



# COUNTY OF RIVERSIDE

## DEPARTMENT OF ENVIRONMENTAL HEALTH

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### INSPECTION REPORT

FACILITY NAME LAS CASUELAS TERRAZA			DATE 06/18/2026	TIME IN 09:00 AM	TIME OUT 11:00 AM
FACILITY ADDRESS 222 S Palm Canyon Dr Palm Springs, CA 92262-6312			FACILITY PHONE # (760) 325-2794		
PERMIT HOLDER Patricia Delgado Service			EMAIL		
PERMIT # PR0004039	FACILITY DESCRIPTION FF >=6000 SQFT Unpack	EXPIRATION DATE 11/30/2026	DISTRICT 22	SERVICE Inspection/No Score	REINSPECTION DATE 06/25/2026

**General Comments:**

The purpose of this visit was to conduct a follow up inspection regarding rodent activity within the kitchen facility. A thorough inspection of the kitchen facility resulting with rodent droppings observed below the north food prep station adjacent to the Blast Chiller unit and one (1) rodent dropping below the main cookline. Pest control service reports were provided for review dating 6/17/2026 and 6/18/2026. Both days of pest service reported rodents captured using traps within the kitchen. Additionally, one (1) live cockroach was observed below the south prep station and (1) live cockroach at the 3-compartment sink.

Gaps/holes were observed in the following areas:

- FRP wall behind the salad station above the base cove.
- Loose base cove and deteriorated caulking at the end of the cookline (west)
- Below the steam table units at the cookline with leading pipes to the ground (operator stated they were adding metal fascia to seal gaps)
- FRP wall adjacent to the tilting unit at the north end of the cookline
- Missing light fixture in ceiling above the flip top prep table at the north end of the cookline.
- Deteriorated caulking on base cove below the prep sink area on opposite wall of 3 compartment sink.
- Loose electrical coverings throughout the facility
- Loose base cove below 3 compartment sink
- Loose base cove tiles in the alcohol storage adjacent the walk-in cooler.
- Observed pooling of water below the flooring at the end of the cookline (west). Eliminate the pooling of water and repair flooring in an approved manner.

Due to the evidence of pest activity during the reinspection, the facility has been Closed. No food prep, no cooking, and/or no serving of food may be conducted until all pest activity is eliminate from the food facility, all food that has been contaminated by pest activity is discarded, all areas that been contaminated by pest activity have been cleaned and sanitized, exclusion of pests have been done, and a reinspection has been conducted by an inspector of this Department. If any selling of food, food prepping, or cooking is observed during closure, further action may be taken that may include citation.

Closure sign posted.

Contact this Department as 760-320-1048 to schedule a reinspection.

**Observations:**

<b>SIGNATURE</b>	
PERSON IN CHARGE: <u>B. Thrash</u>	SPECIALIST: <u>Hilario Venoya</u>
PRINT	PRINT