperatures.
- 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. Submerge 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:

- **Fruit and Vegetables**: 135°F for 15 seconds
- **Eggs Cooked to Order**: 145°F for 15 seconds
- **Fish**: 145°F for 15 seconds
- **Single Piece Meat (Bowl, Veal, Pork)**: 155°F for 15 seconds
- **Poultry and Stuffing Meat**: 160°F for 15 seconds
- **Ground Meat and Sausage**: 155°F for 15 seconds
- **Reheated Foods**: 165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!

**FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE**

BLYTHE
260 Waverly
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 951-530-8319

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

INDIO
47-4958 Arial 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 Palm Desert
Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

RIVERSIDE
4065 County Circle #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017