

## www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Indian Palms Country Club						DATE TIME IN 10:00 AM			TIME OUT 12:00 PM		
					FACILITY DESCRIPTION Not Applicable						
PERMIT HOLDER						EMAIL					
Indian Palms Country Club 2012 Inc					Not Specifie	d		Major Vi	olations	1	
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0059634	08/31/2019	Routine inspection	Next Routine	Not Captured	3622	0037	Edmundo Carreon		Points De	ducted	15

The conditions listed below correspond to violations of the <u>California Health and Safety Code</u> and/or <u>Riverside County Ordinances</u> 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



SCORE 8

OUT = Out of compliance

In = In compliance COS = Corrected on-site N/O = Not observed DEMONSTRATION OF KNOWLEDGE COS MAJ OUT 1. Food safety certification **EMPLOYEE HEALTH AND HYGIENIC PRACTICES** 2. Communicable disease; reporting, restrictions and exclusions N/O 3. No persistent discharge from eyes, nose, and mouth 2 N/O 4. Proper eating, tasting, drinking or tobacco use 2 PREVENTING CONTAMINATION BY HANDS ln 4 2 N/O 5. Hands clean and properly washed; gloves used properly 6. Adequate handwashing facilities supplied and accessible (2)TIME AND TEMPERATURE RELATIONSHIPS **(**4**)** In N/O N/A 7. Proper hot and cold holding temperatures 2 4 N/O (N/A) 8. Time as a public health control; procedures and records 2 4 ln N/O (N/A) 9. Proper cooling methods 2 4 ln N/O (N/A) 10. Proper cooking time and temperature 2 N/A 11. Proper reheating procedures for hot holding

PROTECTION FROM CONTAMINATION

			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			
			CONSUMER ADVISORY			
In		(N/A	19. Written disclosure and reminder statements provided for raw or			1
			undercooked foods			
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
ln		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
(h)			21. Hot and cold water available		4	2
			Water Temperature 120°F		•	
			LIQUID WASTE DISPOSAL			
(h)			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

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT	
25. Person in charge present and performs duties, demostration 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		
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	

12. Returned and re-service of food

13. Food: unadulterated, no spoilage, no contamination

14. Food contact surfaces: clean and sanitized

Bleach 100 ppm / no active ware washing

N/O (N/A)

(In)

N/O

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

2

4 2

4 2

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				

V 1.21 DASPD5R00 6/20/2019 3:34 am Page 1 of 4



### www.rivcoeh.org

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FACILITY NAME		PERMIT#
Indian Palms Country Club	6/19/2019	PR0059634

# 1. FOOD SAFETY CERTIFICATION

POINTS

Inspector Comments: NOTE: New Management has taken over and there is no current Food safety Manager on staff. Facility given 1 month to provide proof of enrollment in a Food Manager certification and 3 months to provide a current and valid Food Manager certification to be posted and available for inspection.

**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:** Adequate approved facilities shall be provided for hand washing. Observed Hand wash sink in the back kitchen to not have soap in the dispenser. Staff has to reach over the top opening and dip fingers in order to wash their hands. Ensure that all hand wash sinks are functional and fully stocked with soap, hot water and paper towels.

**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: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed the following:

- Green vegetable in cream sauce in the Flip top unit at cook line at 56 F. There over night (O/N).
- Coleslaw in the Flip top unit at cook line at 57 F. There over night (O/N).
- Diced Tomato in the Flip top unit at cook line at 56 F. There over night (O/N).
- Sour cream in the Flip top unit at cook line at 56 F. There over night (O/N).
- Sausages in the reach in cooler at 56 F. There O/N.

One unit was showing 70 F in the internal thermometer. Operator voluntarily discarded all the food from the units. Units are impounded and are not authorized for use/storage of food until they can maintain proper temperature of 41 F or below.

**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)

## 13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

**POINTS** 

2

**Inspector Comments:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage. Observed the following:

- A pack of crab legs that were date 09-17-2018 in a reach in cooler that was marking 56-58 F. Operator voluntarily discarded food.
- A cup of meat with black and white fungus growing on it, in the flip top unit at the cook line.

Violation Description: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

#### 23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

**POINTS** 

**Inspector Comments:** Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. Observed several fruit flies coming out of the floor sink at the cook line. Flies were getting into the food at the flip tops when inspected. Ensure to eliminate all vermin from the facility and maintain floor sinks free of food debris which may breed and/or attract vermin.

**Violation Description:** Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

V 1.21 DASPD5R00 6/20/2019 3:34 am Page 2 of 4



www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME		PERMIT #
Indian Palms Country Club	6/19/2019	PR0059634

### 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**POINTS** 

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

- Gaskets at the reach in cooler in front of the cook line.
- Handle at the reach in cooler in front of the cook line.
- Cutting board at both flip top units in front of the cook line. Soiled and worn. Clean/Repair or Replace equipment.
- Doors, of second reach in cooler in front of the cook line, not closing adequately. Repair/replace doors to the unit.
- Ware washing tray inside ice machine. Discontinue use of unapproved equipment in ice machine.
- Vent hood filters showing heavy grime. Ensure to maintain clean and in good repair.

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

## 40. WIPING CLOTHS: PROPERLY USED AND STORED

**POINTS** 

1

**Inspector Comments:** Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution. Observed soiled wiping cloths not being stored in either sanitizer solution or in the soiled linen hamper; on the cook line and at the ware washing station.

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:** All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair.

Observed 1 inch air gaps to be missing between floor sinks and draining pipes (at the bar floor sink and the floor sink by the kitchen entrance). Provide a 1 inch air gap between any floor sinks and the pipes that drain into them.

**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)

#### 44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

**POINTS** 

1

**Inspector Comments:** Store all personal items in lockers or other approved designated area. Observed phone charges at the prep station by the cook line.

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, 114279, 114281, 114282)

## 46. FLOORS, WALLS, AND CEILINGS: CLEAN

**POINTS** 

Inspector Comments: The floors, walls, ceilings of a food facility shall be maintained clean. Clean the following:

1

- Floor and wall behind the equipment at the cook line.
- Floors under equipment throughout the facility.

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

V 1.21 DASPD5R00 6/20/2019 3:34 am Page 3 of 4



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# **Overall Inspection Comments**

At this time this facility has failed to meet standards for an A (B = 89 to 80). Removed "A" placard and "B" grade posted. Future downgrades may result in office hearings, citations, re-inspection fees, suspension hearings and/or other disciplinary action(s). Operator has a minimum of one week to comply unless otherwise stated.

**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.

Signature	
my km	
Charlie Kong Person in Charge	Edmundo Carreon Environmental Health Specialist
06/19/2019	06/19/2019

V 1.21 DASPD5R00 6/20/2019 3:34 am Page 4 of 4

#### REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

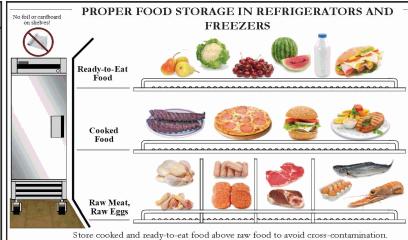
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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:

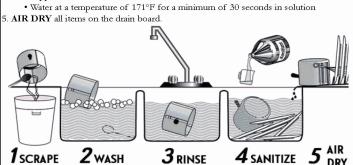
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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



#### 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

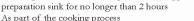
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

#### PROPER FOOD THAWING METHODS

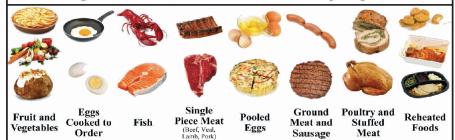
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





#### INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F for 15 seconds for 15 seconds 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 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017

DES-31 (REV 10/18)