



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Waba Grill Indio</b>				DATE 2/28/2022		TIME IN 11:20 AM		TIME OUT 1:00 PM	
ADDRESS 42250 Jackson St #C101, Indio, CA 92203				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Waba Brar Inc				EMAIL wababrar@gmail.com wababra				Major Violations 1	
PERMIT # PR0065818	EXPIRATION DATE 10/31/2022	SERVICE Routine inspection	REINSPECTION DATE 6/28/2022	FACILITY PHONE # (951)892-5020	PE 3620	DISTRICT 0036	INSPECTOR NAME Khrysta Green		Points Deducted 17

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 83**

○ 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
<span style="color: green;">○</span> In	N/A 1. Food safety certification Learn2Serve, Raman Brar, exp. 8/2026			2
<b>EMPLOYEE HEALTH AND HYGIENIC PRACTICES</b>				
<span style="color: green;">○</span> In	2. Communicable disease; reporting, restrictions and exclusions		4	
<span style="color: green;">○</span> In	N/O 3. No persistent discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
<b>PREVENTING CONTAMINATION BY HANDS</b>				
<span style="color: green;">○</span> In	N/O 5. Hands clean and properly washed; gloves used properly		4	2
<span style="color: green;">○</span> In	6. Adequate handwashing facilities supplied and accessible			2
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
In	N/O <span style="color: blue;">○</span> N/A 8. Time as a public health control; procedures and records		4	2
In	<span style="color: blue;">○</span> N/A 9. Proper cooling methods		4	2
In	N/O N/A 10. Proper cooking time and temperature	<span style="color: blue;">+</span>	<span style="color: red;">○</span> 4	2
In	<span style="color: blue;">○</span> N/A 11. Proper reheating procedures for hot holding		4	
<b>PROTECTION FROM CONTAMINATION</b>				
In	<span style="color: blue;">○</span> N/A 12. Returned and re-service of food			2
<span style="color: green;">○</span> In	13. Food: unadulterated, no spoilage, no contamination		4	2
<span style="color: green;">○</span> In	N/O N/A 14. Food contact surfaces: clean and sanitized 200 ppm quat, manual /		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved sources		4	2
In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster regulations			2
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP plan			2
<b>CONSUMER ADVISORY</b>				
In	<span style="color: blue;">○</span> N/A 19. Written disclosure and reminder statements provided for raw or undercooked foods			1
<b>SCHOOL AND HEALTHCARE PROHIBITED FOODS</b>				
In	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
<b>WATER / HOT WATER</b>				
<span style="color: green;">○</span> In	21. Hot and cold water available Water Temperature 127°F		4	2
<b>LIQUID WASTE DISPOSAL</b>				
In	22. Sewage and wastewater properly disposed		4	<span style="color: red;">○</span> 2
<b>VERMIN</b>				
<span style="color: green;">○</span> In	23. No rodents, insects, birds, or animals		4	2
<span style="color: green;">○</span> 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	<span style="color: red;">○</span> 2
26. Personal cleanliness and hair restraints	1
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>	
27. Approved thawing methods, frozen food storage	<span style="color: red;">○</span> 1
28. Food separated and protected from contamination	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	1
<b>FOOD STORAGE / DISPLAY / SERVICE</b>	
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	<span style="color: red;">○</span> 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	<span style="color: red;">○</span> 1
39. Thermometers provided and accurate	<span style="color: red;">○</span> 1
40. Wiping cloths: properly used and stored	<span style="color: red;">○</span> 1
<b>PHYSICAL FACILITIES</b>	
41. Plumbing: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	<span style="color: red;">○</span> 1
43. Toilet facilities: properly constructed, supplied, cleaned	<span style="color: red;">○</span> 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	<span style="color: red;">○</span> 1
47. No unapproved private homes / living or sleeping quarters	1
<b>SIGNS / REQUIREMENTS</b>	
48. Last inspection report available	
49. Food Handler certifications available, current, and complete	<span style="color: red;">○</span> 1
50. Grade card and signs posted, visible	
<b>COMPLIANCE AND ENFORCEMENT</b>	
51. Plans approved / submitted	
52. Permit available / current	<span style="color: red;">○</span>
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	



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1. FOOD SAFETY CERTIFICATION

POINTS

0

**Inspector Comments:** Observed the food manager certificate to be missing at facility at time of inspection. Maintain at least one valid food manager certification on-site at all times. Copy of Food Manager's certificate was located at our department office after time of 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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

0

**Inspector Comments:** Instructed the person in charge that potentially hazardous foods shall be held at or below 41°F or at or above 135°F at all times. Observed the following:

- 2 large bags of raw beef stored inside the walk-in cooler between 53 F - 58 F degrees. Per person in charge, it had been stored there since just prior to time of inspection. Instructed person in charge to maintain potentially hazardous foods inside the walk-in cooler right away once finished with prepping to maintain temperature control.

**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)

10. PROPER COOKING TIME AND TEMPERATURE

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Instructed both employees of the proper cooking temperatures of cooked chicken (165 F degrees) and cooked beef (145 F degrees) after cooking of meats, and to use a probe thermometer to check food temperatures of meats when done cooking to ensure proper cooking temperatures before serving of foods. Person in charge voluntarily condemned and discarded the following items. Observed the following:

- 5 bowls with cooked chicken between 135 F degrees and 140 F degrees after just being taken off of the grill and being prepared to be served by the cooking employee and person in charge.

- 2 bowls with cooked beef between 135 F degrees and 140 F degrees after just being taken off of the grill and being prepared to be served by the cooking employee and person in charge.

**Violation Description:** Food of raw animal origin or containing food of raw animal origin shall be cooked to meet minimum temperature requirements as follows: single pieces of meat, and raw shell eggs for immediate service, shall be heated to 145°F for 15 seconds; comminuted meat, injected meats, ratites, raw shell eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 seconds; poultry, comminuted poultry, stuffed meat, stuffed pasta, or stuffing containing meat shall be heated to 165°F for 15 seconds. Raw animal origin shall be properly cooked to 165°F when using a microwave. Refer to the chart "Mandatory Cooking Temperatures" for other temperature requirements. (114004, 114008, 114010, 114021(c))

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

2

**Inspector Comments:** Observed dirty mop water to be stored unattended at the back mop sink. Discontinue this practice and properly dispose of soiled mop water into the approved sewage system.

**Violation Description:** A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

**Inspector Comments:** Surveyed both the person in charge, and cooking employee about the proper temperature of cooked chicken before serving, where neither of them knew the proper temperature that chicken shall be cooked to. Instructed both employees that cooked chicken shall be cooked to 165 F degrees or above, and that cooked beef shall be cooked to 145 F degrees or above before being served to customers.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)



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27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

**Inspector Comments:** Discontinue thawing of foods by leaving them sitting out on the counter top. Observed the following:  
- 2 thawing packages of bulgogi beef to be stored on top of the back single-door cooler in the dish washing room, and at 57 F degrees. Person in charge was not able to give a definitive time of how long they had been stored there. Person in charge voluntarily condemned and discarded these items.

- 1 package of pork pot stickers to be stored on top of the back single-door cooler in the dish washing room, and at 42 F degrees. Per person in charge, they had been stored there for 20 minutes. Instructed the person in charge that food shall be thawed by one of the following methods: under refrigeration; completely submerged under cool running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process.

**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

POINTS

1

**Inspector Comments:** Repair the following:

- Broken handle on the sauce "Pepsi" cooler
- Broken fan cover on the air curtain at the back delivery door

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

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

**Inspector Comments:** Repair the following:

- Repair or replace the non-functional light above the flat top grill.
- Eliminate gaps between hood filters. Maintain tight fitting at all times.

**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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

**Inspector Comments:** An accurate, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available. Observed to be missing at time of inspection.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

**Inspector Comments:** Observed a wet, soiled towel on the front middle island counter space at time of inspection. Discontinue this practice and maintain wet towels inside a sanitizer solution bucket when not in use.

**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))

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

**Inspector Comments:** Observed the following:

- Maintain dumpsters covered when not in use
- Remove empty boxes from the back dry storage area

**Violation Description:** All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)



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43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

**Inspector Comments:** Observed toilet paper dispenser to be empty inside the restroom, and toilet paper rolls to be stored on top of the paper towel dispenser and also on top of the toilet tank. Ensure that toilet facilities are stocked with toilet paper inside wall mounted dispensers at all times. Discontinue storing toilet paper on the toilet tank and on top of the paper towel dispenser.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

**Inspector Comments:** Clean the following:

- Trash and food debris from the floor underneath the front middle food island prep counter
- Trash and food debris from the floor underneath the front flip-top cooler unit near the cook line
- Food debris from the floor in the back dish washing area
- Food debris from the floor underneath the back prep sink
- Food and trash debris from the floor underneath the back food prep counter

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

**Inspector Comments:** Food Handler Certificates for all food employees shall be onsite, valid and available for inspection at all times. Observed all food handler certificates to be missing at time of inspection.

**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)

52. PERMIT AVAILABLE AND CURRENT

POINTS

0

**Inspector Comments:** Observed permit to be missing. Ensure that the facility has a valid permit onsite and ready for inspection at all times.

**Violation Description:** A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)

Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (83=B). A re-inspection date has been set for (3/8/22). Ensure violations listed on this report are corrected by this date in order to be re-scored (B card posted, A card was removed). Contact K. Green with any questions at (760) 863-8287. Please also note, any additional re-inspections following any follow-up inspections will result in an incurred re-inspection fee of \$191 or the current county hourly rate.

**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](http://www.rivcoeh.org).



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**Signature**

Signature not captured due to  
COVID 19 pandemic.

\_\_\_\_\_  
Gavier Rivera-Salinas

Person in Charge

02/28/2022

\_\_\_\_\_  
Khrysta Green

Environmental Health Specialist

02/28/2022



## 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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> 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