



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME MURPH'S GASLIGHT				DATE 10/15/2019	TIME IN 10:15 AM	TIME OUT 3:00 PM
ADDRESS 79860 AVE 42, Bermuda Dunes, CA 92201				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Joshua Ruslow				EMAIL Not Specified		Major Violations 2
PERMIT # PR0003330	EXPIRATION DATE 01/31/2020	SERVICE Routine inspection	REINSPECTION DATE 10/23/2019	FACILITY PHONE # (760)345-6242	PE 3621	DISTRICT 0036
INSPECTOR NAME Dana Covos					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
In	N/A	1. Food safety certification ServSafe: Josh Rushlow exp. 02/10/21				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions and exclusions			4	
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2
In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2
In		6. Adequate handwashing facilities supplied and accessible				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	7. Proper hot and cold holding temperatures	+	4		2
In	N/O	8. Time as a public health control; procedures and records			4	2
In	N/O	9. Proper cooling methods			4	2
In	N/O	10. Proper cooking time and temperature			4	2
In	N/O	11. Proper reheating procedures for hot holding			4	
PROTECTION FROM CONTAMINATION						
In	N/O	12. Returned and re-service of food				2
In		13. Food: unadulterated, no spoilage, no contamination			4	2
In	N/O	14. Food contact surfaces: clean and sanitized 200ppm Quat. /			4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved sources			4	2
In	N/O	16. Compliance with shell stock tags, condition, display	N/A			2
In	N/O	17. Compliance with Gulf Oyster regulations	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		18. Compliance with variance, specialized process, and HACCP plan	N/A			2
CONSUMER ADVISORY						
In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods				1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
In		20. Licensed health care facilities / public and private schools; prohibited foods not offered	N/A		4	2
WATER / HOT WATER						
In		21. Hot and cold water available Water Temperature 150°F			4	2
LIQUID WASTE DISPOSAL						
In		22. Sewage and wastewater properly disposed			4	2
VERMIN						
In		23. No rodents, insects, birds, or animals			4	2
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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7. PROPER HOT & COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: The following items were out of temperature in the walk-in cooler. Per owner, all food items were stocked from the night before. All items were voluntarily discarded:
- Raw shrimp with an internal temperature of 49.1F
- Fish with an internal temperature of 51.0F
- Cooked ribs with an internal temperature of 49.0F and 54.2F
- Boiled eggs with an internal temperature of 52.7F
- Shredded cheddar cheese bags with an internal temperature of 54.0F
- 5 bins of raw chicken pieces and a box of raw chicken pieces with an internal temperature between 49.2F-50.2F
- 16 individually wrapped sirloins with a temperature of 51.0F

All potentially hazardous foods shall be held at 41F or below or 135F and above if cooked. Ensure all foods held in the walk-in cooler are at the appropriate temperature level and the walk-in cooler door is fully closed to maintain temperature.

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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: Sewage was observed behind the bar area under the sink. Inside the floor drain, loads of moist toilet paper and feces were observed. Under the floor mats and throughout the floor area was dry and moist toilet paper with a few areas of feces on the tile. Per employee, this may have happened over the weekend when he was not working and was scheduled to be cleaned up at the end of the week.

Due to this reason of sewage on the ground, the facility has been closed. A closed sign has been posted on the front door. All customer's were notified by an employee to complete their beverages and vacate.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments: - Observed cooked ribs stored underneath raw shelled eggs. Also observed uncovered raw chicken above a container of uncovered shrimp.

Cooked and ready to eat food shall be stored over raw meat/raw seafood. Raw meat that has to be cooked at a higher temperature than raw seafood shall be stored next to or below it on shelving.

- Observed 3 out of 5 large plastic bins of raw chicken uncovered in the walk-in cooler until. All food shall be stored covered and protected from potential cross contamination.

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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Inspector Comments: - Observed all the bulk storage containers without labels of the contents. Working containers of food or ingredients that have been removed from original packages must be identified with common name of the food.
- Discontinue storing food in grocery bags. Observed frozen meat patties in a grocery bag in the lift-top freezer in the back area.

Food shall be stored in approved, smooth, easily-cleanable containers with tight-fitting lids.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed the following items in disrepair:

- The walk-in cooler door does not self-close and self-latch. This is a repeat violation and may be the cause of all food out of temperature in violation #7.
- Observed rust on bottom shelving of table in kitchen area. Resurface or remove rust.
- The soda machine is leaking water behind the machine. A catch bucket was observed under the leaking pipe.
- The soda machine has water constantly dripping from one of the soda spouts.
- Observed the hot and cold knobs to not fully turn on at the handsink near the prep sink. This causes a very low water output.
- Discontinue using duct tape around the pipe under the dishwasher area.
- Repair the handle of the reach-in refrigerator by the kitchen entrance. Observed the handle partially missing.
- The slide top freezer in the back cook area has a broken side.
- The lift top freezer in the back cook area has duct tape around the lid holding it in place and the gasket is torn.
- The front panel of the back stove is missing. Replace the missing panel.

Repair all of the above items in an approved manner.

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: Observed the following items unclean:

- The table mixer next to the walk-in cooler has an accumulation of grease and dust.
- Observed a bin storing clean utensils with food crumbs and dust throughout the bin. Clean the bin and re-clean all utensils stored inside prior to use.
- The dishwasher racks were observed discolored and full of debris and dirt in the cracks. It is recommended to replace the dish racks if they can not be thoroughly cleaned.
- Observed the soda machine with rust forming on the cup compress. Sticky residue on and around the spouts and mold on the drain grate. Clean and sanitize the soda machine before continued use.
- The slide top freezer in the back cook area has a lot of food debris and dust around the inside opening edges.
- The lift top freezer in the back cook area has a middle area of the lid with frozen food matter on it.
- Clean the hood filters above all cook areas. Observed them to have an accumulation of grease and dust.
- Grease is accumulated on the side of the flat top grill next to the fryer. Ensure all areas are cleaned and free from grease build up.
- Inside the microwave at the cookline has an accumulation of food debris and outside the unit is stained.

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 CO2 tanks near the soda machine and behind the bar unchained. Pressurized cylinders must be securely fastened to a rigid structure.

- Observed cutting boards and chaffing dishes stored on the floor. Discontinue storing equipment and utensils on the floor and ensure it is 6" off the floor.

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: - Provide 1-inch air gap from end of all drain pipes to rim of floor sink under the large back ice machine.

- Observed the pipe to the back handsink near the walk-in coolers broken. When the water is turned on to the handsink or the mop sink next to it, the water drains onto the floor. Repair the pipe in an approved manner.

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)



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

POINTS

1

Inspector Comments: Observed the following:

- Tiles cracked and grout missing in some areas in the dishwashing area.
- Cove base tile missing near the back prep table. A hole can be seen beyond where the tile should be.
- Observed the wall edge near the back hand sink in disrepair. The dry wall is missing, there are gaps of the wall lifting up and the under mesh can be seen.
- Many of the wall edges are cracked and missing dry wall.
- The wall socket cover is missing from behind the reach-in refrigerator unit near the kitchen entrance.

All repairs should be completed in an approved manner and maintain clean and in good repair.

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 unclean:

- The wall behind the table mixer next to the walk-in cooler is yellow and has an accumulation of grease.
- Under the dishwasher garbage disposal, the wall has a food debris stuck on the wall and discolored.
- General cleaning needed under all stove and other cooking equipment. Observed the floors darkened.
- Both ceiling vents over the cookline have an accumulation of dust around them on the ceiling tiles

Clean the above areas and maintain clean and free from debris.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed 2 food handler cards from an unapproved source. Ensure employees obtain a valid Riverside County food handler card within 7 days.

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)



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Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (82=B). A reinspection will be set for one week (10/23/19). 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 Dana Covos with any questions at 760-863-8287 or DCovos@rivco.org.

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

Emailed

Dana Covos

Emailed
Person in Charge
10/15/2019

Dana Covos
Environmental Health Specialist
10/15/2019

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."

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

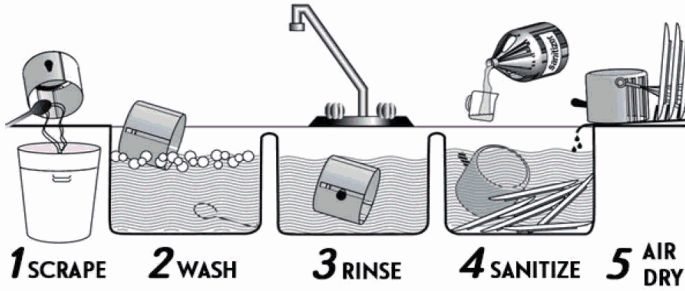
Cooked Food

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

BLYTE 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
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