



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Blaze Pizza		DATE 05/29/2025	TIME IN 11:00 AM	TIME OUT 12:30 PM
FACILITY ADDRESS 201 N Palm Canyon Dr Ste 110 Palm Springs, CA 92262-5521		FACILITY PHONE # (760) 284-1863		
PERMIT HOLDER DDM Pizzeria One Inc		EMAIL d.patrick@ddmpizza.com		
PERMIT # PR1000741	FACILITY DESCRIPTION FF 1-2000 SQFT Unpack Restaurant	EXPIRATION DATE 09/30/2025	DISTRICT 21	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 93

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 / ServSafe 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	N/A		4	2	In				4	2
In	N/O	8. Time as a public health control; procedures and records		4	2	LIQUID WASTE DISPOSAL					
In	N/O	9. Proper cooling methods		4	2	In				4	2
In	N/O	10. Proper cooking time and temperature		4	2	VERMIN					
In	N/O	11. Proper reheating procedures for hot holding		4		In				4	2
PROTECTION FROM CONTAMINATION						In					1
In	N/O	12. Returned and re-service of food			2	PERMANENT FOOD FACILITIES					
In		13. Food: unadulterated, no spoilage, no contamination		4	2	45. Floors, walls, ceilings: good repair / fully enclosed		1			
In	N/O	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Ammonia WAREWASH TEMP: 115F		4	2	46. Floors, walls, and ceilings: clean		1			
SUPERVISION / PERSONAL CLEANLINESS						PHYSICAL FACILITIES					
25. Person in charge present and performs duties, demonstration of knowledge		2				34. Utensils and equipment approved, good repair		1			
26. Personal cleanliness and hair restraints		1				35. Warewashing: installed, maintained, proper use, test materials		1			
GENERAL FOOD SAFETY REQUIREMENTS						36. Equipment / utensils: installed, clean, adequate capacity		1			
27. Approved thawing methods, frozen food storage		1				37. Equipment, utensils, and linens: storage and use		1			
28. Food separated and protected from contamination		2				38. Adequate ventilation and lighting; designated areas, use		1			
29. Washing fruits and vegetables		1				39. Thermometers provided and accurate		1			
30. Toxic substances properly identified, stored, used		1				40. Wiping cloths: properly used and stored		1			
FOOD STORAGE / DISPLAY / SERVICE						COMPLIANCE AND ENFORCEMENT					
31. Adequate food storage; food storage containers identified		1				41. Plumbing: properly installed, good repair		1			
32. Consumer self-service		1				42. Refuse properly disposed; facilities maintained		1			
33. Food properly labeled; honestly presented; menu labeling		1				43. Toilet facilities: properly constructed, supplied, cleaned		1			
						44. Premises; personal item storage and cleaning item storage		1			
									48. Last inspection report available		
									49. Food Handler Certifications available, current, and complete		1
									50. Grade card and signs posted, visible		
									51. Plans approved / submitted		
									52. Permit available / current		
									53. Permit suspended / revoked		



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General Comments:

This inspection was initiated due to a complaint received by this Department.
 A complaint investigation was also conducted at this time (reference CO1003523).

Observations:

24. Vermin proofing, air curtains, self-closing doors

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

Inspector Comments: Observed the following violations:

- Main entrance doors (left and right) unable to fully self- close resulting in gaps.
 Repair the doors and maintain all doors to be able to self-close and self-latch.

- Gaps around the edges of all doors (left, middle, right).

Properly weatherstrip and eliminate gaps around the edges of the doors to prevent vermin entrance.

- Air curtain turned off at the middle patio door.

Maintain air curtain operational to eliminate vermin entrance (flies).

Air curtains shall be hard-wired and micro-switch activated. (On/off or high/low toggle switches are not acceptable.)

Violation Code - 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

Status: OUT (2 PTS) **Type:** Violation

Inspector Comments: Observed boxes of canned sauce and pineapples stored on the ground in the back kitchen and boxes of cheese and lettuce stored on the ground inside the walk-in cooler.

Maintain all food items stored at least 6 inches off the ground on approved storage racks.

Inside the walk-in cooler, observed an employee lunch container stored on the top rack above food items for consumer consumption. Store all employee personal belongings away from and/or below food preparation and storage areas. Provide a designated space for employee's personal items separate from customer food and food contact surfaces.

Violation Code - 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))

34. Utensils and equipment approved, good repair

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

Inspector Comments: Inside the front pizza station refrigerators, observed excessive build-up of condensate water inside the evaporator pans.

Ensure that all refrigeration units are in good repair and able to properly remove build-up of condensate water.

Observed missing handles on the top lids of the Continental refrigeration unit in the "Online" station.
 Repair/ provide handles to these lids. Maintain all equipment in good repair.

Observed deteriorated caulking at the back handwash sink.

SIGNATURE

Dave Patrick

PERSON IN CHARGE: Dave Patrick

PRINT

Emmily Phan

SPECIALIST: Emmily Phan

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Redo/ repair caulking.

Observed the drainage pipes to be submerged inside the floor sink below the front customer self-service beverage dispenser. Maintain a minimum 1" air gap between the top rim of the floor sink and the bottom of the drainage lines.

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

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

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

Inspector Comments: Observed the following areas in need of thorough cleaning:

FRONT CUSTOMER SELF-SERVICE STATION:

- Soda splatter around the exterior of the customer self-service soda dispensers and slime residue around the edges of the ice chute opening

FRONT PIZZA STATION:

- Excessive food debris build-up inside the interior of all reach-in refrigerators in the pizza making line and water build-up inside the evaporator pans.

- Food debris build-up inside the (not-in use) upper portion of the Continental refrigeration unit in the "Online" station.

- Drink splatter inside the lower storage unit at the cashier station.

BACK KITCHEN:

- Food debris build-up on the back 3 compartment sink faucet.

- Excess dust/ lint/ food residue on the storage racks inside the walk-in cooler and dry storage racks in the back kitchen.

- Dusty fan covers inside the walk-in cooler.

All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

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)

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

Status: NOTE (PTS)

Inspector Comments: Observed chipped wall tiles at the walls adjacent to the front pizza station.

Repair/ replace wall tiles.

At the entrance of the walk-in cooler, observed the corner stainless steel base cove to be dented and partially detached from the wall. Repair the stainless steel base cove and ensure the edges are flush to the wall.

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)

46. Floors, walls, and ceilings: clean

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

Inspector Comments: Observed the following:

SIGNATURE	
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- Excess food debris accumulation on the floors inside the front pizza line station.
 - Debris build-up inside the floor sink underneath the customer self-service soda machine and inside the floor sink underneath the 3 compartment sink.
 - Excess lint/ dust build-up on the ceiling vents above the equipment/ utensil drying rack above the 3 compartment sink.
 - Grease build-up on the corner floors at the back pizza dough station.
 - Food build-up on the corner floors underneath the storage racks inside the walk-in cooler.
 - Food splatter on the FRP walls adjacent to the back kitchen prep sink.
- Maintain floors, walls, and ceilings clean.

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

49. Food Handler Certifications available, current, and complete

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

Inspector Comments: Observed four (4) food service workers with expired Riverside County Food Handler Certificates.

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 Code - 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)

SIGNATURE	
PERSON IN CHARGE: <u>Dave Patrick</u>	SPECIALIST: <u>Emmily Phan</u>
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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.

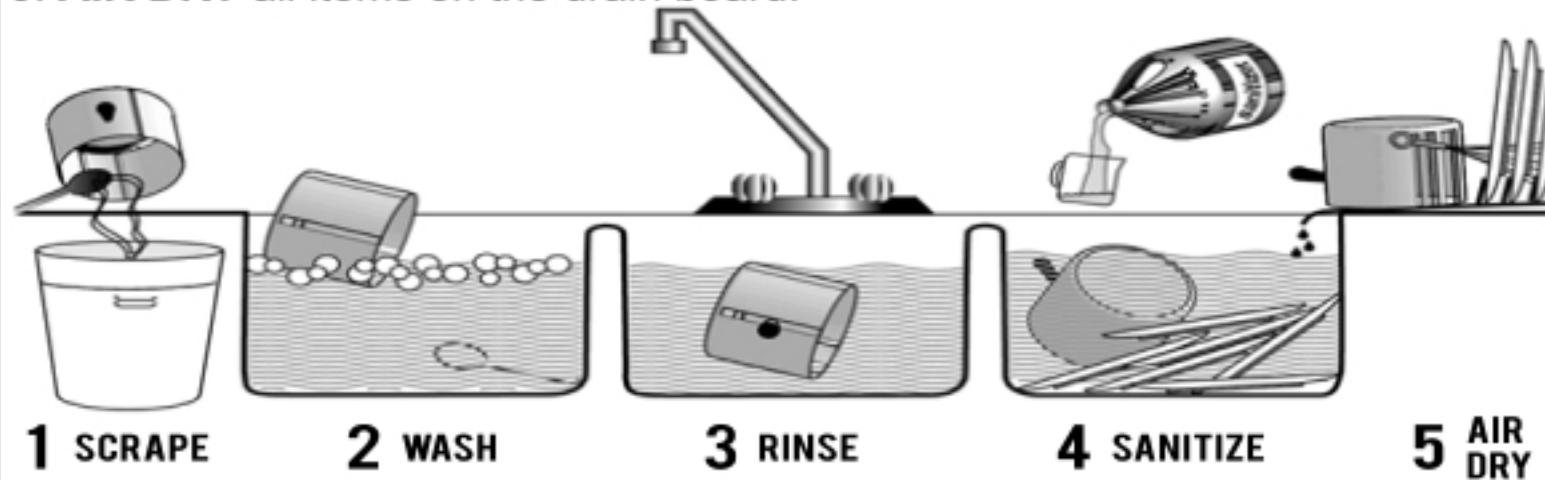
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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



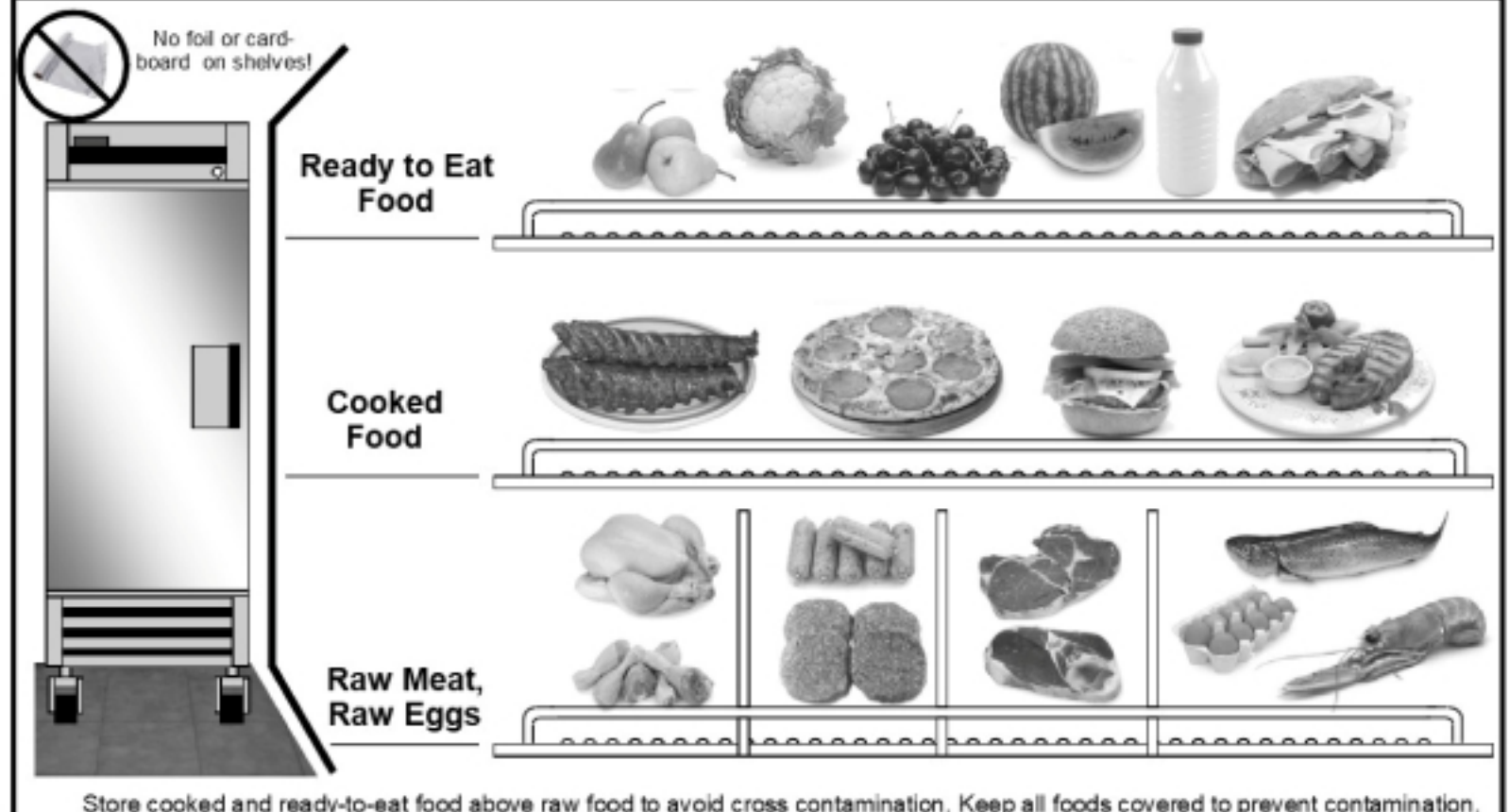
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours
- As part of the cooking process



8 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

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F	145°F	145°F	145°F	155°F	155°F	165°F	165°F
for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds

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