



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>WENDYS #11630</b>				DATE 1/2/2024	TIME IN 9:15 AM	TIME OUT 11:20 AM
ADDRESS 1830 N Perris Blvd, Perris, CA 92571				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Peter Capriotti				EMAIL wn011630@cottifoods.net		Major Violations 1
PERMIT # PR0072031	EXPIRATION DATE 01/31/2024	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (949)858-9191	PE 2621	DISTRICT 0014
					INSPECTOR NAME Maxine Martinez	Points Deducted 7

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			2
1. Food safety certification Angel Arroyo/ServSafe/EXP/1/17/28				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<input checked="" type="radio"/>			4	
2. Communicable disease; reporting, restrictions and exclusions				
<input checked="" type="radio"/>	N/O			2
3. No persistent discharge from eyes, nose, and mouth				
<input checked="" type="radio"/>	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/>	N/O		4	2
5. Hands clean and properly washed; gloves used properly				
<input checked="" type="radio"/>				2
6. Adequate handwashing facilities supplied and accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/>	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
<input checked="" type="radio"/>	N/O	N/A	4	2
8. Time as a public health control; procedures and records				
<input checked="" type="radio"/>	N/O	N/A	4	2
9. Proper cooling methods				
<input checked="" type="radio"/>	N/O	N/A	4	2
10. Proper cooking time and temperature				
<input checked="" type="radio"/>	N/O	N/A		4
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/>	N/O	N/A		2
12. Returned and re-service of food				
<input checked="" type="radio"/>			4	2
13. Food: unadulterated, no spoilage, no contamination				
<input checked="" type="radio"/>	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				
Discussed 200ppm Quat-manual/100F wash /				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/>			4	2
15. Food obtained from approved sources				
<input checked="" type="radio"/>	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
<input checked="" type="radio"/>	N/O	N/A		2
17. Compliance with Gulf Oyster regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/>		N/A		2
18. Compliance with variance, specialized process, and HACCP plan				
CONSUMER ADVISORY				
<input checked="" type="radio"/>		N/A		1
19. Written disclosure and reminder statements provided for raw or undercooked foods				
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
<input checked="" type="radio"/>		N/A	4	2
20. Licensed health care facilities / public and private schools; prohibited foods not offered				
WATER / HOT WATER				
<input checked="" type="radio"/>			4	2
21. Hot and cold water available				
Water Temperature 3-compartment sink at 125°F				
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/>			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
<input checked="" type="radio"/>			4	2
23. No rodents, insects, birds, or animals				
<input checked="" type="radio"/>	N/A			1
24. Vermin proofing, air curtains, self-closing doors				

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

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

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



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

**POINTS**  
**0**

**Inspector Comments:** Note: Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result. Observed an employee on her personal cell phone while handle food without washing her hands. Ensure all employees are washing hands after each task and not using their personal phone while handling a customers food. Employee was asked to stop what she was doing and asked to wash her hands. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100 F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated. Education was provided and employees washed their hands properly.

**Violation Description:** Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

**8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS**

**POINTS**  
**0**

**Inspector Comments:** Note: Observed employees not following Wendy's food procedure, the facility did not write a time when to discard chicken that is being hot held when stated on the wall to discard after 30minutes.

**Violation Description:** When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)

**11. PROPER REHEATING PROCEDURES FOR HOT HOLDING**

**⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:** Any potentially hazardous foods cooked, cooled and subsequently reheated shall be brought to an internal temperature of 165°F for 15 seconds prior to hot holding. Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Measured nacho cheese at 117°F in the hot holding unit at the cook line area. According to the operator, the food had been reheated in the hot holding unit approximately 10 minutes ago in the microwave. Operator was instructed to reheat the nacho cheese to 165°F or above and maintain all food at 135°F or above for hot holding.

**Violation Description:** Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)

**24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS**

**POINTS**  
**1**

**Inspector Comments:** Pass-thru window openings shall not exceed 216 square inches, or 432 square inches with an approved, functioning air curtain, and shall be self-closing.  
 1)Observed pass-thru window to exceed more than 432. Pass-thru window was found to be measured at 930 square inches. Install a plexiglass to be in compliance of 432 square inches.  
 2)Observed gaps in between the two sliding doors at the pass- thru window. Eliminate gap in an approved manner (weather stripping) to prevent the possibility of vermin entry. Operator stated a customer torn the weather strip off the window.

**\*\*REPEAT VIOLATION\*\***

**Violation Description:** Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)



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**25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE**

**POINTS**  
**2**

**Inspector Comments:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

- 1) When asked what is the reheat internal temperature for nacho cheese a manager stated 160F and said she does not know. Ensure all managers are educated on the different foods internal temperatures, for reheat it is 165F for 15 seconds.
- 2) When asked what is the sanitizer concentration and how long should dishes be emerged in the sanitizer concentration; a manager stated 300ppm and a few seconds in the sanitizer concentration. Manager was educated on the sanitizer concentration should be 200ppm and dishes should be fully emerged in quaternary ammonium sanitizer concentration for a least 1 minute. Ensure all employees have adequate knowledges of their assigned duties.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

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

**POINTS**  
**0**

**Inspector Comments:** Note: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Observed the microwave to have dried food residue all in the inner areas on the microwave. Remove food residue.

**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:** Note: Utensils and equipment shall be handled and stored in an approved manner and protected from contamination.

Observed the coffee filters just sitting on the front counter next to the ice cream machine not protected of contamination. Maintain the coffee filters in a clean container with a lid or in the original packaging to prevent filters from contamination.

**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)

**Overall Inspection Comments**

The report was discussed with Angel Arroyo and sent via email.

**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](http://www.rivcoeh.org).

**Signature**

Angel Arroyo  
 Person in Charge  
 01/02/2024

Maxine Martinez  
 Environmental Health Specialist  
 01/02/2024

## 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

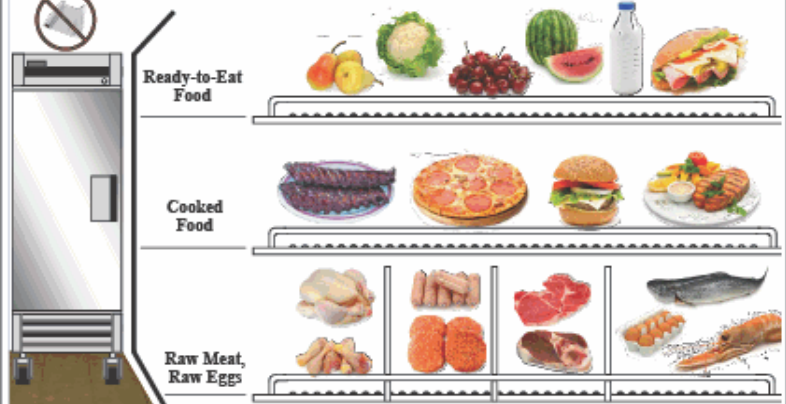
In addition to the reasons above, Per California Health and Safety Code Section 114411:

"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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> 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