



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME SPENCER'S		DATE 05/22/2026	TIME IN 10:30 AM	TIME OUT 12:00 PM
FACILITY ADDRESS 701 W Baristo Rd Palm Springs, CA 92262-6325		FACILITY PHONE #		
PERMIT HOLDER BARRY SCHRIO		EMAIL julieta@spencersrestaurant.com		
PERMIT # PR0004064	FACILITY DESCRIPTION FF 2001-5999 SQFT Unpack Restaurant	EXPIRATION DATE 12/31/2026	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 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

C

FACILITY CLOSED

SCORE 78

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 Julieta Quinn/ Serv Safe				2	In	15. Food obtained from approved sources				4	2		
						EXP:09/21/2026	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		19. Written disclosure and reminder statements provided for raw or undercooked food					1		
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	CONSUMER ADVISORY								
PREVENTING CONTAMINATION BY HANDS							SCHOOL AND HEALTHCARE PROHIBITED FOOD								
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	In	20. Licensed health care facilities / public and private schools; prohibited food not offered				4	2		
In		6. Adequate handwashing facilities supplied and accessible				2	WATER / HOT WATER								
TIME AND TEMPERATURE RELATIONSHIP							LIQUID WASTE DISPOSAL								
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2	In	21. Hot and cold water available				4	2		
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2		22. Sewage and wastewater properly disposed				4	2		
In	N/O	N/A	9. Proper cooling methods		4	2	VERMIN								
In	N/O	N/A	10. Proper cooking time and temperature		4	2	In	23. No rodents, insects, birds, or animals				4	2		
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		In	24. Vermin proofing, air curtains, self-closing doors					1		
PROTECTION FROM CONTAMINATION								21. WATER TEMPERATURE: 130F							
In	N/O	N/A	12. Returned and re-service of food			2									
In		13. Food: unadulterated, no spoilage, no contamination			4	2									
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2									
		SANITIZER (ppm):0 Chlorine WAREWASH TEMP:													

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:

Routine inspection of banquet kitchen and bar conducted by N. Burnett.

Facility has been closed at this time due to rodent and vermin infestation. Facility needs to clean all rodent droppings, provide approved pest control, eliminate excess equipment if possible, and seal all gaps to prevent entrance of vermin. A recheck is set for 5/29/2026 at 9 am. Facility Closure sign posted and must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions, contact N. Burnett at 760-320-1048.

At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (SCORE 78= C). A reinspection will be set for one week 05/29/2026. Ensure violations listed on this report are corrected by this date to be re-scored. "A" card removed, and "C" card posted. "C" card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions, contact N. Burnett at 760-320-1048.

Observations:

6. Adequate handwashing facilities supplied and accessible

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

Inspector Comments: Observed handwashing sink near dishwasher area to not dispense warm water at time of inspection. Ensure handwash sink reaches warm water of at least 100F minimum at all times to ensure proper handwashing is practiced. Reinspection for hand sink will be conducted on 05/29/2026.

Violation Code - Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

14. Food contact surfaces: clean and sanitized

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

Inspector Comments: Observed two containers of fermenting fruits and vegetables with active mold forming with labels from 11/15/2025 and 12/5/2025 stored in confectionery dry storage room. Staff stated chef was preparing these items. Discontinue this process until approved special process is provided. All food shall be free from spoilage and contamination.

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)

18. Compliance with variance, specialized process, and HACCP plan

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

Inspector Comments: Observed two containers of liquids with fruits, vegetables, and spices stored in confectionary storage room

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PERSON IN CHARGE: <u>Melissa White</u>	SPECIALIST: <u>Nathan Burnett</u>
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with cheese cloth covering labeled "Fermentation". Discontinue this process. A specialized process must be approved, followed, and written documentation maintained at the facility.

Violation Code - Any deviation from standard health code requirements requires approval prior to implementation. A HACCP plan, variance, or specialized process must be approved, followed, and written documentation maintained at the facility. (114057, 114057.1, 114417.6, 114419, 114419.1-14419.3)

23. No rodents, insects, birds, or animals

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

Inspector Comments: Observed rodent activity (droppings and chewed boxes) in equipment storage rooms and utensil storage rooms adjacent to kitchen. Staff voluntarily discarded unused and damaged equipment. Provide approved pest control and properly clean and sanitize areas to keep facility free of vermin. Violation results in a closure of the facility and facility will be reopened with a reinspection by this department. Reinspection schedule for 05/29/2026.

Observed cockroach activity (1 dead cockroach in sticky trap near linen rack and droppings near storage racks along the walls. Provide approved pest control and clean excess grease throughout cookline to limit harborage of vermin. Reinspection scheduled for 05/29/2026.

Violation Code - 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)

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

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

Inspector Comments: Seal gaps between conveyer belt and separation door at delivery door to prevent entrance of vermin.

Seal gaps between entrance door, small access door, and side entrance door to prevent entrance of vermin.

Observed bottom of door separating equipment and utensil storage room to be chewed through damaged by vermin. Seal gaps to prevent entrance of vermin.

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 uncovered containers of raw poultry breasts, meats, and cakes stored in walk in freezer. Ensure all food are protected from contamination.

Violation Code - All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a,

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d), 114073, 114077, 114089.1 (c), 114143 (c))

31. Adequate food storage; food storage containers identified

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

Inspector Comments: Observed opened bulk packages sugars, spices, and pastas stored on the dry food storage rack and bins at prep table. Ensure that once opened, bulk packages of food are transferred to a food grade container with tight fitting lids.

Observed bags of ice store on floor in walk in freezer. Ensure ice bags are store at least 6 inches above the floor on approved shelving.

Violation Code - 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))

34. Utensils and equipment approved, good repair

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

Inspector Comments: Observed unused, dirty, and broken equipment stored throughout facility in dry storage rooms and equipment rooms. Discard unwanted and broken equipment and ensure equipment is stored clean.

Observed gaskets at hand sink and dishwasher splash guards to be in disrepair. Repair in an approved manner.

Observed domestic freezers holding packages of salmon trimmings. Discard of freezers when they fall into further disrepair and replace with NSF approved equipment.

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

35. Warewashing: installed, maintained, proper use, test materials

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

Inspector Comments: Observed dishwasher to read 0 ppm (Chlorine) sanitizer solution at time of inspection. Maintenance dispatched and restored to 50 ppm Chlorine sanitizer by completion of inspection. Ensure dishwasher reads at 50 ppm (Chlorine) sanitizer solution at all times.

Violation Code - Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) **Correct By Date:** 05/29/2026

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

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

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Inspector Comments: Clean the following equipment items:

- A.) Grease and food accumulation on equipment at cook line
- B.) Ice accumulation and food debris in walk in freezer
- C.) Ice accumulation on white domestic freezer near dry storage area

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)

38. Adequate ventilation and lighting; designated areas, use

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

Inspector Comments: Observed grease filters at cookline ventilation hood held by binder clips and with gaps between filters. Discontinue this process. Ensure grease filters are installed properly and equipment is maintained in an approved manner.

Observed excessive grease accumulation on ventilation hood with grease dripping onto floor. Eliminate excessive grease and maintain ventilation hood, filters, and piping clean.

Violation Code - Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

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

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

Inspector Comments: Observed ceiling tiles throughout kitchen to have holes, broken, or displaced. Ensure all ceiling tiles are free of holes, breaks, and firmly seated to ensure facility is full enclosed.

Observed open pipe underneath storage racks in utensil storage closet. Seal gaps and opens to ensure facility is full enclosed.

Observed ceiling in dry storage area behind banquet kitchen bar to be in disrepair with holes around piping. Repair 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

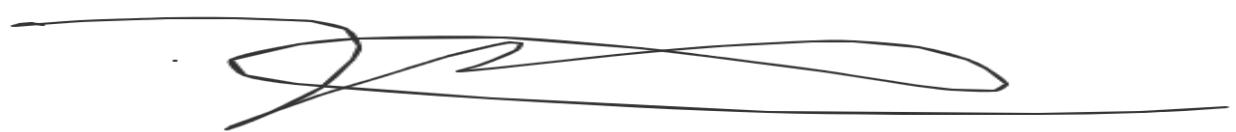
Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Clean the following areas:

- A.) Grease and food accumulation on floors and walls at cook line
- B.) Food debris and dust on floors in all walk-in refrigerators and freezers
- C.) Rodent dropping in all dry storage areas underneath shelving and edges near walls

Violation Code - Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1,) **Correct By Date:** 05/29/2026

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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.

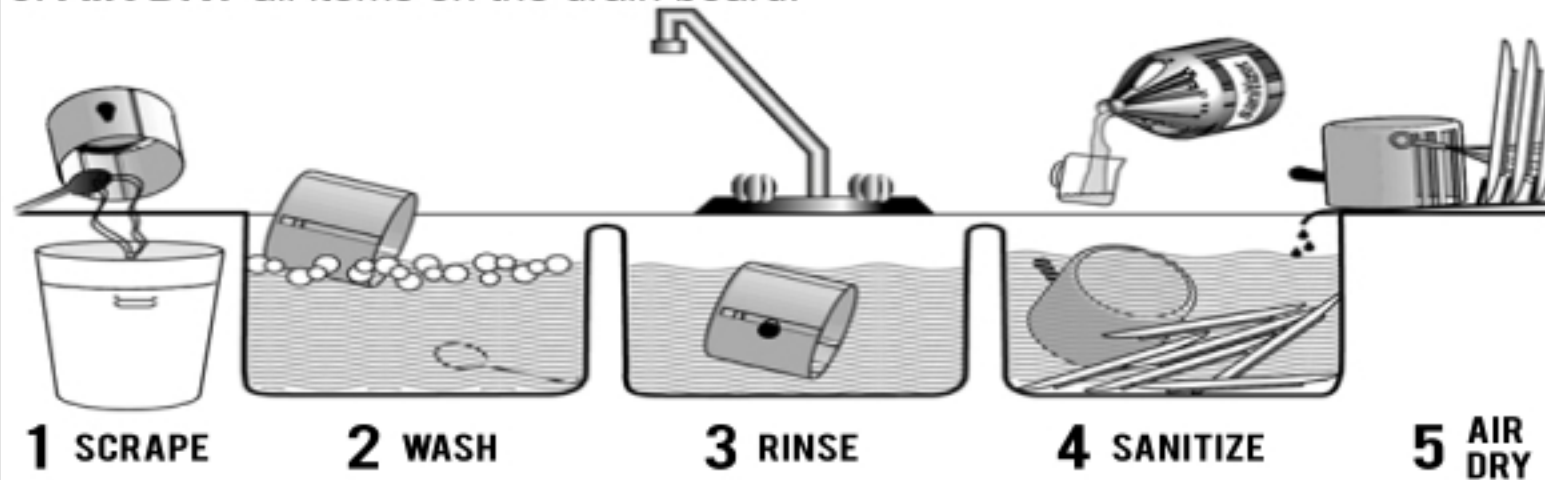
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

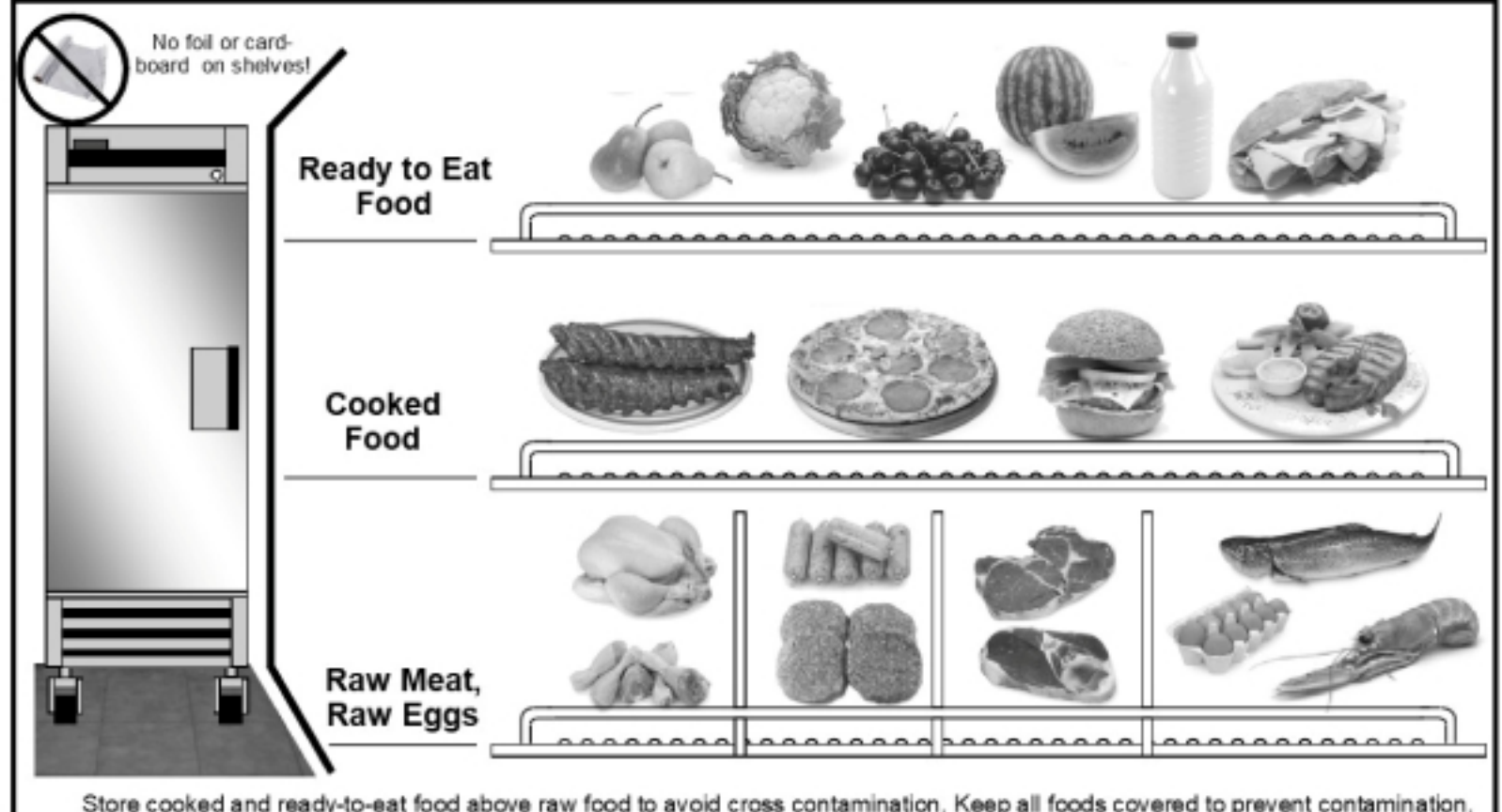
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

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

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

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

TEMECULA
 27431 Enterprise Cir. W., #101
 Temecula, CA 92590
 Phone 951-461-0284
 Fax 951-461-0245