



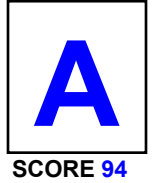
County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
 www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | |
|------------------------------------------------|-------------------------------|-------------------------------|-----------------------------------|----------------------------------------|----------------------|-----------------------|
| FACILITY NAME Speedway #3054 | | | | DATE 12/26/2023 | TIME IN 11:00 AM | TIME OUT 12:00 PM |
| ADDRESS 111 N Lincoln Ave, Corona, CA 92882 | | | | FACILITY DESCRIPTION Not Applicable | | |
| PERMIT HOLDER Western Refining Retail LLC | | | | EMAIL 0003054@stores.speedway.com | | Major Violations 0 |
| PERMIT # PR0069100 | EXPIRATION DATE 04/30/2024 | SERVICE Routine inspection | REINSPECTION DATE Next Routine | FACILITY PHONE # (951)734-8853 | PE 2611 | DISTRICT 0054 |
| INSPECTOR NAME Josselyn Varela | | | | | Points Deducted 6 | |

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 |
|----------------------------------------|----------------------------------|---------------------------------------------------------------------------|-----|-----|----------------------------------|
| <input checked="" type="radio"/> | N/A | 1. Food safety certification Elizabeth P Omera, ServSafe, Exp. 2/22/27 | | | 2 |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | | |
| <input checked="" type="radio"/> | | 2. Communicable disease; reporting, restrictions and exclusions | | 4 | |
| <input checked="" type="radio"/> | N/O | 3. No persistent discharge from eyes, nose, and mouth | | | 2 |
| <input checked="" type="radio"/> | N/O | 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | |
| <input checked="" type="radio"/> | N/O | 5. Hands clean and properly washed; gloves used properly | | 4 | 2 |
| <input checked="" type="radio"/> | | 6. Adequate handwashing facilities supplied and accessible | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| <input checked="" type="radio"/> | N/O | N/A | | 4 | <input checked="" type="radio"/> |
| <input checked="" type="radio"/> | <input checked="" type="radio"/> | N/A | | 4 | 2 |
| <input checked="" type="radio"/> | <input checked="" type="radio"/> | N/A | | 4 | 2 |
| <input checked="" type="radio"/> | <input checked="" type="radio"/> | N/A | | 4 | 2 |
| <input checked="" type="radio"/> | <input checked="" type="radio"/> | N/A | | 4 | 2 |
| PROTECTION FROM CONTAMINATION | | | | | |
| <input checked="" type="radio"/> | N/O | N/A | | | 2 |
| <input checked="" type="radio"/> | | 13. Food: unadulterated, no spoilage, no contamination | | 4 | 2 |
| <input checked="" type="radio"/> | N/O | N/A | | 4 | 2 |
| Quaternary Ammonium at 200 ppm. / | | | | | |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|----------------------------------------|-----|-------------------------------------------------------------|-----|-----|-----|
| <input checked="" type="radio"/> | | 15. Food obtained from approved sources | | 4 | 2 |
| <input checked="" type="radio"/> | N/O | <input checked="" type="radio"/> | | | 2 |
| <input checked="" type="radio"/> | N/O | <input checked="" type="radio"/> | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| <input checked="" type="radio"/> | | <input checked="" type="radio"/> | | | 2 |
| CONSUMER ADVISORY | | | | | |
| <input checked="" type="radio"/> | | <input checked="" type="radio"/> | | | 1 |
| SCHOOL AND HEALTHCARE PROHIBITED FOODS | | | | | |
| <input checked="" type="radio"/> | | <input checked="" type="radio"/> | | 4 | 2 |
| WATER / HOT WATER | | | | | |
| <input checked="" type="radio"/> | | 21. Hot and cold water available Water Temperature 120°F | | 4 | 2 |
| LIQUID WASTE DISPOSAL | | | | | |
| <input checked="" type="radio"/> | | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| VERMIN | | | | | |
| <input checked="" type="radio"/> | | 23. No rodents, insects, birds, or animals | | 4 | 2 |
| <input checked="" type="radio"/> | 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 | <input checked="" type="radio"/> |
| 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 | <input checked="" type="radio"/> |
| 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 | <input checked="" type="radio"/> |
| 50. Grade card and signs posted, visible | |
| COMPLIANCE AND ENFORCEMENT | |
| 51. Plans approved / submitted | |
| 52. Permit available / current | <input checked="" type="radio"/> |
| 53. Permit suspended / revoked | |
| 54. Voluntary condemnation | |
| 55. Impound | |



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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS
2

Inspector Comments: Observed the following foods measuring 48 F to 55 F at the customer display cooler:
a. Cheeseburger sliders (7)
b. Turkey Sandwich (2)
c. Chicken Caesar salad (1)
d. Chicken sandwich (1)
e. Tuna sandwich (2)

Employee stated the food was placed there at 4:00 am this morning. Instructed the employee to discard the food out of temperature. Ensure to not overstock the customer display cooler. Potentially hazardous food shall be held at or below 41°F or at/ above 135°F.

Violation Description: Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments: Observed:

- a. Self service pizza hot holding unit at the customer area with pizza not prepackage. Discontinue placing pizza unpackaged at the self service pizza hot holding unit. Prepackage the pizza if customers are allow to self-service their pizza slices.
- b. Excessive boxes of food stored directly on the flooring of the walk-in freezer. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility. Ensure facility does not overstock, exceeding food storage capacity.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN;ADEQUATE CAPACITY

POINTS
1

Inspector Comments: Observed:

- a. Accumulation of chocolate powder in the nozzles at the hot chocolate dispenser. Eliminate the powder residue and maintain in good condition.
- b. Build up of food residue at the customer microwave underneath the sandwich hot holding unit. Eliminate the food residue and maintain in good condition.

Violation Description: 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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS
0

Inspector Comments: Observed soiled, unapproved milk crates used for non-food items throughout the facility. Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS
1

Inspector Comments: Observed 1 Food Handler Certificates on file to be expired. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. (Certified Food Managers are exempted from this requirement)

Observed 3 Food Handler Certificates on file to be from another agency. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. (Certified Food Managers are exempted from this requirement)

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)



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52. PERMIT AVAILABLE AND CURRENT

POINTS
0

Inspector Comments: A copy of the current Health Permit was not available for review. A food facility shall obtain and post a valid permit in a conspicuous location.

Violation Description: A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)

Overall Inspection Comments

No summary comments have been made for this inspection.

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

cesar mungaray
 Person in Charge
 12/26/2023

Josselyn Varela
 Environmental Health Specialist
 12/26/2023

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

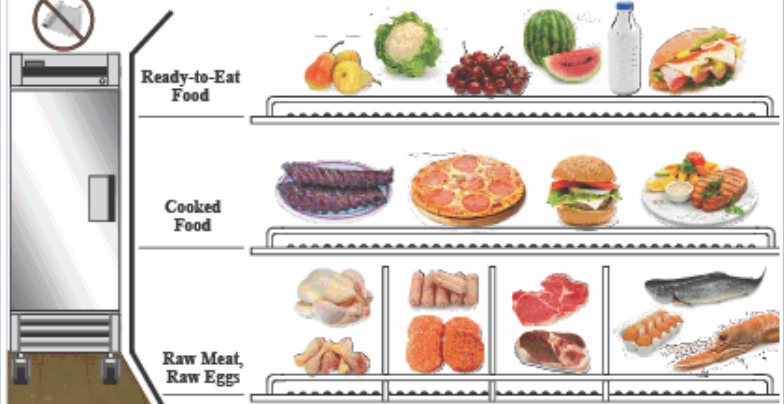
In addition to the reasons above, Per California Health and Safety Code Section 114411:

"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



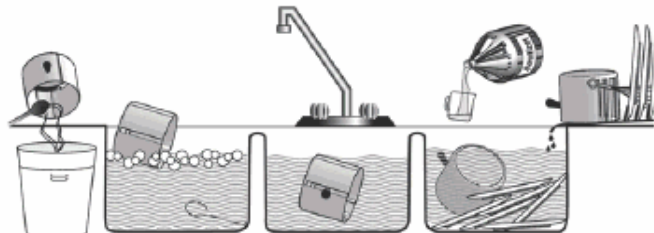
PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



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

BLYTHE
 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
 Fax 760-320-1470

RIVERSIDE
 4065 County Circle Dr #104
 Riverside, CA 92503
 Phone 951-358-5172
 Fax 951-358-5017