



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

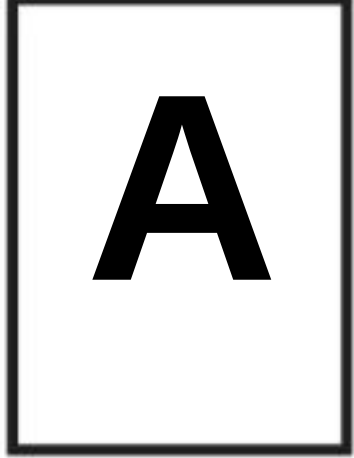
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FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Blaze Pizza		DATE 05/14/2025	TIME IN 11:00 AM	TIME OUT 01:30 PM
FACILITY ADDRESS 73393 Highway 111 Ste 2 Palm Desert, CA 92260-3937		FACILITY PHONE # (760) 894-5030		
PERMIT HOLDER David Patrick		EMAIL d.patrick@ddmpizza.com		
PERMIT # PR1000500	FACILITY DESCRIPTION Restaurant 2001 to 5999 sq ft	EXPIRATION DATE 08/31/2025	SPECIALIST NAME Tanner Russell	DISTRICT 32
		SERVICE Routine Inspection	REINSPECTION DATE Next Routine	

THE CONDITIONS LISTED BELOW CORRESPOND TO VIOLATIONS OF THE CALIFORNIA HEALTH AND SAFETY CODE AND / OR RIVERSIDE COUNTY ORDINANCES AND ALL VIOLATIONS SHALL BE CORRECTED AS INDICATED BY THE ENFORCEMENT OFFICER. REINSPECTION / RETURN-TO-COMPLIANCE WILL BE COMPLETED/VERIFIED ON OR AFTER THE DATE INDICATED ON THIS REPORT. THE DEPARTMENT OF ENVIRONMENTAL HEALTH APPRECIATES YOUR COOPERATION.

MAJOR / MINOR VIOLATIONS: MAJOR VIOLATIONS ARE THOSE THAT POSE AN IMMEDIATE 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 IMMEDIATE 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

SCORE 90

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major Violation OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In	N/A	1. Food safety certification Dave Patrick/SS EXP:03/07/2030			2	In		15. Food obtained from approved sources		4	2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						In	N/O	N/A			2
In		2. Communicable disease; reporting, restrictions, and exclusions		4		In	N/O	N/A			2
In	N/O	3. No persistent discharge from eyes, nose, and mouth			2	CONFORMANCE WITH APPROVED PROCEDURES					
In	N/O	4. Proper eating, tasting, drinking, or tobacco use			2	In		N/A			2
PREVENTING CONTAMINATION BY HANDS						CONSUMER ADVISORY					
In	N/O	5. Hands clean and properly washed; gloves used properly		4	2	In		N/A			1
In		6. Adequate handwashing facilities supplied and accessible			2	SCHOOL AND HEALTHCARE PROHIBITED FOOD					
TIME AND TEMPERATURE RELATIONSHIP						In		N/A		4	2
In	N/O	7. Proper hot and cold holding temperatures		4	2	WATER / HOT WATER					
In	N/O	8. Time as a public health control; procedures and records		4	2	In				4	2
In	N/O	9. Proper cooling methods		4	2	LIQUID WASTE DISPOSAL					
In	N/O	10. Proper cooking time and temperature		4	2	In				4	2
In	N/O	11. Proper reheating procedures for hot holding		4		VERMIN					
PROTECTION FROM CONTAMINATION						In				4	2
In	N/O	12. Returned and re-service of food			2	In				4	2
In		13. Food: unadulterated, no spoilage, no contamination		4	2	PERMANENT FOOD FACILITIES					
In	N/O	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Ammonia WAREWASH TEMP:		4	2	In				4	2
SUPERVISION / PERSONAL CLEANLINESS						In	N/A				1
		25. Person in charge present and performs duties, demonstration of knowledge			2	SIGNS / REQUIREMENTS					
		26. Personal cleanliness and hair restraints			1	In					1
GENERAL FOOD SAFETY REQUIREMENTS						COMPLIANCE AND ENFORCEMENT					
		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											
		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						



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General Comments:

This routine inspection was initiated in response to an investigation Complaint.

Observations:

7. Proper hot and cold holding temperatures

Status: MAJ (4 PTS) **Type:** Violation

Inspector Comments: Observed the following:

- The salads (cheese and tomato) to be at 59F at cold holding table. Per the person in charge salads were made roughly an hour ago. Instructed the operator to relocate salads to the reach in cooler for rapid cooling.
- Peperoni to be at 56 F at cold holding table at the front of the facility. Per the operator the peperoni were placed inside the cooler since last night. Instructed operator to discard peperoni. Operator voluntarily discarded the peperoni.
- Cheese (parmesan, feta, mozzarella) to be at 48-56F at the cold table at the front of the facility. Per the operator the cheese was placed in the cold holding unit an hour ago. Instructed the operator to relocate cheese to the walk-in cooler for rapid cooling.
- Pesto sauce (contains milk) in a squeeze bottle to be at 46 F stored with the shelf stable sauces without cooling. Instructed the operator to relocate the pesto to the walk-in cooler for rapid cooling. Educated the operator to ensure pesto is stored in the reach in cooler.

Ensure to keep all cold potentially hazardous foods 41 F and below. Discontinue use of cold table till pictures of cold table reaching 41 F and below are sent to this department.

Violation Code - 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)

30. Toxic substances properly identified, stored, used

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed chemical squirt bottles stored next to food baggies underneath the register.

All chemicals and poisonous substances shall be stored separate from food and food-related items.

Violation Code - 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)

36. Equipment / utensils: installed, clean, adequate capacity

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed the following:

- Black Buildup on the deflector shield of the ice machine. Clean and maintain in an approved manner.
- The grease buildup on the pizza press. Clean and maintain in an approved manner.
- Water heater nozzle at the dough preparation area to have buildup. Clean and maintain in an approved manner.
- The reach in coolers at the front of the facility. Clean and maintain in an approved manner.
- The bottom of the top of the table near the pizza press machines. Clean and maintain in an approved manner.
- The buildup on the soda machine dispensers. Clean and maintain in an approved manner.
- The dust accumulation on the fan guards in the walk-in cooler. Clean and maintain in an approved manner.
- The hood system to be black with heavy grease buildup. Per the operator the hood system has not been serviced since September. Obtain a service for the hood system within one week of this inspection. Clean and maintain the hood system in an approved manner. Send pictures to this department.

SIGNATURE	
PERSON IN CHARGE: <u>Rachael Rood</u>	SPECIALIST: <u>Tanner Russell</u>
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Violation Code - 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

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed one inch air gaps to be missing throughout the facility (ice machine, soda dispenser, 3 compartment sink. Ensure all pipes leading to a floor drain have a one-inch air gap

Violation Code - 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

Status: NOTE (PTS) **Type:** Violation

Inspector Comments: Observed the dumpster lids to be open and numerous flies to be around the area. Ensure dumpster lids remain closed while not use.

Violation Code - 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, 114245.6, 114245.7, 114257.1)

44. Premises: personal item storage and cleaning item storage

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed a phone stored directly on the bag of flour.
Store all personal items in lockers or other approved designated area.

Violation Code - 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 store in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

45. Floors, walls, ceilings: good repair / fully enclosed

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed the following:

- A gap in the ceiling at the back dry storage area. Eliminate gap in an approved manner.
- Cracked cove base tiles at the front of the facility. Repair/replace cove base tiles in an approved manner.

Violation Code - 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)

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46. Floors, walls, and ceilings: clean

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed the following:

- Dust in the air vents throughout the facility (bathrooms, front service area, back area). Clean and maintain in an approved manner.
- The debris on the floors underneath the equipment throughout the facility (front service area, dough preparation area, dry storage).
- The black staining on the walls at the three-compartment sink. Clean and maintain in an approved manner.
- The floor sink at the soda machine to be heavy black buildup. Clean and maintain in an approved manner.

Violation Code - Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1,)

SIGNATURE

PERSON IN CHARGE: Rachael Rood

SPECIALIST: Tanner Russell

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REASONS FOR IMMEDIATE FACILITY CLOSURE

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."

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 time frames.

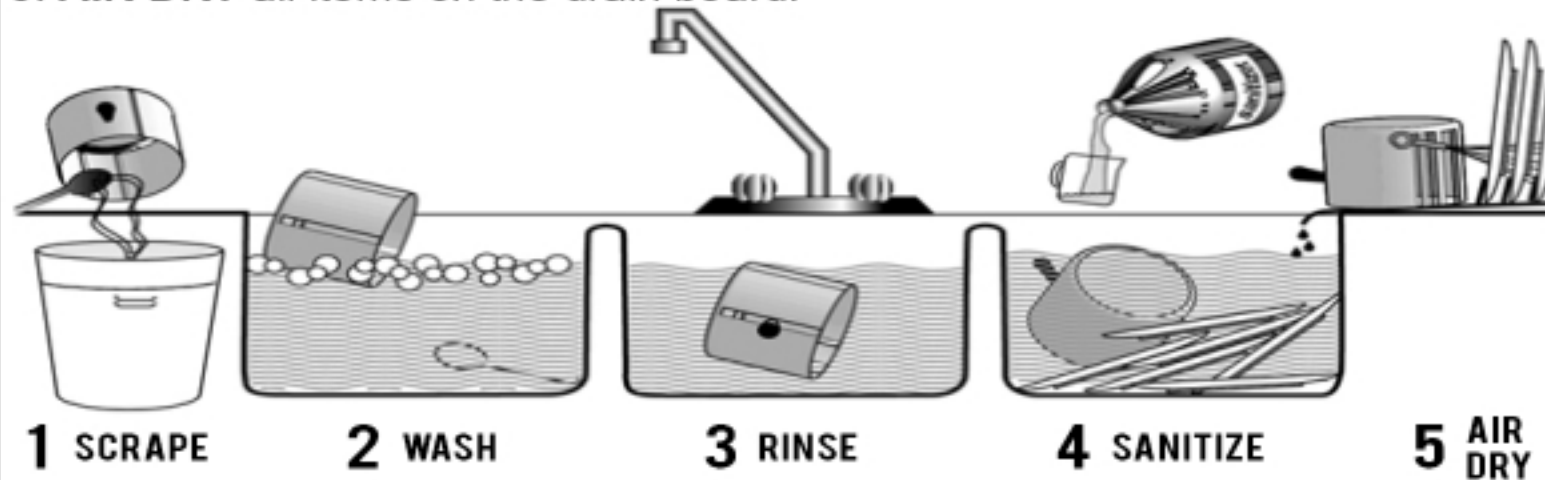
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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 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



9 MAJOR FOOD ALLERGENS

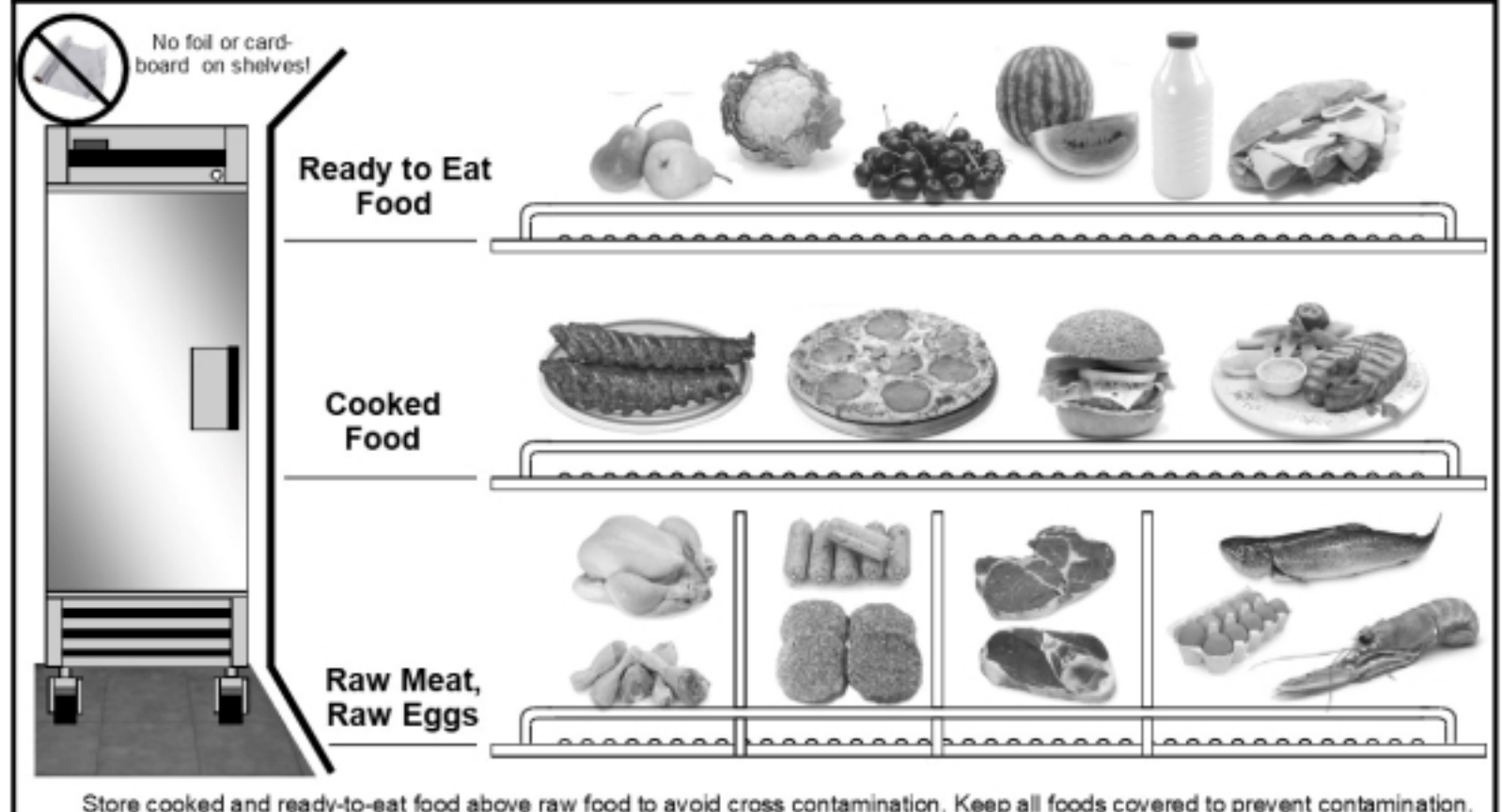
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

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

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



Did you know you are protected from civil and criminal liability when donating food? The Federal Good Samaritan Food Donation Act (Civil Code, 171425) provides liability protections for good faith donations of surplus food. The California Good Samaritan Food Donation Act (California Retail Food Code, 114432) further expands the list of entities covered by the protection. It also allows for direct donation to a person from regulated and inspected facilities in addition to stating past-date food is subject to liability protection. Please consider donating your excess food product to a local food recovery organization. For more information visit our website at www.rivcoeh.org.

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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