



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Domino's Pizza		DATE 01/05/2026	TIME IN 10:30 AM	TIME OUT 11:45 AM
FACILITY ADDRESS 1755 N Sunrise Way Ste B Palm Springs, CA 92262-3441		FACILITY PHONE # (323) 201-8500		
PERMIT HOLDER Fernando Tapia		EMAIL tapiaf_gafepizza@yahoo.com		
PERMIT # PR0087171	FACILITY DESCRIPTION FF 1-2000 SQFT Unpack Restaurant	EXPIRATION DATE 02/28/2026	DISTRICT 24	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 95

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 Vilma Chavez/FSP				2	In	15. Food obtained from approved sources				4	2		
						EXP:02/07/2030	In	N/O	N/A	16. Compliance with shellstock tags, condition, display					2
							In	N/O	N/A	17. Compliance with Gulf Oyster regulations					2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES							CONFORMANCE WITH APPROVED PROCEDURES								
In		2. Communicable disease; reporting, restrictions, and exclusions			4		In	18. Compliance with variance, specialized process, and HACCP plan					2		
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2									
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2									
PREVENTING CONTAMINATION BY HANDS							CONSUMER ADVISORY								
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	In	19. Written disclosure and reminder statements provided for raw or undercooked food					1		
In		6. Adequate handwashing facilities supplied and accessible				2									
TIME AND TEMPERATURE RELATIONSHIP							SCHOOL AND HEALTHCARE PROHIBITED FOOD								
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2	In	20. Licensed health care facilities / public and private schools; prohibited food not offered				4	2		
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2									
In	N/O	N/A	9. Proper cooling methods		4	2									
In	N/O	N/A	10. Proper cooking time and temperature		4	2									
In	N/O	N/A	11. Proper reheating procedures for hot holding		4										
PROTECTION FROM CONTAMINATION							WATER / HOT WATER								
In	N/O	N/A	12. Returned and re-service of food			2	In	21. Hot and cold water available				4	2		
In		13. Food: unadulterated, no spoilage, no contamination			4	2		WATER TEMPERATURE: 120F							
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Quat Ammonium WAREWASH TEMP: 100F		4	2									
							In	22. Sewage and wastewater properly disposed				4	2		
							LIQUID WASTE DISPOSAL								
							In	23. No rodents, insects, birds, or animals				4	2		
							In	24. Vermin proofing, air curtains, self-closing doors					1		
							VERMIN								

SUPERVISION / PERSONAL CLEANLINESS		OUT	EQUIPMENT / UTENSILS / LINENS		OUT	PERMANENT FOOD FACILITIES		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2	34. Utensils and equipment approved, good repair		1	45. Floors, walls, ceilings: good repair / fully enclosed		1
26. Personal cleanliness and hair restraints		1	35. Warewashing: installed, maintained, proper use, test materials		1	46. Floors, walls, and ceilings: clean		1
GENERAL FOOD SAFETY REQUIREMENTS			36. Equipment / utensils: installed, clean, adequate capacity		1	47. No unapproved private homes / living or sleeping quarters		1
27. Approved thawing methods, frozen food storage		1	37. Equipment, utensils, and linens: storage and use		1	SIGNS / REQUIREMENTS		
28. Food separated and protected from contamination		2	38. Adequate ventilation and lighting; designated areas, use		1	48. Last inspection report available		
29. Washing fruits and vegetables		1	39. Thermometers provided and accurate		1	49. Food Handler Certifications available, current, and complete		1
30. Toxic substances properly identified, stored, used		1	40. Wiping cloths: properly used and stored		1	COMPLIANCE AND ENFORCEMENT		
FOOD STORAGE / DISPLAY / SERVICE			41. Plumbing: properly installed, good repair		1	51. Plans approved / submitted		
31. Adequate food storage; food storage containers identified		1	42. Refuse properly disposed; facilities maintained		1	52. Permit available / current		
32. Consumer self-service		1	43. Toilet facilities: properly constructed, supplied, cleaned		1	53. Permit suspended / revoked		
33. Food properly labeled; honestly presented; menu labeling		1	44. Premises; personal item storage and cleaning item storage		1			



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General Comments:

For any questions or concerns, please contact 760-320-1048.

Observations:

14. Food contact surfaces: clean and sanitized

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

Inspector Comments: Observed wash water to be 92.2F at the time of inspection. Operator replaced with proper temperature wash water. Wash water shall be maintained at a minimum of 100°F to facilitate proper washing of food contact surfaces.

Violation Code - All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101 (b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

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

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

Inspector Comments: Observed an accumulation of dust on the grease filters and hood. 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)

43. Toilet facilities: properly constructed, supplied, cleaned

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

Inspector Comments: Observed toilet tissue to be placed on top of the dispenser in the employee restroom. Ensure toilet tissue is provided in a permanently installed dispenser at each toilet.

Violation Code - Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

49. Food Handler Certifications available, current, and complete

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

Inspector Comments: Observed one (1) expired 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.

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>Manager</u>	SPECIALIST: <u>Patrick Dimon</u>
PRINT	PRINT



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Large empty rectangular area for inspection notes.

SIGNATURE	
 _____ PERSON IN CHARGE: <u>Manager</u> PRINT	 _____ SPECIALIST: <u>Patrick Dimon</u> PRINT

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.

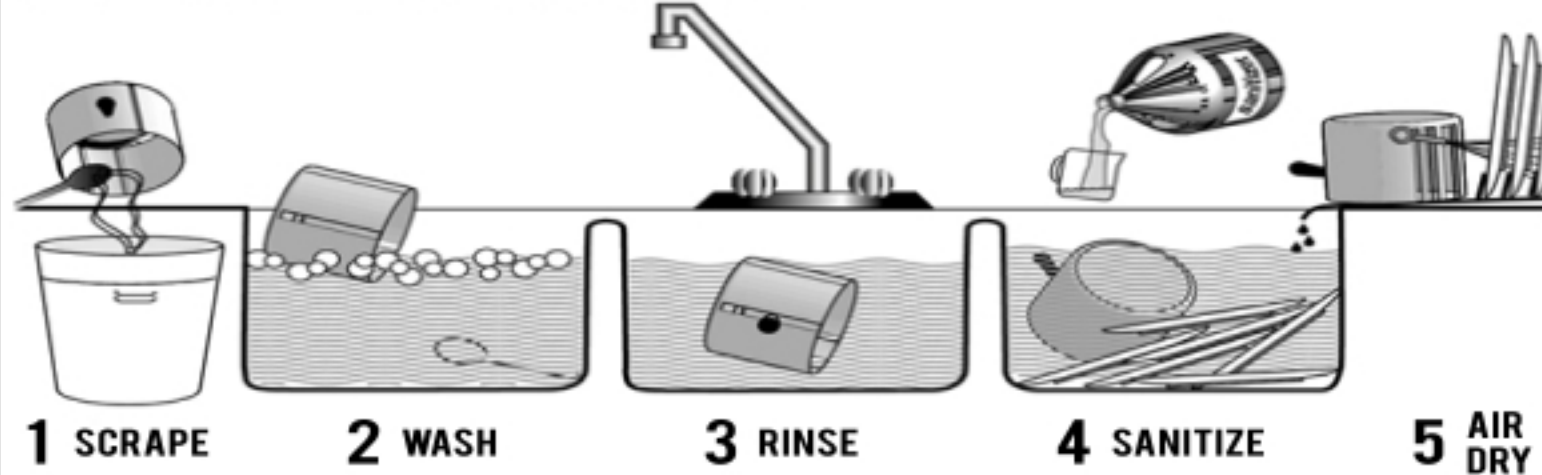
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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



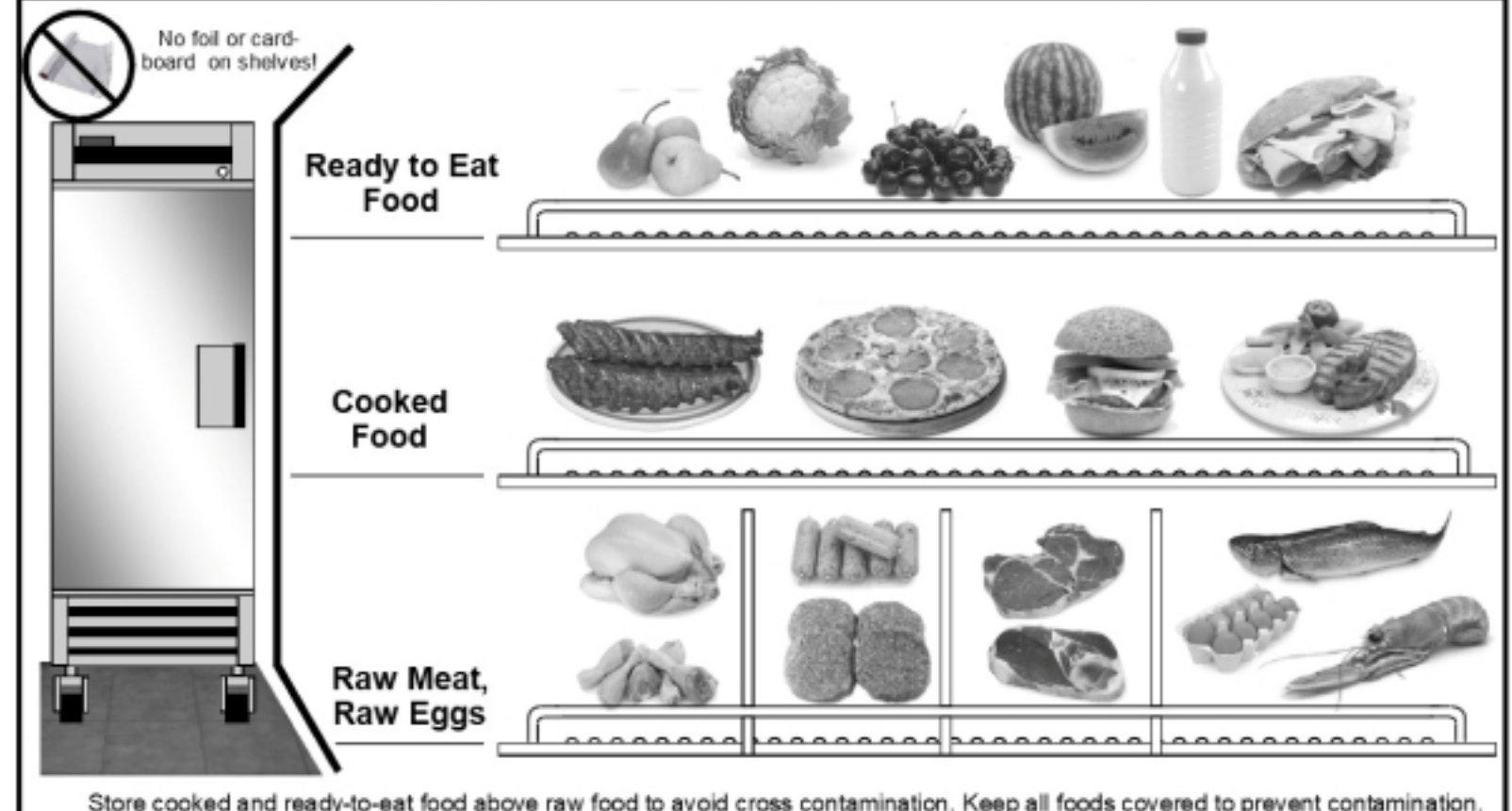
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours
- As part of the cooking process



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



Store cooked and ready-to-eat food above raw food to avoid cross contamination. Keep all foods covered to prevent contamination.

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