



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME LAS CASUELAS TERRAZA				DATE 11/12/2019		TIME IN 10:30 AM		TIME OUT 1:30 PM	
ADDRESS 222 S PALM CANYON DR, Palm Springs, CA 92262				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Patricia Delgado Service				EMAIL Not Specified				Major Violations 1	
PERMIT # PR0004039	EXPIRATION DATE 11/30/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (760)325-2794	PE 2622	DISTRICT 0022	INSPECTOR NAME Edina Fang		Points Deducted 20

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 80

☒ 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"/> In	N/A	1. Food safety certification Anne Avelino/ServSafe/2-2021		2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions	4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth		2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use		2
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly	4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible		2
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures	4	2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures and records	4	2
<input checked="" type="radio"/> In	N/O	9. Proper cooling methods	4	2
<input checked="" type="radio"/> In	N/O	10. Proper cooking time and temperature	4	2
<input checked="" type="radio"/> In	N/O	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/> In	N/O	12. Returned and re-service of food		2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination	4	2
<input checked="" type="radio"/> In	N/O	14. Food contact surfaces: clean and sanitized 200 ppm quaternary ammonia, auto dispense.	4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources	4	2
<input checked="" type="radio"/> In	N/O	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/> In	N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY				
<input checked="" type="radio"/> In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods		1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
<input checked="" type="radio"/> In	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered	4	2
WATER / HOT WATER				
<input checked="" type="radio"/> In		21. Hot and cold water available Water Temperature 130 F°F	4	2
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed	4	2
VERMIN				
<input checked="" type="radio"/> In		23. No rodents, insects, birds, or animals	4	2
<input checked="" type="radio"/> In	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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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed cook handle a raw beef patty with bare hands then proceed to slice avocados without properly washing hands between switching tasks. This cook was educated by inspector onsite.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: All handwash stations must be stocked with soap in pump dispensers and paper towels in mounted dispensers (dispensers must be functional). Observed the outside bar handsink with a non-functional soap dispenser.

Replace the broken (sharp edges) handwash faucet handles in the kitchen.

Repair/replace the detached faucet handle at the employee women's restroom handsink.

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

2

Inspector Comments: Maintain potentially hazardous foods at internal temperature of 41 degrees F or below, or 135 degrees F or above. Observed the following:

-marinade containing cooked jalepeno in a garlic and oil mixture at internal temperature of 101 degrees F. According to employee, this marinade was taken out of the refrigerator approximately an hour prior to inspector arrival. This marinade was reheated to internal temperature above 165 degrees F to be hot held.

-precooked tacos at internal temperature ranging from 49 degrees F to 52 degrees F, stored in the far right cookline refrigerator.

According to an employee, this refrigerator was stocked approximately an hour prior to inspector arrival. Inspector instructed the employee to rapidly cool the tacos in the blast chiller and hold the tacos in a functioning refrigerator. This unit was serviced while inspector was onsite and was observed holding water at internal temperature 40 degrees F.

-salsa ranchera at internal temperature of 130 degrees F, stored within the rear hot box. This was prepared approximately an hour prior to inspector arrival. Cook has rapidly reheated the salsa to above 165 degrees F while inspector was onsite. This hot box handle does not latch. Repair the latch immediately.

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

POINTS

2

Inspector Comments: Maintain food contact surfaces cleaned and sanitized. Observed the following:

-biofilm within the ice machine, ice scoop holder, multiple bar gun nozzles, and soda tower ice chutes.

-soiled knife stored within the knife rack. Store only clean utensils within the knife rack. Properly wash, rinse, and sanitize all the knives stored within the knife rack and the knife rack.

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)



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18. COMPLIANCE WITH VARIANCE, SPECIAL PROCESS, HACCP PLAN

POINTS

2

Inspector Comments: Inspector observed par cooked steak strips for the fajitas. Discontinue par cooking immediately. Par cooking requires a variance from the State.

This facility currently vacuum seals steak for use the following day. California Retail Food Code allows vacuum sealing, or reduced oxygen packaging, so long as the following are met:

- product is labeled with the production time and date.
- food is held at 41 degrees F or lower.
- food is removed from its package within 48 hours of packaging.

Any variance from these parameters will require State approval. Should this facility decide to cook the steak via sous vide, State approval is required. Inspector observed the vacuum sealed steaks not labeled.

Violation Description: Any deviation from standard health code requirements requires approval prior to implementation. A HACCP plan, variance, or specialized process must be approved, followed, and written documentation maintained at the facility. (114057, 114057.1, 114417.6, 114419, 114419.1-14419.3)

19. WRITTEN DISCLOSURE AND REMINDER STATEMENTS PROVIDED

POINTS

1

Inspector Comments: Post a disclosure and reminder statement on your menu as this facility cooks eggs, steak, and burgers per customer preference. "Disclosure" means a written statement that clearly includes either of the following: (1)A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)." (2)Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

"Reminder" means a written statement that identifies the animal-derived foods by an asterisk that denotes a footnote that includes either of the following disclosure statements: (1)Written information regarding the safety of these food items is available upon request. (2)Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Violation Description: When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming these foods. (114012, 114093)

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

POINTS

0

Inspector Comments: Eliminate the gaps beneath and between the entry doors as this is a potential pest entrance area. Inspector did not observe vermin activity onsite.

Provide walls for the outdoor bar that can completely seal light from entering the bar. Observed the outdoor bar with loosely hanging panels used to close the bar at night.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Protect food from potential contamination. Observed the following:

- uncovered raw beef stored adjacent to uncovered cooked chicken at the cookline cold drawers. Cover the cooked/ready to eat food with a hard lid.
- uncovered ice bins at the outdoor bus stations. Corrected onsite.

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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: Label the multiple spray bottles of slightly yellow clear liquid found throughout the facility.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)



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35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

1

Inspector Comments: Repair the left side 3 compartment sink faucet to have cold water supplied. Observed this sink supplied with hot water only. Correct immediately.

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS

1

Inspector Comments: All equipment must be installed properly.

-Provide an air gap from the inside bar 3 compartment sink drainline to the floorsink. Observed this drainline submerged into the floorsink.

-Provide an air gap from the dish machine sprayer head to the rim of the sprayer basin. Observed the sprayer head submerged into the basin.

-Eliminate the gaps between the grease filters in the chip cooking area.

Maintain equipment and utensils cleaned and sanitized. Observed the following with accumulation:

-refrigeration fan guards: dust.

-racks, shelving, stand mixers: debris and splatter.

-racks: rust.

Maintain equipment in good repair. Observed the caulking/seal broken along the ice machine door.

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: Install a cover over the bare light bulbs in the dish machine 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 the facility fully enclosed and flooring in good repair. Observed the following:

-missing air vent on the ceiling near the waiters station.

-missing outlet plate at the warewash area.

-deteriorated flooring throughout facility, especially at the chip cooking area.

Maintain the floors, walls, and ceilings clean. Observed the following:

-splatter along the prep sink walls.

-debris accumulation within the rear ice machine trough floor sinks.

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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Overall Inspection Comments

Routine inspection conducted in conjunction with a complaint investigation (CO-71272).

At this time this facility has failed to meet minimum standards set by California Retail Food Code, earning a score of 80 = B.

Correct violations immediately.

Call 760-320-1048 for reinspection prior to 19 NOV 2019.

"A" placard removed. "B" placard posted. Do not remove, relocate, or obstruct the view of the "B." 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

Rick Mondragon (chef)

Person in Charge

11/12/2019

Edina Fang

Environmental Health Specialist

11/12/2019

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