



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Wendy's #128</b>		DATE <b>08/13/2024</b>	TIME IN <b>11:30 AM</b>	TIME OUT <b>12:15 PM</b>
FACILITY ADDRESS <b>12410 Day St Moreno Valley, CA 92553-7501</b>		FACILITY PHONE # <b>(949) 701-4960</b>		
PERMIT HOLDER <b>Continental Food Management II Inc</b>		EMAIL <b>Elena.tamase@wencfm.com</b>		
PERMIT # <b>PR0066619</b>	FACILITY DESCRIPTION <b>Restaurant 2001 to 5999 sq ft</b>	EXPIRATION DATE <b>01/31/2025</b>	SPECIALIST NAME <b>Richard Conant</b>	DISTRICT <b>1</b>
		SERVICE <b>Routine Inspection</b>	REINSPECTION DATE <b>Next Routine</b>	

THE CONDITIONS LISTED BELOW CORRESPOND TO VIOLATIONS OF THE CALIFORNIA HEALTH AND SAFETY CODE AND / OR RIVERSIDE COUNTY ORDINANCES AND ALL VIOLATIONS SHALL BE CORRECTED AS INDICATED BY THE ENFORCEMENT OFFICER. REINSPECTION / RETURN-TO-COMPLIANCE WILL BE COMPLETED/VERIFIED ON OR AFTER THE DATE INDICATED ON THIS REPORT. THE DEPARTMENT OF ENVIRONMENTAL HEALTH APPRECIATES YOUR COOPERATION.

**MAJOR / MINOR VIOLATIONS:** MAJOR VIOLATIONS ARE THOSE THAT POSE AN IMMEDIATE 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 IMMEDIATE 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

**SCORE 99**

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	FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In	N/A	1. Food safety certification Angel Arroyo /ServSafe EXP:01/17/2029			2	In		15. Food obtained from approved sources		4	2
<b>EMPLOYEE HEALTH AND HYGIENIC PRACTICES</b>						In	N/O	N/A			2
In		2. Communicable disease; reporting, restrictions, and exclusions		4		In	N/O	N/A			2
In	N/O	3. No persistent discharge from eyes, nose, and mouth			2	<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
In	N/O	4. Proper eating, tasting, drinking, or tobacco use			2	In		N/A			2
<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>CONSUMER ADVISORY</b>					
In	N/O	5. Hands clean and properly washed; gloves used properly		4	2	In		N/A			1
In		6. Adequate handwashing facilities supplied and accessible			2	<b>SCHOOL AND HEALTHCARE PROHIBITED FOOD</b>					
<b>TIME AND TEMPERATURE RELATIONSHIP</b>						In		N/A		4	2
In	N/O	7. Proper hot and cold holding temperatures		4	2	<b>WATER / HOT WATER</b>					
In	N/O	8. Time as a public health control; procedures and records		4	2	In				4	2
In	N/O	9. Proper cooling methods		4	2	<b>LIQUID WASTE DISPOSAL</b>					
In	N/O	10. Proper cooking time and temperature		4	2	In				4	2
In	N/O	11. Proper reheating procedures for hot holding		4		<b>VERMIN</b>					
<b>PROTECTION FROM CONTAMINATION</b>						In				4	2
In	N/O	12. Returned and re-service of food			2	In				4	2
In		13. Food: unadulterated, no spoilage, no contamination		4	2	<b>PERMANENT FOOD FACILITIES</b>					
In	N/O	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Ammonia      WAREWASH TEMP: 120F		4	2	In				4	2
<b>SUPERVISION / PERSONAL CLEANLINESS</b>						In	N/A				1
		25. Person in charge present and performs duties, demonstration of knowledge			2	<b>SIGNS / REQUIREMENTS</b>					
		26. Personal cleanliness and hair restraints			1	In					
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						<b>COMPLIANCE AND ENFORCEMENT</b>					
		27. Approved thawing methods, frozen food storage			1					51. Plans approved / submitted	
		28. Food separated and protected from contamination			2					52. Permit available / current	
		29. Washing fruits and vegetables			1					53. Permit suspended / revoked	
		30. Toxic substances properly identified, stored, used			1	<b>PHYSICAL FACILITIES</b>					
<b>FOOD STORAGE / DISPLAY / SERVICE</b>										41. Plumbing: properly installed, good repair	1
		31. Adequate food storage; food storage containers identified			1					42. Refuse properly disposed; facilities maintained	1
		32. Consumer self-service			1					43. Toilet facilities: properly constructed, supplied, cleaned	1
		33. Food properly labeled; honestly presented; menu labeling			1					44. Premises; personal item storage and cleaning item storage	1



**COUNTY OF RIVERSIDE  
DEPARTMENT OF ENVIRONMENTAL HEALTH**

(888)722-4234 • RIVCOEH.ORG

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME Wendy's #128	DATE 08/13/2024	PERMIT # PR0066619
-------------------------------	--------------------	-----------------------

**General Comments:**

Co-Inspection Jeanette Magana

**Observations:**

**38. Adequate ventilation and lighting; designated areas, use**

**Status:** OUT ( PTS) **Type:** Violation

**Inspector Comments:** Observed one exhaust filter at fryer area with broken baffles in one filter. repair/replace filter to be in good repair.

**Violation Code** - Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. 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, 114149.1, 114149.2, 114149.3, 114252, 114252.1) **Correct By Date:** 08/16/2024

**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**

PERSON IN CHARGE: Nelva

PRINT

INSPECTOR: Richard Conant

PRINT

## 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."

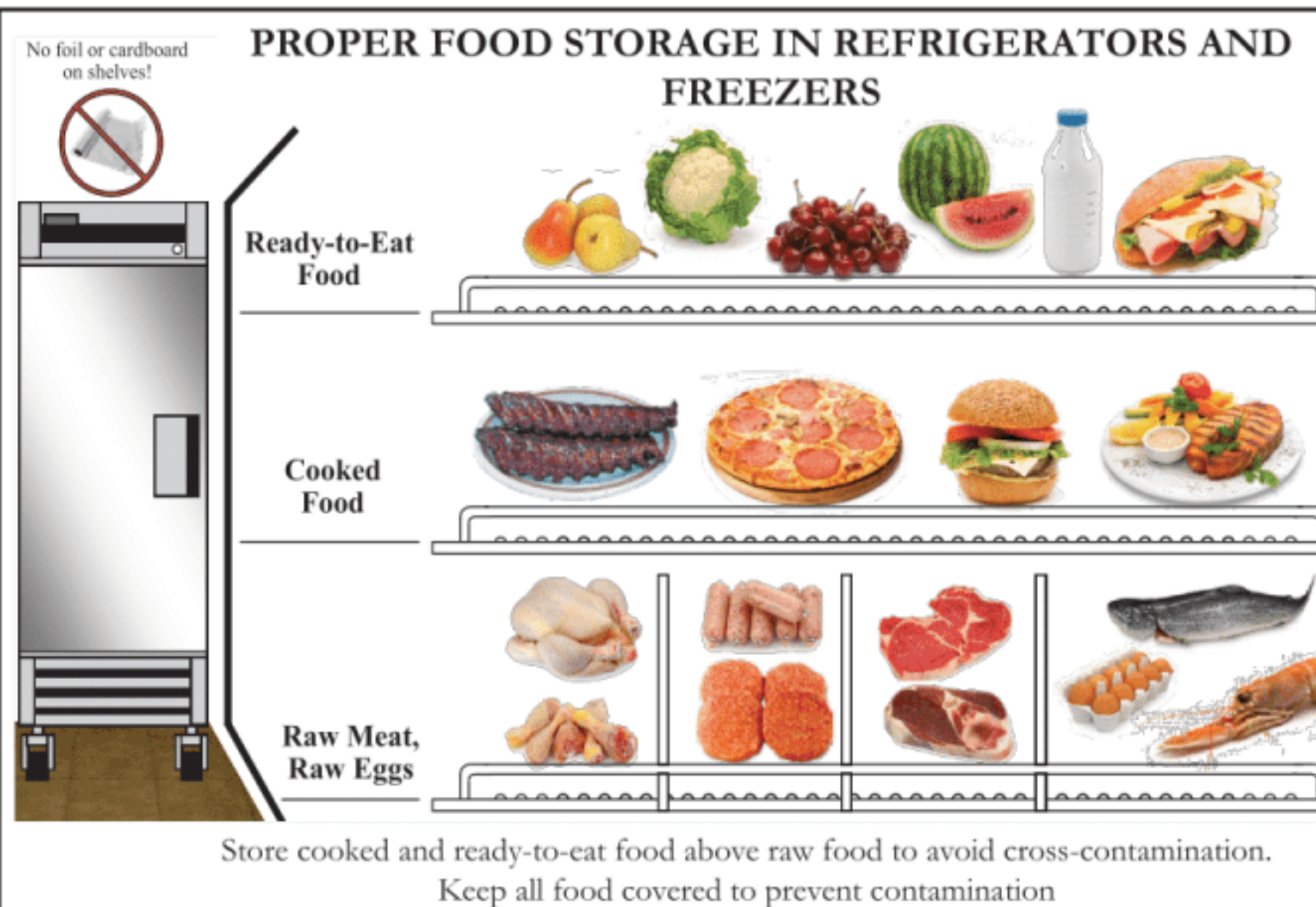
A food facility may be closed for any of the following reasons:

- 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."

### 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.



## 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!

### THE MAJOR 8 FOOD ALLERGENS



- MILK
- EGGS
- FISH
- TREE NUTS
- PEANUTS
- SOYBEANS
- WHEAT
- SHELLFISH

## 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