



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>LAS PALMAS RESTAURANT #2</b>		DATE 2/27/2019	REINSPECTION DATE 3/13/2019	PERMIT EXPIRATION 3/31/2019
LOCATION 73741 29 PALMS HWY, TWENTYNINE PALMS, CA 92277			INSPECTOR Tamara King	
MAILING ADDRESS 73741 29 PALMS HWY, TWENTYNINE PALMS, CA 92277			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 12:50 PM	TIME OUT 1:33 PM	FACILITY ID FA0004730	RELATED ID PR0016130	PE 1621

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.



**SCORE 91**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- 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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	5. Hands clean and properly washed; gloves used prop		4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	N/A		4	2
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In				4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A		4	
WATER/HOT WATER					
<span style="color: green;">○</span> In		21. Hot and cold water available			<span style="color: red;">⊗</span> 2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In				4	2
VERMIN					
<span style="color: green;">○</span> In				4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	<span style="color: red;">⊗</span>
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span>
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊗</span>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	<span style="color: red;">⊗</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	<span style="color: red;">⊗</span>



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**54. PERMIT SUSPENSION**

<b>POINTS</b> <b>0</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405</p>	<p><b>Inspector Comments:</b> You are hereby notified that your health permit is temporarily suspended due to a lack of hot water above 100 F throughout the facility.</p> <p>Prior to a re-opening inspection being conducted, the facility shall correct the observed violations and request a non-graded reinspection. Hot water shall be restored to the facility and all directives provided via inspection reports must be completed. Hot water shall measure a minimum of 120 degrees measured from the faucet.</p> <p>A "Notice of Closure" sign was posted.</p>
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**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

**21. HOT AND COLD WATER AVAILABLE** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)</p>	<p><b>Inspector Comments:</b> At the time of this inspection the facility hot water heater was not functioning resulting in the facility not having adequate hot water. Hot water was measured at a maximum of 76.5 degrees F.</p> <p>For this reason the facility is closed.</p> <p>Provide hot water to the facility at a minimum temperature of 120 degrees F measured from the faucet. Maintain the hot water within the facility at the following temperatures:          -120+F at the facility in general          -120+F at food preparation sink and mop sink          -100+F at adjustable hand wash sinks and ware washing sink          -100F-108F at nonadjustable hand wash sinks          -100+F while hand washing          -100+F during active ware washing</p>
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**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

**29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1</p>	<p><b>Inspector Comments:</b> Observed one (1) spray bottle stored at the server station containing a blue liquid unlabeled as to the contents.</p> <p>Label the container with the common name of the contents.</p>
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**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)</p>	<p><b>Inspector Comments:</b> Observed the following:</p> <ul style="list-style-type: none"> <li>- The wire shelves and the plastic shelf liners behind the cooks line observed with heavy grease and food residue.</li> <li>- The handles of the upright freezer unit observed with food residue.</li> <li>- The exhaust hood filters observed with grease buildup and grease droplets.</li> <li>- The ventilation filter to the left of the exhaust hood observed with accumulation of dust.</li> <li>- The shelves below the food preparation table in the rear of the kitchen observed with debris and residues.</li> </ul> <p>Clean the noted areas maintain all nonfood contact surfaces in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, and other debris.</p>
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Observed cooking equipment not placed properly beneath the exhaust hood. Yellowing of ceiling panels observed around the cooking equipment. (Repeat violation)
		Ensure cooking equipments are properly placed beneath the exhaust hood in a manner where all food odors, smoke, steam, grease, heat, and vapors are removed.

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) 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. (114149.2, 114149.3, 114252, 114252.1)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed sanitizing buckets with wet wiping cloths with between 0 and 50 ppm Chlorine sanitizer. (Repeat Violation)
		Corrected on site: Plain bleach was added until concentration reached above 100ppm Chlorine.  For proper sanitization, ensure all sanitizing solutions shall be at least: - 100ppm Chlorine - 200ppm Quaternary Ammonium.

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: 1) Observed personal jackets stored hanging on a storage rack adjacent to and above clean equipment.  2) Observed personal employee items stored adjacent to and above clean equipment in the server station.  Discontinue this practice. Personal effects, employee foods, and beverages shall be stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur.  3) Observed ceiling tiles above the dry storage area in front of the walk in refrigeration unit to be put of place resulting in gaps that measure greater than 1/4 inch.  Replace the ceiling tiles to prevent the entrance/ harborage of vermin in the facility.

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)



Public Health  
Environmental Health Services

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#### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

#### Overall Inspection Comments

Grade card replaced on this date, an "Notice of Closure" sign was posted this date.

You are hereby notified that your health permit is temporarily suspended due to a lack of hot water above 100 F throughout the facility. Prior to a reopening inspection being conducted the facility shall restore hot water to the facility. Hot water shall measure a minimum of 120 degrees measured from the faucet.

A PEP talk was provided on this date.

The following handouts were provided at the time of this inspection: Top 5 CDC Risk Factors handout, Missing Active Managerial Control Handout, Missing Food Handler Card Inspector form, Request for Rescore form, Food temperature stickers.

#### Notes:

Adequate knowledge of food handling procedures demonstrated by all employees present this date.  
Food Manager Certificate observed valid.  
All food handlers observed with a valid San Bernardino County Food Handler Card.  
All cold holding temperatures observed below 41F.  
All hot holding temperatures observed above 135F.  
Chlorine sanitizer concentration in the ware wash machine observed to measure greater than 100ppm.  
Sanitizer buckets observed with a quaternary ammonia sanitizer solution measuring greater than 200ppm.

#### Signature(s) of Acknowledgement

NAME: Jacinto Riofrio  
TITLE: Owner