



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

FOOD ESTABLISHMENT INSPECTION FORM

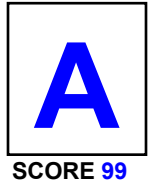
| | | | | | | |
|--|-------------------------------|-------------------------------|-----------------------------------|--|----------------------|-----------------------|
| FACILITY NAME Domino's Pizza | | | | DATE 6/12/2023 | TIME IN 10:00 AM | TIME OUT 11:30 AM |
| ADDRESS 1755 N Sunrise Wy Ste.B, Palm Springs, CA 92262 | | | | FACILITY DESCRIPTION Not Applicable | | |
| PERMIT HOLDER Fernando Tapia | | | | EMAIL tapiaf_gafepizza@yahoo.com | | Major Violations 0 |
| PERMIT # PR0087171 | EXPIRATION DATE 02/28/2024 | SERVICE Routine inspection | REINSPECTION DATE Next Routine | FACILITY PHONE # (323)201-8500 | PE 2620 | DISTRICT 0024 |
| | | | | INSPECTOR NAME Mark Estock | Points Deducted 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.

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

| DEMONSTRATION OF KNOWLEDGE | | COS | MAJ | OUT |
|---|-----|-----|-----|-----|
| <input checked="" type="radio"/> | N/A | | | 2 |
| 1. Food safety certification Efrain Rosas/Prometric/7-18-26 | | | | |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | |
| <input checked="" type="radio"/> | | | 4 | |
| 2. Communicable disease; reporting, restrictions and exclusions | | | | |
| <input checked="" type="radio"/> | N/O | | | 2 |
| 3. No persistent discharge from eyes, nose, and mouth | | | | |
| <input checked="" type="radio"/> | N/O | | | 2 |
| 4. Proper eating, tasting, drinking or tobacco use | | | | |
| PREVENTING CONTAMINATION BY HANDS | | | | |
| <input checked="" type="radio"/> | N/O | | 4 | 2 |
| 5. Hands clean and properly washed; gloves used properly | | | | |
| <input checked="" type="radio"/> | | | | 2 |
| 6. Adequate handwashing facilities supplied and accessible | | | | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| <input checked="" type="radio"/> | N/O | N/A | 4 | 2 |
| 7. Proper hot and cold holding temperatures | | | | |
| <input checked="" type="radio"/> | N/O | N/A | 4 | 2 |
| 8. Time as a public health control; procedures and records | | | | |
| <input checked="" type="radio"/> | N/O | N/A | 4 | 2 |
| 9. Proper cooling methods | | | | |
| <input checked="" type="radio"/> | N/O | N/A | 4 | 2 |
| 10. Proper cooking time and temperature | | | | |
| <input checked="" type="radio"/> | N/O | N/A | 4 | |
| 11. Proper reheating procedures for hot holding | | | | |
| PROTECTION FROM CONTAMINATION | | | | |
| <input checked="" type="radio"/> | N/O | N/A | | 2 |
| 12. Returned and re-service of food | | | | |
| <input checked="" type="radio"/> | | | 4 | 2 |
| 13. Food: unadulterated, no spoilage, no contamination | | | | |
| <input checked="" type="radio"/> | N/O | N/A | 4 | 2 |
| 14. Food contact surfaces: clean and sanitized 200 ppm ammonia @3-comp / | | | | |

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|--|-----|-----|-----|-----|
| <input checked="" type="radio"/> | | | 4 | 2 |
| 15. Food obtained from approved sources | | | | |
| <input checked="" type="radio"/> | N/O | N/A | | 2 |
| 16. Compliance with shell stock tags, condition, display | | | | |
| <input checked="" type="radio"/> | N/O | N/A | | 2 |
| 17. Compliance with Gulf Oyster regulations | | | | |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | |
| <input checked="" type="radio"/> | N/A | | | 2 |
| 18. Compliance with variance, specialized process, and HACCP plan | | | | |
| CONSUMER ADVISORY | | | | |
| <input checked="" type="radio"/> | N/A | | | 1 |
| 19. Written disclosure and reminder statements provided for raw or undercooked foods | | | | |
| SCHOOL AND HEALTHCARE PROHIBITED FOODS | | | | |
| <input checked="" type="radio"/> | N/A | | 4 | 2 |
| 20. Licensed health care facilities / public and private schools; prohibited foods not offered | | | | |
| WATER / HOT WATER | | | | |
| <input checked="" type="radio"/> | | | 4 | 2 |
| 21. Hot and cold water available Water Temperature 121°F | | | | |
| LIQUID WASTE DISPOSAL | | | | |
| <input checked="" type="radio"/> | | | 4 | 2 |
| 22. Sewage and wastewater properly disposed | | | | |
| VERMIN | | | | |
| <input checked="" type="radio"/> | | | 4 | 2 |
| 23. No rodents, insects, birds, or animals | | | | |
| <input checked="" type="radio"/> | N/A | | | 1 |
| 24. Vermin proofing, air curtains, self-closing doors | | | | |

| 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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| FACILITY NAME Domino's Pizza | DATE 6/12/2023 | PERMIT # PR0087171 |
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31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: Label all squeeze and spray bottles with their contents. Observed spray and squeeze bottles in the facility at the prep tables with date labels but not contents.

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))

Overall Inspection Comments

This is a routine inspection along with a foodborne illness investigation #CO0086911. Note: the Caesar salad is pre-made and shipped packaged to the stores. The salads today were held at 41 F or lower and the Caesar dressing is shelf-stable.

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

Efrain Rosas
 Person in Charge
 06/12/2023

Mark Estock
 Environmental Health Specialist
 06/12/2023

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

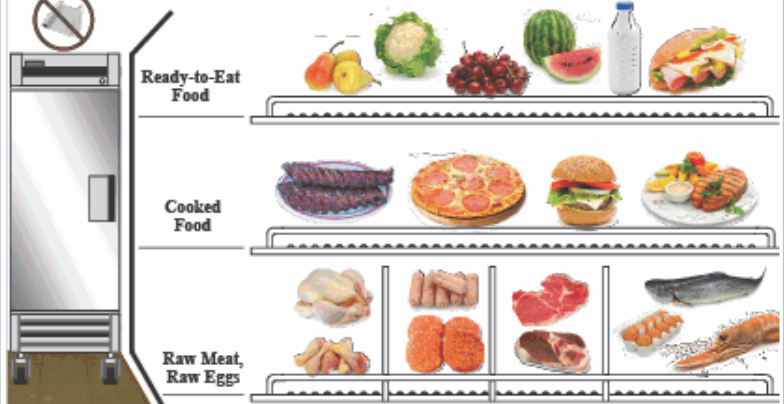
In addition to the reasons above, Per California Health and Safety Code Section 114411:

"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



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.



1 SCRAPE 2 WASH 3 RINSE 4 SANITIZE 5 AIR DRY

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
 Self-Service Kiosk
 Only

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