



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

|  |                            |                                 |   |                                       |
|--|----------------------------|---------------------------------|---|---------------------------------------|
| FACILITY NAME<br><b>JOSHUA HOOKAH LOUNGE</b>                         |                            | DATE<br><b>4/27/2015</b>        | REINSPECTION DATE<br><b>5/11/2015</b>   | PERMIT EXPIRATION<br><b>1/31/2015</b> |
| LOCATION<br><b>57345 29 PALMS HWY, YUCCA VALLEY, CA 92284</b>        |                            |                                 | INSPECTOR<br><b>Marilyn Krichbaum</b>   |                                       |
| MAILING ADDRESS<br><b>57345 29 PALMS HWY, YUCCA VALLEY, CA 92284</b> |                            |                                 | IDENTIFIER: Full-Service Food Prep<br>SERVICE: 001 - Inspection - Routine<br>RESULT: 05 - Corrective Action / Follow up Required<br>ACTION: 13 - Permit Suspended / Facility Closed |                                       |
| TIME IN<br><b>12:05 AM</b>   | TIME OUT<br><b>3:22 PM</b> | FACILITY ID<br><b>FA0008063</b> | RELATED ID<br><b>PR0009272</b>  | PE<br><b>1621</b>                     |

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



**SCORE 88**

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       |   |  |     |                                    |                                      |
| In                                      | N/O                                     | 5. Hands clean and properly washed; gloves used prop     |     | 4                                  | <span style="color: red;">⊗</span> 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                                    |
| In                                      | <span style="color: blue;">○</span> N/O | N/A  |     | 4                                  | 2                                    |
| In                                      | <span style="color: blue;">○</span> N/O | N/A  |     | 4                                  | 2                                    |
| In                                      | <span style="color: blue;">○</span> N/O | N/A  |     | 4                                  |                                      |
| In                                      | <span style="color: blue;">○</span> N/O | N/A  |     | 4                                  |                                      |
| PROTECTION FROM CONTAMINATION           |   |  |     |                                    |                                      |
| In                                      | <span style="color: blue;">○</span> N/O | N/A  |     |                                    | 2                                    |
| <span style="color: green;">○</span> In |   | 13. Food in good condition, safe and unadulterated       |     | 4                                  | 2                                    |
| In                                      | N/O                                     | N/A  |     | <span style="color: red;">⊗</span> | 2                                    |

| FOOD FROM APPROVED SOURCES              |     |   | COS | MAJ                                | OUT |
|---|-----|---|-----|------------------------------------|-----|
| <span style="color: green;">○</span> In |     | 15. Food obtained from approved source      |     | 4                                  |     |
| In                                      | N/O | <span style="color: blue;">○</span> N/A     |     |                                    | 2   |
| <span style="color: green;">○</span> In | N/O | N/A   |     |                                    | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES    |     |   |     |                                    |     |
| In                                      |     | <span style="color: blue;">○</span> N/A     |     |                                    | 2   |
| CONSUMER ADVISORY                       |     |   |     |                                    |     |
| In                                      | N/O | <span style="color: blue;">○</span> N/A     |     |                                    | 2   |
| HIGHLY SUSCEPTIBLE POPULATIONS          |     |   |     |                                    |     |
| In                                      |     | <span style="color: blue;">○</span> N/A     |     | 4                                  |     |
| WATER/HOT WATER                         |     |   |     |                                    |     |
| <span style="color: green;">○</span> In |     | 21. Hot and cold water available            |     | 4                                  | 2   |
| LIQUID WASTE DISPOSAL                   |     |   |     |                                    |     |
| In                                      |     | 22. Sewage and wastewater properly disposed |     | <span style="color: red;">⊗</span> | 2   |
| VERMIN                                  |     |   |     |                                    |     |
| <span style="color: green;">○</span> In |     | 23. No rodents, insects, birds, or animals  |     | 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 | 1                                  |
| FOOD STORAGE/DISPLAY/SERVICE                          |                                    |
| 30. Food storage; food storage containers identified  | <span style="color: red;">⊗</span> |
| 31. Consumer self-service                             | 1                                  |
| 32. Food properly labeled & honestly presented        | 1                                  |

| EQUIPMENT/UTENSILS/LINENS                                    | OUT                                |
|--|------------------------------------|
| 33. Nonfood contact surfaces clean                           | 1                                  |
| 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                                  |
| 37. Vending machines   | 1                                  |
| 38. Adequate ventilation and lighting; designated area       | 1                                  |
| 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        | 1                                  |

| 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 worker cards                                    | 2                                  |
| 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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| FACILITY NAME<br><b>JOSHUA HOOKAH LOUNGE</b>                  | DATE<br><b>4/27/2015</b>              |
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**54. PERMIT SUSPENSION**

|                           |  |  |
|---------------------------|--|--|
| <b>POINTS</b><br><b>0</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC - 114409, 114405 | <b>Inspector Comments:</b> The food operation of this facility is closed because of a clogged, overflowing floor sink, not sanitizing food equipment. CAH&S code sections: 114190, 114095, 114409. |
|---------------------------|--|--|

**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)

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **⚠ CRITICAL ⚠**

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>4</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC - 113984(e), 114097, 114099 | <b>Inspector Comments:</b> Observed that the three compartment utensil sink is not being used since Saturday, because of a clogged overflowing floor sink. Dishes are being washed in the single compartment sink used to clean the hookah pipes. This sink is supposed to be used only for the hookah operation.<br><br>Immediately unplug the floor sink so the three compartment utensil sink can be used to wash and sanitize the equipment. Facility is closed till the floor sink and drain lines freely drain.<br><br>Obtain plugs for the three compartment utensil sink. |
|---------------------------|---|---|

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

**22. SEWAGE AND WASTEWATER PROPERLY DISPOSED** **⚠ CRITICAL ⚠**

|                           |  |  |
|---------------------------|--|--|
| <b>POINTS</b><br><b>4</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC - 114197 | <b>Inspector Comments:</b> Observed that the floor sink under the three compartment sink is clogged. Observed overflowing wastewater. Floor sink has been clogged since Saturday. Immediately unplug this floor sink, plumbing line. Facility is closed per CAH&S code sections: 114190, 114409, 114095, until the drain and drain lines are freely draining so that the three compartment sink can be used to wash and sanitize equipment.<br><br>Call for reinspection at 1-800-442-2283 or after 5PM 909 356-3805.<br><br>Owner called plumber. |
|---------------------------|--|--|

**Violation Description:** All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY**

|                           |   |  |
|---------------------------|---|--|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - | <b>Inspector Comments:</b> Observed owner handle money touch garbanza beans and then put on gloves. Employees must wash their hands after different tasks, before putting on new gloves, before handling food. Beans were discarded. |
|---------------------------|---|--|

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing\\_done\\_right\\_Final\\_11\\_29\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf)



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**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified   | <b>Inspector Comments:</b> Observed bags of onions, a bag of rice, syrup boxes, container of garbanza beans on the floor. Store food off the floor in walkin and storeroom. |
|                           | Not In Compliance<br>Violation Reference - HSC - 114047, 114049, 114051 |   |

**Violation Description:** 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 in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

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

|                           |   |  |
|---------------------------|---|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified   | <b>Inspector Comments:</b> Observed the use of dirty towels. Observed dirty sanitizer solution. Change solution and towels. Keep wet towels in sanitizer solution. |
|                           | Complied on 4/27/2015<br>Violation Reference - HSC - 114135, 114185.1 |  |

**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)

**Overall Inspection Comments**

No summary comments have been made for this inspection.

**Signature(s) of Acknowledgement**

NAME: MAKRAM ALKARADSHEH  
 TITLE: