



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Riviera Circa 59				DATE 2/6/2020		TIME IN 10:00 AM		TIME OUT 11:30 AM	
ADDRESS 1600 N Indian Canyon Dr, Palm Springs, CA 92262				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Channel Drive Services Inc				EMAIL clockey@dinapolicapital.com				Major Violations 2	
PERMIT # PR0068427	EXPIRATION DATE 09/30/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (408)971-2920	PE 3622	DISTRICT 0021	INSPECTOR NAME Shanna Sidwell	Points Deducted 18	

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 82

☒ 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
<input checked="" type="radio"/>	N/A	1. Food safety certification Martimo Whitter/ServSafe/1-2024			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/>	N/O	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/>	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/>	N/O	9. Proper cooling methods		4	2
<input checked="" type="radio"/>	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/>	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/O	12. Returned and re-service of food			2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/>	N/O	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/>	N/A	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/>	N/A	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/>	N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/>	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/>	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
<input checked="" type="radio"/>		21. Hot and cold water available		4	2
		Water Temperature °F			
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/>		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/>	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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: All handwashing stations shall be maintained fully stocked with soap and paper towels in approved dispensers and supplied with cold and warm water at a minimum water temperature of 100F. Observed the following:

- the handwashing sink adjacent to the ware washing sink to be lacking soap.
- the handwashing sink in the office/coffee and tea station to be lacking paper towels.
- The paper towel dispenser at the handwashing station adjacent to the walk-in refrigeration to be jammed so that paper towels were not available.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed the following:

- Observed the prep top refrigeration unit at the ice cream/ prep kitchen area to contain the following food items with the corresponding internal temperatures:

- Hummus (45F)
- Smoothie mix (45F)
- Cut melon (44F)
- Ranch (44F)
- Cut tomato (43F)

The prep cook stated that the melon, ranch, and tomato had been placed in the unit about 2 hours prior. The smoothie mix and hummus were voluntarily discarded. On-site maintenance was able to repair the unit at the time of the routine inspection so that it was deemed capable of holding potentially hazardous foods at 41F or below.

- Observed the small 4 door refrigerator in the bakery area to contain 4 containers of melted butter with internal temperatures of 54F. The chef stated that the butter had been stored in the unit over night and voluntarily discarded all of the butter in the containers. This unit has been deemed incapable of holding potentially hazardous food items at 41F or below. The inspector impounded the unit at the time of the inspection and red impound tag was placed on the exterior. The red impound tag shall remain in place until all of the necessary repairs have been made, a reinspection of the unit occurs, and approval for use is granted by a member of this Department. A reinspection of the unit has been scheduled for 2/13/2020. Do not use the unit throughout the duration of the impound.

- Observed a container of hollandaise sauce stored outside of temperature control with an internal temperature measuring 64F at the main cooks line. Observed this facility to be using unapproved time as a public health control methods. The chef voluntarily discarded the hollandaise sauce. The inspector will provide the proper form for the approval for use of time as a public health control. Ensure that the hollandaise sauce is maintained at 41 or below or 135F or above until approval for use of time as a public health control is granted by this Department.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed the high temperature dish machine to be in use and only reaching maximum temperatures between 149F-155F. The high temperature dish washer was impounded at the time of the routine inspection. A red impound tag was posted on the exterior side of the unit. The red impound tag shall remain in place until all of the necessary repairs have been made, a re-inspection of the unit occurs, and approval for use is granted by a member of this department. A re-inspection of the dishwasher has been scheduled for 2/13/2020. Repair the dishwasher so that a minimum sanitizing water temperature of 160F is provided.

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)

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

POINTS

1

Inspector Comments: Observed the following:

- Discontinue leaving door open that leads to the electrical room. Provide a door that can seal off the electrical room.
- Observed the delivery door adjacent to the employee cafeteria to contain a gap between the door frame and the door, providing an opening to the outside. Repair or install new weather stripping around the door so that the gap is eliminated to ensure proper vermin exclusion.
- Remove the rodent snap trap on the floor behind the table containing the meat slicer. Use rodent control devices that contain the animal and prevent potential contamination of the surrounding area.

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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Observed the following:

- Discard all dented cans. Observed the following cans dented at the seam, stored in the dock dry storage area: salsa verde sauce, cheese sauce.
- Observed hard boiled eggs in the basin of the handwashing sink at the ice cream/prep kitchen area. Discontinue placing food items in the handwashing sink. Ensure that only a prep sink is used for the preparation of food.
- Observed an accumulation of residue around the ice chute in the interior of the ice machines. Melt off the ice and properly wash, rinse, and sanitize all interior components of the ice machines.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Maintain equipment in good repair. Observed the following:

- tape and plastic on the ingredient squeeze bottles.
- string (not smooth and easily cleanable) used to prop the cookline flip top lids open.
- proofers drain lines disconnected (proofers currently not in use).
- hot water handle at the 2-compartment prep sink to be non-functional. Repair the handle so that hot water at a minimum temperature of 120F is provided.
- caulking behind the 2-compartment prep sink is deteriorated and missing. Properly caulk the around the prep sink.
- deteriorated shelving at the cooling sink. Replace or restore the shelving so that it is maintained smooth and easily cleanable.

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

POINTS

1

Inspector Comments: Maintain all equipment and utensils clean and sanitized. Observed the following with debris accumulation: refrigeration gaskets, coffee spill and grounds inside of the ceramic tea pots stored on the utensil shelf in the coffee station, interior of refrigeration units, below the refrigeration drawers, within the bakery prep table drawers. Eliminate the grease accumulation at the bottom compartment of the fryer units.

All equipment must be installed properly. Observed the following:

- gaps between the grease filters at the main cooks line and back banquet cooks line. Provide the grease filters flush with one another.
- single drain lines from the ice machines. The top compartment of the ice machine and the bottom compartment (bin) of the ice machine must drain independently and terminate at least an inch above the rim of the floor sink
- drain line for the 3-compartment ware washing sink was lacking a 1 inch air gap between the floor sink and the end of the drain line. Repair the drain line so that it terminates 1 inch above the floor sink.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: Observed the light fixtures in the ware washing area to be lacking light shields. Provide light shields for all of the light fixtures in the warewashing area.

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)

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

POINTS

1

Inspector Comments: Maintain floors in good repair. Observed the following floor areas deteriorated: beneath the cookline cooking equipment and prep refrigerator, walk in refrigerator, freezer units at the dock, below the ice machine, and in the warewashing area.

Observed a large hole in the wall of the hallway leading outdoors adjacent to the employee cafeteria area. Eliminate the hole and repair the wall in an approved manner.

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)



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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: Maintain the floors clean. Observed the following with accumulation:

- floors behind bread proofer (unused): debris.
- ice machine trough floorsink clogged.
- floor sink at the coffee station
- floor sink at the dumpsink outside of the employee cafeteria.
- floors behind and below the equipment at the back banquet cook line.

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



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Overall Inspection Comments

Cafe Palmetto

At this time this facility has failed to meet minimum Health and Safety Standards set by California Retail Food Code, earning a score of 82 = B. This is the second downgrade within a 24 month period; therefore, an Administrative Hearing is required prior to re-inspection and re-score of facility. The Administrative Hearing has been set for 13 FEB 2020, at 9:00am. Administrative Hearing location: Department of Environmental Health 554 Paseo Dorotea Palm Springs, CA 92264.

"A" placard removed. "B" placard and "Facility Closed" placard posted. Do not remove, relocate, or obstruct the view of the "B" and/or the "Facility Closed" placards. Failure to comply will result in citation.

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

Bill Hennigan
Person in Charge
02/06/2020

Shanna Sidwell
Environmental Health Specialist
02/06/2020

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

135°F	145°F	145°F	145°F	155°F	155°F	165°F	165°F
for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	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

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