



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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

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INSPECTION REPORT

FACILITY NAME TEMECULA SPRINGS RESORT						DATE 3/23/2022	TIME IN 10:00 AM	TIME OUT 10:15 AM
LOCATION 34843 RANCHO CALIFORNIA RD, TEMECULA, CA 92591							RE-INSPECTION DATE 7/23/2022	
PERMIT HOLDER JAMES A. CARTER						E-MAIL rjalili@wineresort.com		
PERMIT # PR0008954	EXPIRATION DATE: 07/31/2023	SERVICE Facility closure	FACILITY PHONE #: (951)587-9463	PE 3622	DISTRICT 0041	INSPECTOR NAME LUAN LE		

Inspector Observations:

21. HOT AND COLD WATER AVAILABLE

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

Violation Comments: hot water temperature at all hand sinks measured between 71.2°F to 71.7°F

Overall Inspection Comments

Inspector arrived to this facility for a routine inspection and found hot water at all sinks (ie. hand sinks, prep sink and 3 comp sink) measured between 71.2°F to 71.7°F. Instructed manager on site, Frank Miller, and restaurant chef to instruct all employees in the kitchen to cease food operation immediately. Manager Miller stated that maintenance has been working to replace the water heating element to the water heater this morning. Spoke with maintenance supervisor, Cesar Aparacio, who confirmed that they are still working on the water heating element. Observed trays of half-made deli sandwiches (40) and baked cookies (40) on the prep table in the kitchen which were voluntarily discarded.

Instructed manager and maintenance supervisor to properly replace the heating element and contact inspector at 951-461-0284 for recheck. No food prep and cooking are allowed until hot water temperature is restored to at least 100°F at all hand sinks and at least 120°F at 3 comp sink and verified by a member of this Department.

Signature

Signature not captured due to
COVID 19 pandemic.

Frank Miller
Person in Charge
03/23/2022

LUAN LE
Environmental Health Specialist
03/23/2022