



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
 www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Chick-Fil-A				DATE 12/1/2022	TIME IN 10:15 AM	TIME OUT 11:15 AM
ADDRESS 40531 Margarita Rd, Temecula, CA 92951				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Grace James Enterprises LLC.				EMAIL jim.toth@cfatemecula.com nat		Major Violations 0
PERMIT # PR0065686	EXPIRATION DATE 09/30/2023	SERVICE Routine inspection	REINSPECTION DATE 12/02/2022	FACILITY PHONE # (951)296-6467	PE 3621	DISTRICT 0042
				INSPECTOR NAME LUAN LE	Points Deducted 5	

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.



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

○ In = In compliance + COS = Corrected on-site ○ N/O = Not observed ○ N/A = Not applicable ○ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
○ In	N/A 1. Food safety certification SS - Nativad Juarez - 5/9/2027			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
○ In	2. Communicable disease; reporting, restrictions and exclusions		4	
○ 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				
○ In	N/O 5. Hands clean and properly washed; gloves used properly		4	2
In	6. Adequate handwashing facilities supplied and accessible	+		2
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
○ In	N/O N/A 8. Time as a public health control; procedures and records		4	2
In	○ N/A 9. Proper cooling methods		4	2
○ In	N/O N/A 10. Proper cooking time and temperature		4	2
In	○ N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	○ 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 QA 200 ppm; Hi temp DM = 160°F / not in use; knowledge verified		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In	15. Food obtained from approved sources		4	2
In	N/O ○ N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O ○ N/A 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	○ N/A 18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY				
In	○ N/A 19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
In	N/A 20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER				
In	21. Hot and cold water available Water Temperature 122°F at 3 comp sink faucet°F		4	2
LIQUID WASTE DISPOSAL				
○ In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
○ In	23. No rodents, insects, birds, or animals		4	2
○ In	N/A 24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration of knowledge	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	1
28. Food separated and protected from contamination	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage containers identified	1
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	1

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	1
37. Equipment, utensils, and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises: personal item storage and cleaning item storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floors, walls, and ceilings: clean	1
47. No unapproved private homes / living or sleeping quarters	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler certifications available, current, and complete	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	1



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

- Observed containers of cooking oils stored right in front of the hand sink located across from the raw chicken prep station. Discontinue this practice. Ensure hand sink is unobstructed and readily accessible by employees to properly wash their hands. Employee removed the cooking oils when informed.

- Observed ice chips inside the hand sink basin near the deep fryers at the cook line. Ensure hand sink is used as intended and not as a dump sink. Clean and sanitize this hand sink prior to next use.

Violation Description: 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))

21. HOT AND COLD WATER AVAILABLE

POINTS

2

Inspector Comments:

- Observed maximum hot water temperatures measured at the hand sink faucets below at time of this inspection. Both hand sinks have motion sensor activated faucet. Multiple tries by inspector to measured the hot water temperature with the results as follow

1. hand sink at the deep fryers area = 70.8°F
2. hand sink across from the raw chicken prep station = 70.1°F

Repair the hot water for both hand sinks in approved manner so as to provide at least 100°F for the hot water by 12/2/2022. Suggest replacing the motion sensor to regular hot and cold water handle so as to provide a 100°F hot water for hand washing at these locations at all times. Red impound tags posted at these hand sink. There are nearby hand sink with hot water at least 100°F and fully stocked paper towel and soap for employees to use.

**Repair the hot water in an approved manner to ensure hot water of at least 100°F is available for use by employee A re-inspection scheduled for 12/2/2022 to ensure compliance. Do not remove impound red tag or utilize equipment until it is approved by a member of this department. Use of this equipment or removal of impound tag prior to approval by a member of this department may result in citation, administrative hearing, or other further legal action. Please contact inspector at 951-461-0284 for any questions.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

- Remove the unapproved black crates hung with zip ties below the shelf at the 3 comp sink to store clean lids. Provide smooth sided and easy to clean storage containers instead.

- Repair/replace damaged lettuce/tomatoes slicer located near the prep sink. Observed with missing screw and blue cover to this unit. A service order has been placed for replacement of this unit. Plastic cover and not to use sign posted for this unit.

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

55. IMPOUND

POINTS

0

Inspector Comments: * Please see violation #21 for items impounded.

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

Overall Inspection Comments

Routine inspection and general complaint (CO0085199) conducted at this time



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Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Natividad Juarez
Person in Charge
12/01/2022

LUAN LE
Environmental Health Specialist
12/01/2022

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

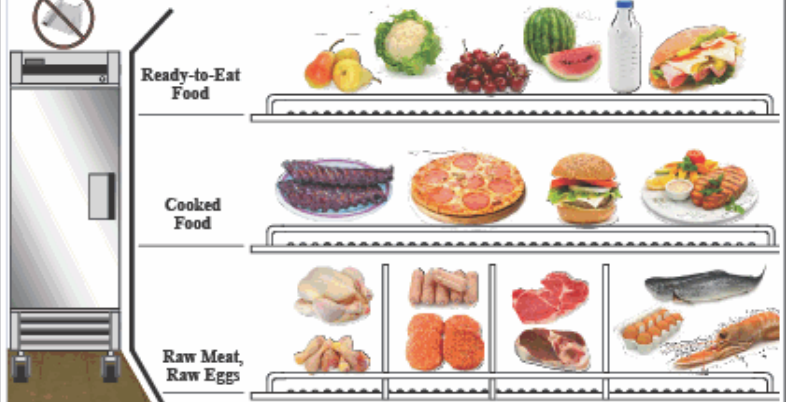
In addition to the reasons above, Per California Health and Safety Code Section 114411:

"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."

No foil or cardboard on shelves



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



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

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE 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.



1 SCRAPE 2 WASH 3 RINSE 4 SANITIZE 5 AIR DRY

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 timeframes.

PROPER FOOD THAWING METHODS

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

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHER
 260 N Broadway
 Blythe, CA 92225
 Self-Service Kiosk
 Only

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
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RIVERSIDE
 4065 County Circle Dr #104
 Riverside, CA 92503
 Phone 951-358-5172
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