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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME UPPER CRUST PIZZA					DATE 7/15/2020	TIME IN 12:30 PM		3:30 PM			
ADDRESS 67555 E PALM CANYON RD, Cathedral City, CA 92234						FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER						EMAIL					
ANDREW HATHAWAY					uppercrustpi	zza@gmail.com		Major Vi	olations	1	
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0004426	06/30/2023	Routine inspection	11/15/2020	Not Captured	3621	0025	Janet Sagastume		Points De	ducted	13

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



In = In compliance

COS = Corrected on-site

N/O = Not observed

N/A = Not applicable

OUT = Out of compliance

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			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT
(h)		N/A	1. Food safety certification			2
_			Andrew Hathaway. ServSafe. 10/18/2024.			
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
(E)			2. Communicable disease; reporting, restrictions and exclusions		4	
(=)	N/O		3. No persistent discharge from eyes, nose, and mouth			2
(=)	N/O		4. Proper eating, tasting, drinking or tobacco use			2
			PREVENTING CONTAMINATION BY HANDS			
(=)	N/O		5. Hands clean and properly washed; gloves used properly		4	2
(=)			6. Adequate handwashing facilities supplied and accessible			2
			TIME AND TEMPERATURE RELATIONSHIPS			
(E)	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
ln	N/O	N/A	8. Time as a public health control; procedures and records		4	2
\subseteq	N/O	N/A	9. Proper cooling methods		4	2
SS	N/O	N/A	10. Proper cooking time and temperature		4	2
(E)	N/O	N/A	11. Proper reheating procedures for hot holding		4	
			PROTECTION FROM CONTAMINATION			
ln	N/O	N/A	12. Returned and re-service of food			2
(E)			13. Food: unadulterated, no spoilage, no contamination		4	2
<u>(E)</u>	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			Chlorine 100 ppm / Dish machine.			

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved sources		4	2
ln	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	(N/A	17. Compliance with Gulf Oyster regulations			2
			CONFORMANCE WITH APPROVED PROCEDURES			
In		(N/A	Compliance with variance, specialized process, and HACCP plan			2
			CONSUMER ADVISORY			
In		N/A	Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
ln			21. Hot and cold water available		4	2
			Water Temperature 120F.°F			
			LIQUID WASTE DISPOSAL			
(In)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
ln			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, demostration 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		
29. Washing fruits and vegetables		
30. Toxic substances properly identified, stored, used		
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	0
 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	0		
46. Floors, walls, and ceilings: clean			
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			
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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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

△ CRITICAL **△**



Inspector Comments: At the time of the inspection rodent droppings were observed in the following areas:

- In the dry storage hallway near/around the chemicals.
 - In the dry storage hallway on a disposable chafing dish and in the pizza saver container. Employee voluntarily discarded items.
 - Near the back door underneath the bulk floor bags. Employee stated these items were delivered today.

At the time of the inspection one dead cockroach was observed underneath the prep sink and one live cockroach was observed crawling on the exterior of the ice machine.

Rodent traps were observed throughout the facility. No live or dead rodents were observed. Person in charge stated that their has been recent rodent and roach activity and are actively taking care of the problem, but haven't cleaned the droppings. Pest control services the facility every 2 weeks. Person in charge provided receipt of service. The facility was serviced on the following dates: 6/26/2020 (found rodent activity/traps set), 6/30/2020 (4 rats were captured), and 7/1/2020 (found roach activity/serviced).

At this time the facility has voluntarily closed due to a vermin infestation. At the time of re-inspection, ensure that pest control has serviced the facility for rodents and roaches. Maintain receipt of service for inspection. Ensure that all access points of entry have been located and eliminated. Ensure all areas have been cleaned and sanitized, and the facility is free of droppings. Ensure the facility is free of all vermin.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

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

POINTS

Inspector Comments: Observed the delivery door (front door) lacking an air curtain or mechanism of some type to prevent the entrance of vermin. Ensure that the facility is equipped 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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Observed 2 containers of pepperchinis directly on the floor underneath the prep sink. Employee stated these items were just delivered and relocated the containers. Ensure that food and food related items are properly stored 6 inches above the ground.

Observed opened bulk packages stored in their original package. Ensure that once opened, bulk items are stored in food grade containers with fitted lids

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

Inspector Comments: Observed multiple sanitizer solution buckets stored directly on prep tables. Discontinue storing sanitizer buckets on prep tables, store buckets away from food and food prep areas to prevent contamination.

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

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

Inspector Comments: Observed the following:

- The can opener blade in need of replacement.
- The pizza topping prep unit doors in need of repair. Employee stated that new doors have been ordered. Repair or replace these doors.
- Repair the pizza hot box. Discontinue storing pizza in the hot box. (Observed pizza at 138F.)

Note: Ensure that hood is properly functioning as smoke buildup was observed around the hood.

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

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

POINTS

Inspector Comments: Observed the following:

- The walk-in refrigerator shelves, fan, and walls in need of cleaning.
- The dish wash room in need of cleaning, including underneath the drain board tables and sink.
- The prep table areas/ steam table areas in need of cleaning.
- Debris accumulation underneath all equipment and shelving.
- Food splatter on the ceilings and wall.

Clean and maintain the listed items above clean.

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

Inspector Comments: Observed the prep sink to be leaking. Repair the leak.



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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

Inspector Comments: Observed one out of two dumpsters uncovered and food rubbish on the floor. The person in charge stated that these dumpsters are shared. Ensure dumpsters remain covered and the exterior premises free of litter and rubbish.

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, 114245.7, 114257.1)

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

POINTS

Inspector Comments: Observed the following:



- Multiple gapped ceiling panels.

- Cracked cove tile behind the dishmachine, prep sink, and 3 compartment sink areas. Repair and replace the items listed so that food facility is fully enclosed as to prevent the entrance and harborage of vermin.

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)

Overall Inspection Comments

At this time, this facility has voluntarily closed in conjunction with a non passing score of 87 = B. A re-inspection is scheduled for 22 JUL 2020, to verify that all violations noted on this inspection report have been corrected. The A placard has been removed from the window, and a B placard has been posted. The B card will be posted and shall remain posted until this facility has met the minimum requirements. Contact this Department if violations have been corrected prior to the re-inspection date, (760) 320-1048. A closure sign has been posted on the entrance of the facility and shall remain posted until this facility has been approved to operate by a member of this Department.

This inspection report has been reviewed with Marissa Garcia, the manager. The report will be sent via email.

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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FACILITY NAME UPPER CRUST PIZZA	7/15/2020 PERMIT # PR0004426
Signature	
2.04	

Marissa Garcia

Person in Charge

07/15/2020

Janet Sagastume

Environmental Health Specialist

07/15/2020

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

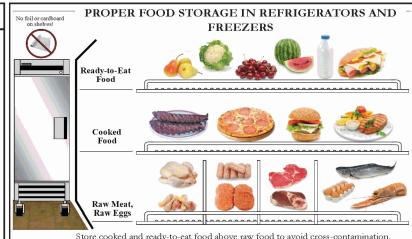
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath 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."



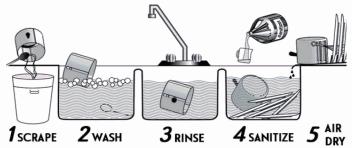
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

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:
 - \bullet 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 rapodly 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

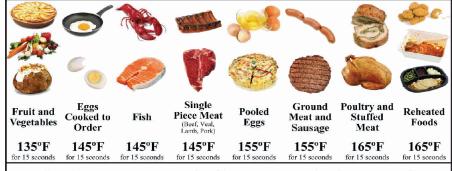
PROPER FOOD THAWING METHODS

- Under refrigeration
- In a microwave oven on "defrost"
 - Submerged under cold running water in an approved preparation sink for no longer than 2 hours
 - 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 Broadw

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

DES-31 (REV 10/18)