

County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME Walmart #2181					DATE 9/7/2017	TIME IN 1:30 PM		TIME OUT 2:30 PM			
LOCATION 82491 Ave 42, Indio, CA 92203							Facility Description Bakery				
PERMIT HOLDER						E-MAIL amanda.browi	n1@walmart.com		Major Viola	tions	0
PERMIT# PR0065799	EXPIRATION DATE: 10/31/2018	service Routine inspection	RE-INSPECTION DATE 3/07/2018	FACILITY PHONE #: (760)262-800	_{РЕ} 2615		INSPECTOR NAME Brian Martinez		Points Ded	ucted	1

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.

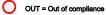


In = In compliance

COS = Corrected on-site

N/O = Not observed N/A = Not applicable

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DEMONSTRATION OF KNOWLEDGE COS MAJ OUT			FOOD FROM APPROVED SOURCES COS MAJ					OUT					
In	N/O		1. Food safety certification			2	In			15. Food obtained from approved source		4	2
							In	N/O	N/A	16. Compliance with shell stock tags, condition, display			1
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			1			
In			2. Communicable disease; reporting, restrictions & excl		4	2				CONFORMANCE WITH APPROVED PROCEDURES			
In	N/O		3. No discharge from eyes, nose, and mouth			2	In		N/A	18. Compliance with variance, specialized process,			2
In	N/O		4. Proper eating, tasting, drinking or tobacco use			2				and HACCP Plan			
			PREVENTING CONTAMINATION BY HANDS		-			CONSUMER ADVISORY					
In	N/O		5. Hands clean and properly washed; gloves used prop		4	2	In	N/O	N/A	19. Consumer advisory provided for raw or			1
In			6. Adequate handwashing facilities supplied & accessib			2				undercooked foods			
	TIME AND TEMPERATURE RELATIONSHIPS						HIGHLY SUSCEPTIBLE POPULATIONS						
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2	In		N/A	20. Licensed health care facilities / public and private schools;			2
In	N/O	N/A	8. Time as a public health control; procedures & record		4	2				prohibited foods not offered			
In	N/O	N/A	9. Proper cooling methods		4	2				WATER / HOT WATER			
In	N/O	N/A	10. Proper cooking time & temperatures		4	2	(In)			21. Hot and cold water available		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	2				120+F			
			PROTECTION FROM CONTAMINATION							LIQUID WASTE DISPOSAL			
In	N/O	N/A	12. Returned and reservice of food			2	In			22. Sewage and wastewater properly disposed		4	2
In			13. Food: unadulterated, no spoilage, no contamination		4	2	Ĕ			VERMIN			
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2	ln			23. No rodents, insects, birds, or animals		4	2
			200+Quat /				ln			24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT	EQUIPMENT/UTENSILS/LINENS	OUT	PERMANENT FOOD FACILITIES	OUT
25. Person in charge present and performs duties 2		34. Utensils and equipment approved, good repa		45. Floors, walls, ceilings: good repair / fully enc	1
26. Personal cleanliness and hair restraints	1	35. Warewashing facilities approved; testing mate		46. Floor, walls and ceilings clean	1
GENERAL FOOD SAFETY REQUIREMENTS		36. Equipment / Utensils properly installed, clean	2	47. No unapproved private homes / living or sleepin	1
27. Approved thawing methods, frozen food storage	2	37. Equipment, utensils and linens: storage and u	1	SIGNS / REQUIREMENTS	
28. Food separated and protected from contaminati	2	38. Adequate ventilation and lighting; designated ar	1	48. Last inspection report available	
29. Washing fruits and vegetables 1		39. Thermometers provided and accurate		49. Food Handler cards available; current, valid	1
30. Toxic substances properly identified, stored, use 1		40. Wiping cloths: properly used and stored		50. Grade card and signs posted, visible	
FOOD STORAGE / DISPLAY / SERVICE		PHYSICAL FACILITIES		COMPLIANCE AND ENFORCEMENT	
31. Self-service: utensils, food types, maintained	1	41. Plumbing, in good repair, properly installed	2	51. Plans approved / submitted	
32. Consumer self-service	1	42. Refuse properly disposed; facilities maintained	1	52. Permit available and current	
33. Food properly labeled and adequate storage	1	43. Toilet facilities: properly constructed, supplied	1	53. Permit suspended / revoked	
		44. Personal and cleaning items storage	1		



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1. FOOD SAFETY CERTIFICATION

POINTS	Inspector Comments: LINDA GARCIA FSP 2/17/2020
0	
45. FLOC	RS, WALLS, CEILING: GOOD REPAIR/FULLY ENCLOSED
POINTS	Inspector Comments: Replace cracked/damaged on left side of door to back prep area.
1	

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature	
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LORI GARCIA	
Person in Charge	
09/07/2017	