



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME ROC's Firehouse Grille				DATE 4/26/2022		TIME IN 12:00 PM		TIME OUT 1:30 PM	
ADDRESS 36891 Cook St Ste #10, Palm Desert, CA 92211				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Roland O Cook				EMAIL RocsPalmDesert@gmail.com				Major Violations 2	
PERMIT # PR0039911	EXPIRATION DATE 12/31/2022	SERVICE Routine inspection	REINSPECTION DATE 8/26/2022	FACILITY PHONE # (760)340-3222	PE 3621	DISTRICT 0036	INSPECTOR NAME Reyes Escobar	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 Carlie Dantonio/ SS/ EXP: 12-12-22			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	N/A	7. Proper hot and cold holding temperatures	+	4	2
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/> In	N/O	N/A	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	N/A	14. Food contact surfaces: clean and sanitized	+	4	2
QA for 3-compartment sink. /						

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	N/A	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	N/A	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		4	2
Water Temperature 129F°F					
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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Observed a missing paper towel dispenser and paper towels at the bar. Provide an approved wall mounted paper towel dispenser at the bar hand wash sink. Ensure that the facility is not using table napkins as these are not paper towels.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed the following potentially hazardous food in the temperature danger zone:

Reach-in cooler at the cook line:

- Measured sliced tomatoes mixed with corn holding at 48F.
- Ahi Tuna holding at 49F.

According to the cook staff, the tomato corn mix and the ahi tuna were prepared approximately 3 hours prior to inspection. Immediately relocate the potentially hazardous food in to the walk-in cooler to rapidly cool to 41F or lower.

Pullout cooler below the cook line:

- Sliced turkey packaged holding at 50F.
- Sliced roast beef holding at 50F.
- Raw hamburger patties at 50F.
- Sliced cheddar cheese at 50F.

According to the operator the pull out drawer potentially hazardous food were prepared at 9:30AM three hours prior to inspection. Immediately relocate the potentially hazardous food in the walk-in cooler to rapidly cool to 41F or lower. The sliced cheese were voluntarily discarded due to being held longer than 4-hours in the cooler.

Ensure that all cold potentially hazardous food is held at 41F or lower at all times in order to prevent a food-borne illness. Operator corrected on site at the time of inspection and voluntarily discarded cold PHF that were held longer than 4-hours in the pullout drawer cooler. The reach-in cooler and the pullout drawer cooler were impounded.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: -Measured 0 ppm of chlorine residual at the kitchen automatic dishwasher and 0 ppm chlorine residual at the bar automatic dishwasher. Immediately prepare the 3-compartment sink in the kitchen and at the bar area. Immediately rewash all utensils and food contact surface that was ran through the the dishwashers. The two automatic dishwashers were impounded due to 0 chlorine residual. Do not remove the impound tag until a member of this department is able to verify the dishwashers are in good working order and is dispensing at least 50 ppm of chlorine residual. The chlorine residual shall dispense at least 50 ppm of chlorine residual in order for proper sanitation of all food contact surfaces. It is the facilities responsibility to ensure that all food-contact surfaces are properly washed, rinsed, and sanitized in order to prevent any food-borne illness.

-Observed no sanitizer for the in use wiping rags at the kitchen. Observed several soiled wiping cloths on the cutting boards and counters at the cook line area. All wiping cloths shall be stored in sanitizer solution when not in use. Provide at least 100 ppm of chlorine solution or 200 ppm of quaternary ammonia. Operator provided a sanitizer bucket with 200 ppm of quaternary ammonia at the time of inspection.

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)

17. COMPLIANCE WITH GULF OYSTER REGULATIONS

POINTS

2

Inspector Comments: Observed a container of muscles stored in the reach-in cooler that was not holding at proper temperatures. Observed that the shell stock tags were missing. The operator voluntarily discarded the muscles. Ensure that the shell stock tags are always with the muscles at all times and keep all shell stock tags for at least 90 days.

Violation Description: Gulf Oysters must comply with seasonal warning requirements. (Title 17 CA Code of Regulations Section 13675, Cal Code Section 114029)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: -Store all food product covered when not in use. Observed two unused containers of tortilla chips uncovered on a storage rack.
-Observed bacon stored on a cooling rack uncovered. Ensure that the cooked bacon is stored covered.

Ensure that all food is covered with a tight fitting lid or food-grade plastic wrap in order to prevent contamination of food product.

-Observed a container of muscles with a cotton cloths stored on the muscles. Only use food grade material in order to cover food product.

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 boxes of food stacked on the floor in side the walk-in freezer. Discontinue storing food on the floor. All food shall be stored at least 6-inches off the floor. Ensure that the facility has adequate storage. The facility may need to start receiving more shipments of food product and in smaller batches in order to allow for proper food storage.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: -The facility must repair the reach-in cooler at the cookline across the cook line. This unit has been impounded due to the unit unable to cold hold potentially hazardous food at 41F or lower. Do not remove the impound tag until a representative

-The facility must repair the pullout drawer coolers below the cook line. This unit has been impounded due to the unit able to cold hold potentially hazardous food at 41F or lower.

-The facility must repair the kitchen dishwasher and also the bar dishwasher. Both units were observed unable to dispenser at least 50 ppm of chlorine residual. Both automatic dishwashers have been impounded due to the dishwashers in disrepair.

-Replace the torn gaskets at the reach-in coolers at the cook line. Observed the gaskets to be torn and in disrepair.

NOTE: Repair the sanitizer dispenser mechanism at the 3-compartment sink. The sanitizer dispenser dispenses whenever the cold or hot water is turned on.

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: Clean and maintain the following:

- Reach-in cooler gaskets at the cook line. Observed food debris in between the cooler gaskets.
- Hood filters observed to have an accumulation of grease and dust.
- Reach-in cooler fan guards observed to have an accumulation of dust and debris.
- Between cooking equipment. Observed grease and debris build up between the cooking equipment.

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: -Pressurized cylinders must be securely fastened to a rigid structure. Ensure that all CO2 cylinders are secured in an approved manner. Observed a CO2 cylinder unsecured in front of the office door. Secure the CO2 tank in an approved manner.

-Discontinue storing the ice scoop at the bar wedged between the alcohol glass bottles. Rewash the utensil and ensure that the ice scoop is stored in a clean and sanitize container between use.

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 wastewater pipe inside the floor sink under the kitchen dishwasher. Provide a 1-inch air gap between the floor sink and the wastewater pipe.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

0

Inspector Comments: NOTE:

Store your mops on the mop rack with the mophead facing downwards in order to air dry. Observed the mop stored with the mop head leaning against the wall. Properly store the mops in an approved manner.

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

0

Inspector Comments: NOTE:

Clean and maintain the following:

- Floor next to the CO2 cylinders. Observed the floor to be soiled.
- Ceiling vents. Observed dust build up. Ensure that all air vents are cleaned in an approved manner.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Observed missing food handler cards. Ensure that all employees obtain a food handler card from Riverside County Environmental Health by the reinspection date.

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)

Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (80=B). A reinspection will be set for one week (5/2/22). 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. Removal or relocation of the letter grade is subject to legal action.

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.



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Signature

Signature not captured due to
COVID 19 pandemic.

Reyes Escobar

Isaac
Person in Charge
04/26/2022

Reyes Escobar
Environmental Health Specialist
04/26/2022

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

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

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