



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PALM SPRINGS HILTON				DATE 8/31/2022		TIME IN 9:20 AM		TIME OUT 10:59 AM	
ADDRESS 400 E TAHQUITZ-MCCALLUM, Palm Springs, CA 92262				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER WALTER FAMILY PARTNERSHIP				EMAIL raymond.soria@hilton.com				Major Violations 1	
PERMIT # PR0004347	EXPIRATION DATE 03/31/2023	SERVICE Routine inspection	REINSPECTION DATE 12/31/2022	FACILITY PHONE # (619)320-6868	PE 3621	DISTRICT 0021	INSPECTOR NAME Emmily Phan	Points Deducted 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

**FACILITY
CLOSED**
CA HEALTH &
SAFETY CODE
SECTION 113960

☒ 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 ServSafe Jerry Aldoroty Exp 6/22/25			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 200 ppm Quat / 120°F		4	2

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 Water Temperature 135°F		4	2
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	1
54. Voluntary condemnation	1
55. Impound	



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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Measured a container of egg yolk mix at 51F inside an ice bath at the breakfast flip top fridge in the cook's line. The ice level was observed to be lower than the food level. Per operator, the egg yolk mix was placed there approximately two hours prior to this time of inspection. The egg yolk mix was voluntarily discarded. All other potentially hazardous food items were measured below 41F at this station and at other refrigeration units inside the facility. No refrigeration issues were observed.

Maintain the temperature of all potentially hazardous foods at or below 41 F for cold holding and at or above 135 F for hot holding at all times.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed the following:

- One (1) live nymph cockroach on top of a cutting board inside the back food prep station.
- One (1) live nymph cockroach crawling from the side of a ceiling panel down the wall adjacent to the front kitchen office.
- One (1) live nymph cockroach on the floor underneath a storage rack containing multiple clean utensils inside the warewashing room.
- Multiple dead cockroaches at the following areas: floors underneath storage racks containing clean and dirty utensils inside the warewashing room, floors inside the back dry utensil/ equipment storage room, inside a reach-in cabinet containing miscellaneous cooking equipment for use in the back food prep room, inside a catch basin pan containing flour residue at a prep table in the bakery section.

Dead roaches in the nymph/ juvenile and the adult stage were observed on site. No live baby or adult cockroaches were observed at this time.

The Director of Food and Beverage/ operator was spoken to at this time. Per Director, they have noticed active activity about a few weeks prior to the beginning of August inside the warewash room. They did not observe activity in the other sections of the kitchen facility during that time. Since then, they have had weekly servicing by Orkin Pest Control to abate the pest issue and observed significant reduction in the pests and live activity. The most recent service was conducted last week. Invoices of biweekly service were provided on this date from the months of June and July. Invoices for the month of August were not available yet. Email a copy of the August pest control invoices to ephan@rivco.org.

Towards the end of this inspection, a representative from Orkin arrived on-site and conducted a pest service for the facility. A reinspection date has been set for one week from this date at 9/07/22.

Eliminate all vermin and evidence of vermin from this facility including but not limited to cockroaches.
Clean and sanitize all affected areas that have come into contact with both live and dead cockroaches.

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)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: Observed multiple food containers within the reach-in fridges throughout the kitchen to be uncovered. Ensure that all food is properly stored with a lid or covering to prevent cross contamination.

Observed multiple boxes of food to be stored on the ground inside the walk-in coolers.
Maintain all food items stored at least 6 inches off the ground at all times.

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))

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

POINTS

1

Inspector Comments: Observed the following equipment in need of cleaning:

- Food debris on plates intended for plating customer food in the cook's line.
- Water pooling at the bottom shelf and food debris accumulation inside the reach-in fridges in the cook's line.
- Dirty utensils stored inside a cabinet adjacent to the back a "Rational" Self-Cooker.
- Food debris build-up on the can opener on the back food prep table.
- Shelving units with black debris build-up inside the meat walk-in cooler.
- Food debris build-up in between and below cooking equipment in the cook's line.

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)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed a wet wiping cloth being stored on top of the back food prep table and underneath cutting boards. A sanitizer bucket was also not readily available at this station.
Store all wiping cloths completely submerged in between uses inside a sanitizer bucket containing 100 ppm chlorine or 200 ppm quaternary ammonium.
Discontinue using wet wiping cloths as a non-slip surface underneath cutting boards and utilize approved non slip mats.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: No air gap was observed between the floor sink and the drain line underneath the steamer in the back food prep area.
Maintain at least a 1" air gap between the top of the floor sink and the bottom of the drain line.

Observed an active water leak from the faucet at the produce 3 compartment sink.
Repair leak and ensure that all plumbing fixtures are 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:
- Multiple gaps at the ceiling panels throughout the kitchen and missing ceiling panels above the back ice machine.
Repair/ replace missing ceiling panels and eliminate gaps.
- Multiple broken base cove tiles and exposed gaps throughout the kitchen.
Repair/ replace broken base cove tiles and eliminate gaps.
- Deteriorated grouting with debris accumulation at the floor tiles in the back corner of the bakery.
Clean and eliminate debris build-up. RegROUT the floor tiles.
- Multiple light fixtures with missing shield covers or nonfunctional light bulbs.
Provide missing light shield covers and replace/ repair nonfunctional light bulbs.

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 with debris accumulation and in need of cleaning:
- Floors underneath the front cook's line.
- Floors inside the walk-in coolers.
- Floors inside the dry storage rooms.

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 multiple food service workers with an invalid (non Riverside County) Food Handler Certificate.
All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.
All Riverside County Food Handler Certificates shall be on-site or others made available for inspection.

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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53. PERMIT SUSPENDED / REVOKED

POINTS

0

Inspector Comments: At this time, the facility was closed due to a live infestation of cockroaches. Refer to violation 23. Ensure that all closure violations have been abated for a reinspection. For a reinspection, contact this Department at (760) 320-1048 or email ephan@rivco.org.

Violation Description: If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: The operator voluntarily discarded a container of egg yolk mix.

Violation Description: I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

Overall Inspection Comments

A routine inspection has been conducted for the Palm Springs Hilton "Main" Kitchen. At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (86 = B). A reinspection will be set for one week (9/07/22). Ensure violations listed on this report are corrected by this date in order to be re-scored. A Facility Closure sign was posted near the front entry of the kitchen facility. "A" card removed. The Facility Closure sign must remain posted until removed by an employee of this Department. Contact Inspector Emmily Phan with any questions at (760) 320-1048 and/or ephan@rivco.org.

Per General Manager, the facility plans to utilize the Palm Springs Convention Center kitchen for food preparation during this time period of closure.

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

Signature not captured due to
COVID 19 pandemic.

Jerry Aldoroty
Person in Charge
08/31/2022

Emmily Phan
Environmental Health Specialist
08/31/2022

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

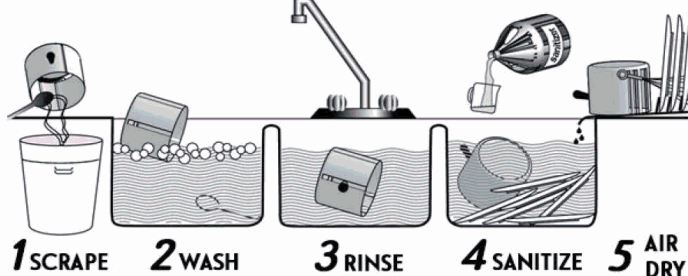
Cooked
Food

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
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PALM SPRINGS
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Palm Springs, CA 92264
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Riverside, CA 92503
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