



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Chick-fil-A Madison Avenue				DATE 10/21/2024	TIME IN 11:15 AM	TIME OUT 12:15 PM
FACILITY ADDRESS 24794 Madison Ave Murrieta, CA 92562-9726				FACILITY PHONE # (951) 677-5173		
PERMIT HOLDER Kimberly Felipe				EMAIL kimi.felipe@cfafranchisee.com		
PERMIT # PR1000136	FACILITY DESCRIPTION Restaurant 2001 to 5999 sq ft	EXPIRATION DATE 06/30/2025	SPECIALIST NAME Stephen Zepeda	DISTRICT 46	SERVICE Routine Inspection	REINSPECTION DATE Next Routine

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 100

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 Kimberly Felipe/ServSafe				2	In		15. Food obtained from approved sources				4	2	
						EXP:04/07/2029	In	N/O	N/A	16. Compliance with shellstock tags, condition, display				2	
							In	N/O	N/A	17. Compliance with Gulf Oyster regulations				2	
EMPLOYEE HEALTH AND HYGIENIC PRACTICES							CONFORMANCE WITH APPROVED PROCEDURES								
In		2. Communicable disease; reporting, restrictions, and exclusions			4		In		N/A	18. Compliance with variance, specialized process, and HACCP plan				2	
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							CONSUMER ADVISORY								
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked food				1	
In		6. Adequate handwashing facilities supplied and accessible				2									
TIME AND TEMPERATURE RELATIONSHIP							SCHOOL AND HEALTHCARE PROHIBITED FOOD								
In	N/O	N/A	7. Proper hot and cold holding temperatures			4	2	In		N/A	20. Licensed health care facilities / public and private schools; prohibited food not offered			4	2
In	N/O	N/A	8. Time as a public health control; procedures and records			4	2								
In	N/O	N/A	9. Proper cooling methods			4	2								
In	N/O	N/A	10. Proper cooking time and temperature			4	2								
In	N/O	N/A	11. Proper reheating procedures for hot holding			4									
PROTECTION FROM CONTAMINATION							WATER / HOT WATER								
In	N/O	N/A	12. Returned and re-service of food				2	In		21. Hot and cold water available			4	2	
In		13. Food: unadulterated, no spoilage, no contamination			4	2			WATER TEMPERATURE: 118F						
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Ammonium WAREWASH TEMP:			4	2	In		22. Sewage and wastewater properly disposed			4	2	
SUPERVISION / PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL								
							In		23. No rodents, insects, birds, or animals			4	2		
25. Person in charge present and performs duties, demonstration of knowledge	2						In	N/A	24. Vermin proofing, air curtains, self-closing doors				1		
26. Personal cleanliness and hair restraints	1														
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN								
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							SIGNING / REQUIREMENTS								
31. Adequate food storage; food storage containers identified	1								48. Last inspection report available						
32. Consumer self-service	1								49. Food Handler Certifications available, current, and complete			1			
33. Food properly labeled; honestly presented; menu labeling	1								50. Grade card and signs posted, visible						
EQUIPMENT / UTENSILS / LINENS							COMPLIANCE AND ENFORCEMENT								
34. Utensils and equipment approved, good repair	1								51. Plans approved / submitted						
35. Warewashing: installed, maintained, proper use, test materials	1								52. Permit available / current						
36. Equipment / utensils: installed, clean, adequate capacity	1								53. Permit suspended / revoked						
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														



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Table with 3 columns: FACILITY NAME (Chick-fil-A Madison Avenue), DATE (10/21/2024), PERMIT # (PR1000136)

General Comments:

Initial Inspection conducted on this date. Permit and informational stickers provided to operator at the time of inspection. Letter "A" and "Public Notice" provided affixed to window on this date.

Observations:

Did you know you are protected from civil and criminal liability when donating food? The Federal Good Samaritan Food Donation Act (Civil Code, 171425) provides liability protections for good faith donations of surplus food. The California Good Samaritan Food Donation Act (California Retail Food Code, 114432) further expands the list of entities covered by the protection. It also allows for direct donation to a person from regulated and inspected facilities in addition to stating past-date food is subject to liability protection. Please consider donating your excess food product to a local food recovery organization. For more information visit our website at www.rivcoeh.org.

SIGNATURE

Handwritten signature of Kimberly Felipe

PERSON IN CHARGE: Kimberly Felipe

PRINT

Handwritten signature of Stephen Zepeda

SPECIALIST: Stephen Zepeda

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

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!

THE MAJOR 8 FOOD ALLERGENS

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

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