



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>RENAISSANCE PS HOTEL - MAIN KITCHEN</b>					DATE 5/7/2019		TIME IN 11:30 AM		TIME OUT 4:15 PM	
ADDRESS 888 TAHQUITZ CANYON WAY, Palm Springs, CA 92262					FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER HHC TRS DP LLC					EMAIL Not Specified				Major Violation 0	
PERMIT # PR0004830	EXPIRATION DATE 07/31/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (760)322-600	PE 3622	DISTRICT 0021	INSPECTOR NAME Shanna Sidwell		Points 16	

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

B

SCORE 84

● 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 Lucinda Arciniega 1/26/2021 ServSafe			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	<span style="color: red;">2</span>
<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	<span style="color: red;">2</span>
<span style="color: green;">●</span> In	N/O <span style="color: blue;">○</span> N/A 8. Time as a public health control; procedures and records		4	2
<span style="color: green;">●</span> In	N/O N/A 9. Proper cooling methods		4	2
<span style="color: green;">●</span> In	N/O N/A 10. Proper cooking time and temperature		4	2
<span style="color: green;">●</span> In	N/O N/A 11. Proper reheating procedures for hot holding		4	
<b>PROTECTION FROM CONTAMINATION</b>				
<span style="color: green;">●</span> In	N/O 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 Quaternary ammonia 200ppm High temperature dishwasher 160.3F / N		4	<span style="color: red;">2</span>

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">●</span> In	15. Food obtained from approved sources		4	2
<span style="color: green;">●</span> In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			2
<span style="color: green;">●</span> In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster regulations			2
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
<span style="color: green;">●</span> In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP plans			2
<b>CONSUMER ADVISORY</b>				
<span style="color: green;">●</span> In	N/A 19. Written disclosure and reminder statements provided for raw or undercooked foods			1
<b>SCHOOL AND HEALTHCARE PROHIBITED FOODS</b>				
<span style="color: green;">●</span> 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 120F and above°F		4	2
<b>LIQUID WASTE DISPOSAL</b>				
<span style="color: green;">●</span> In	22. Sewage and wastewater properly disposed		4	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			<span style="color: red;">1</span>

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration of knowledge	<span style="color: red;">2</span>
26. Personal cleanliness and hair restraints	1
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>	
27. Approved thawing methods, frozen food storage	1
28. Food separated and protected from contamination	<span style="color: red;">2</span>
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	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	<span style="color: red;">1</span>
37. Equipment, utensils, and linens: storage and use	<span style="color: red;">1</span>
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
<b>PHYSICAL FACILITIES</b>	
41. Plumbing: properly installed, good repair	<span style="color: red;">1</span>
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	<span style="color: red;">1</span>
46. Floors, walls, and ceilings: clean	<span style="color: red;">1</span>
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	1
50. Grade card and signs posted, visible	
<b>COMPLIANCE AND ENFORCEMENT</b>	
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

POINTS

2

**Inspector Comments:** Observed the following:

- Observed a cook touch raw hamburger patties, then continue to touch other work surfaces prior to changing his gloves and washing his hands. The cook washed his hands and changed his gloves, then a different cook placed lettuce and tomato directly onto the work surface that was previously contaminated after touching the raw meat. Inspector informed the cook of proper cross contamination prevention procedures. The lettuce and tomato were voluntarily discarded and the surface was properly sanitized. Ensure all hands are maintained properly washed and gloves are used appropriately to prevent contamination of food or food contact surfaces.
- Observed the Chef to have a soiled linen cloth tied around his apron. The cook wiped there hands on the apron several times throughout the cooking process without properly washing their hands. The cook then plated a dish without washing their hands. Discontinue storing linens in pockets or attached to aprons. Ensure hands are properly washed rinsed and sanitized. Before handling food items.

**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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

**Inspector Comments:** Observed several potentially hazardous food items stored in a tall 4 door refrigeration unit that were not held in the proper cold holding temperature of 41F or below. The temperatures were measured as follows:

- yogurt (51F)
- ranch (53F)
- milk (53F)

The inspector has deemed this unit incapable of holding potentially hazardous food items at 41F or below. The unit has been impounded in place. A red impound tag was placed on the exterior of the unit. The impound tag is to remain in place until a re-inspection occurs and the unit is approved for use by a member of this department. A re-inspection of the unit has been scheduled for 5/14/2019. Ensure all potentially hazardous food items are properly stored at or below 41F. The following items were voluntarily discarded: 4.5 gallons of Milk, 5 quarts of half and half, half gallon of ranch, 3 small single serve packages of yogurt, 3.5 gallons of orange juice.

**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:** Observed the following:

- Observed the meat slicer to contain a build up of sliced meat.
- Observed the vegetable dicer to contain a build up of food debris
- Observed several plates throughout the facility to be stored face up so as to not be protected from dust or have proper sneeze protection.

Ensure all food contact surfaces are maintained properly clean and sanitized.

**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 back delivery door to be lacking weather stripping, providing gaps around the door to the outside. Eliminate the gaps around the back delivery door to prevent the entrance of vermin.

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

POINTS

2

**Inspector Comments:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. Observed the following:

- Employee operating in the dish are was not sure how to tell whether or not the dishmachine was properly sanitizing. The person in charge described how to verify whether or not the dishmachine was working properly. The dishmachine was a high temperature dishmachine that reached a maximum rinsing temperature of 160.3F.
- Observed a bottle of chlorine sanitizer hooked up to the quaternary ammonia sanitizer dispenser at the 3 compartment ware washing sink. The chlorine concentration from the dispenser was observed to be greater than 200ppm. No test strips for checking chlorine sanitizer were available at the warewashing station. All of the informational bulletins posted in the warewashing outlined use for quaternary ammonia sanitizer. Ensure all employees are properly educated on warwashing and sanitizing procedures and have access to the proper test strips.

**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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** Observed the following:

- Observed residue along the deflector shield of the ice machine adjacent to the banquet hall. Properly wash, rinse, and sanitize the interior of the ice machine and maintain it in clean condition.
- Observed linens stored directly on top of mixed greens in the walk in. Discontinue covering food with linens. Ensure all food is covered with nonabsorbent, easily cleanable, food grade materials.
- Observed uncovered egg yolks stored directly above ready to eat items in the walk in refrigerator. Ensure all raw items are stored below ready to eat items.
- Observed several containers of open bulk items throughout the facility. Ensure all open bulk items are properly stored in sealed, food grade containers.

**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))

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

POINTS

1

**Inspector Comments:** Observed the following:

- Observed the cooking equipment at the cooks line to contain an excessive build up of grease and food debris. Clean the cooking equipment and ensure that it is maintained in clean condition.
- Observed a portable beer tap stored with liquid and residue in the lines. Ensure all equipment is properly cleaned and sanitized prior to storage.
- Observed damaged strainer baskets with loose wires stored with clean utensils. The strainers were voluntarily discarded at the time of the inspection. Ensure all equipment is maintained in good repair.

**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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

**Inspector Comments:** Observed the following:

- Observed large quantities of equipment and utensils stored along the hallways and throughout different rooms of the facility in areas not graded for food storage. Ensure all equipment and utensils are properly washed rinsed and sanitized prior to reuse.
- Observed several linens used as shelf liners throughout the facility. Ensure only smooth easily cleanable and nonabsorbent surfaces are used to line shelves.

**Violation Description:** Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

**Inspector Comments:** Observed the following:

- Observed the walk in refrigerator, in the dry storage area used for utensils, draining into the sanitize compartment of the 3-compartment sink. Ensure all plumbing is properly installed so as to not contaminate clean dishes.
- Observed the 3 compartment sink in the food storage area across from the banquet hall to be leaking. A plastic container was placed below the 3-compartment to catch the water. Eliminate the leak at the 3-compartment sink and maintain it in good repair.

**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)

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

POINTS

1

**Inspector Comments:** Observed the following:

- Observed damaged ceiling tiles throughout the facility. Repair or replace the damaged ceiling tiles.
- Observed damaged or missing base cove tiles throughout the facility. Repair or replace the damaged base cove tiles.
- Observed the floors in the main kitchen area to be worn. Re-seal or re-finish the floors so that they are maintained smooth and easily cleanable.

**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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

**Inspector Comments:** Observed the following areas in need of cleaning:

- Floor throughout the facility, especially behind cooking equipment, below storage shelves, walk ins and below the mechanical ware washing areas.
- floor sinks throughout the facility.
- walls in the server coffee brewing station in the main kitchen and at the mechanical ware washing area.
- dusty ceiling tiles and piping throughout the main kitchen area.

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



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**Overall Inspection Comments**

This routine inspection was conducted in conjunction with a food borne illness investigation CO0068995. At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (85=B). A re-inspection will be set for one week (05/14/19). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this department. Contact Shanna Sidwell with any questions at (760) 320-1048

**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).

**Signature**

Charly Houegban  
Person in Charge  
05/07/2019

Shanna Sidwell  
Environmental Health Specialist  
05/07/2019



## 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

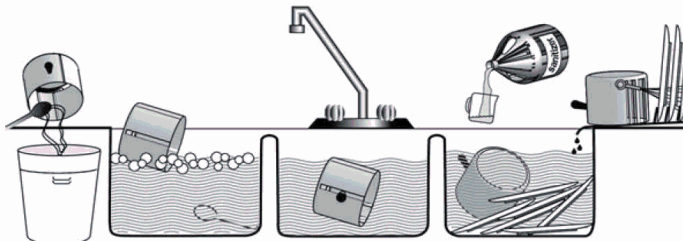
Cooked Food

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

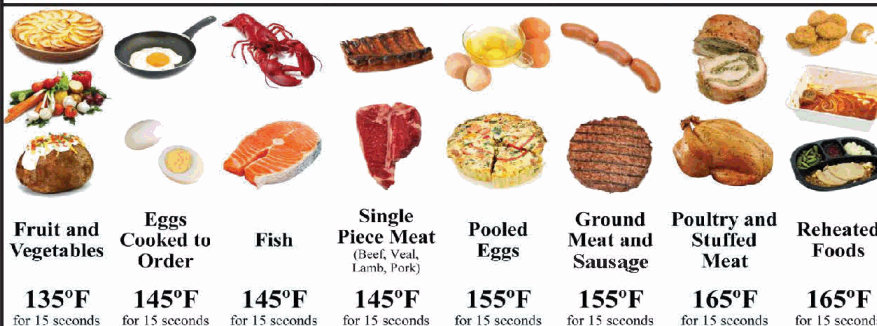


1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



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  
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**RIVERSIDE**  
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