



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

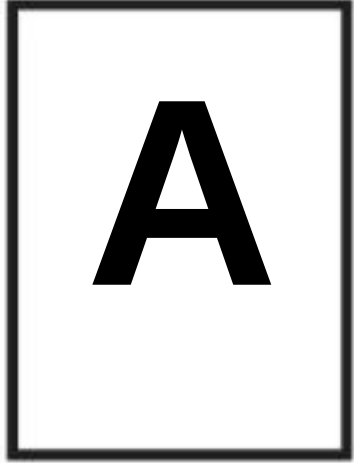
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FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Wendy's #140		DATE 10/22/2024	TIME IN 01:15 PM	TIME OUT 02:45 PM
FACILITY ADDRESS 10200 Arlington Ave Riverside, CA 92503-1052		FACILITY PHONE # (949) 701-4960		
PERMIT HOLDER Continental Food Management		EMAIL elena.tamase@cfminc.com		
PERMIT # PR0082590	FACILITY DESCRIPTION Restaurant 1 to 2000 sq ft	EXPIRATION DATE 08/31/2025	SPECIALIST NAME Jeanette Magana	DISTRICT 3
		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 95

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 Eloisa Arenas				2	In	15. Food obtained from approved sources				4	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	17. Compliance with Gulf Oyster regulations					2						
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	CONSUMER ADVISORY													
PREVENTING CONTAMINATION BY HANDS							SCHOOL AND HEALTHCARE PROHIBITED FOOD													
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	WATER / HOT WATER													
TIME AND TEMPERATURE RELATIONSHIP							LIQUID WASTE DISPOSAL													
In	N/O	N/A	7. Proper hot and cold holding temperatures	X	4	2	In	21. Hot and cold water available				4	2							
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2	WATER TEMPERATURE: 120F													
In	N/O	N/A	9. Proper cooling methods		4	2	VERMIN													
In	N/O	N/A	10. Proper cooking time and temperature		4	2	In	23. No rodents, insects, birds, or animals				4	2							
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		In	N/A	24. Vermin proofing, air curtains, self-closing doors					1						
PROTECTION FROM CONTAMINATION							PERMANENT FOOD FACILITIES													
In	N/O	N/A	12. Returned and re-service of food			2	In	45. Floors, walls, ceilings: good repair / fully enclosed					1							
In		13. Food: unadulterated, no spoilage, no contamination			4	2	In	46. Floors, walls, and ceilings: clean					1							
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):50 Chlorine WAREWASH TEMP:		4	2	In	47. No unapproved private homes / living or sleeping quarters					1							
SUPERVISION / PERSONAL CLEANLINESS							GENERAL FOOD SAFETY REQUIREMENTS													
EQUIPMENT / UTENSILS / LINENS							PHYSICAL FACILITIES													
PERMANENT FOOD FACILITIES							SIGNS / REQUIREMENTS													
COMPLIANCE AND ENFORCEMENT							COMPLIANCE AND ENFORCEMENT													
25. Person in charge present and performs duties, demonstration of knowledge			2				34. Utensils and equipment approved, good repair			1				45. Floors, walls, ceilings: good repair / fully enclosed			1			
26. Personal cleanliness and hair restraints			1				35. Warewashing: installed, maintained, proper use, test materials			1				46. Floors, walls, and ceilings: clean			1			
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES							COMPLIANCE AND ENFORCEMENT						
27. Approved thawing methods, frozen food storage			1				36. Equipment / utensils: installed, clean, adequate capacity			1				SIGNS / REQUIREMENTS						
28. Food separated and protected from contamination			2				37. Equipment, utensils, and linens: storage and use			1				48. Last inspection report available						
29. Washing fruits and vegetables			1				38. Adequate ventilation and lighting; designated areas, use			1				49. Food Handler Certifications available, current, and complete			1			
30. Toxic substances properly identified, stored, used			1				39. Thermometers provided and accurate			1				50. Grade card and signs posted, visible						
FOOD STORAGE / DISPLAY / SERVICE							PHYSICAL FACILITIES							COMPLIANCE AND ENFORCEMENT						
31. Adequate food storage; food storage containers identified			1				40. Wiping cloths: properly used and stored			1				COMPLIANCE AND ENFORCEMENT						
32. Consumer self-service			1				PHYSICAL FACILITIES							COMPLIANCE AND ENFORCEMENT						
33. Food properly labeled; honestly presented; menu labeling			1				41. Plumbing: properly installed, good repair			1				51. Plans approved / submitted						
FOOD STORAGE / DISPLAY / SERVICE							PHYSICAL FACILITIES							COMPLIANCE AND ENFORCEMENT						
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General Comments:

A complaint investigation (#CO1001514) was conducted with a routine inspection.

Observations:

7. Proper hot and cold holding temperatures

Status: OUT (PTS) **Type:** Corrected On Site.

Inspector Comments: 1) Observed spicy and classic chicken nuggets hot holding at the cookline with an internal temperature measured at 111-113 F. Person in charge (PIC) stated that the chicken nuggets were cooked about 10-15 minutes prior to temperatures being taken. The hot holding unit was observed to have been disconnected and PIC reconnected the hold holding unit. PIC was instructed to reheat the chicken nuggets to 165 F, PIC decided to voluntarily discard all chicken nuggets and prepare new ones. A new batch of chicken nuggets was observed to have an internal temperature of 180 F. Corrected on site.

2) Observed approximately 18 small containers of half and half creamer to have an internal temperature of 48-63 F. PIC stated the creamers were taken from the walk-in refrigerator and placed on the cold table at around 10:30 am, internal temperatures were taken at 1:30 pm. PIC was instructed to rapidly cool the creamers and were placed in the walk-in freezer. At 2:00 pm an internal temperature of the creamers was measured at 31 F. Corrected on site.

Ensure all potentially hazardous foods are held at or below 41 F.

Violation Code - 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)

24. Vermin proofing, air curtains, self-closing doors

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

Inspector Comments: Observed the air curtain of the pass-thru window and delivery exit door to not be functioning. PIC turned on the pass-thru window air curtain. Corrected on site. The delivery door air curtain was not repaired at time of inspection, PIC stated repairs will be scheduled.

Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes. Ensure all air curtains are functioning properly at all times.

Violation Code - 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)

34. Utensils and equipment approved, good repair

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

Inspector Comments: 1) Observed the automatic dish machine to be measured at 0 ppm chlorine. The sanitizer dispenser tube was observed to be disconnected from the sanitizer solution. PIC repaired the tube and 50 ppm chlorine was measured. Corrected on site. PIC stated that repairs will be scheduled to ensure the dispensing tube is functioning properly. At time of

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	
PERSON IN CHARGE: <u>Eloisa Arenas</u>	SPECIALIST: <u>Jeanette Magana</u>
PRINT	PRINT



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inspection, the dish machine was not observed to be in use, and utensils were observed being washed in the three compartment sink.

2) Observed the reach-in refrigerator near the CO2 tank to have ice buildup on the vent and along the interior sides.

Repair the reach-in refrigeration and maintain in good repair.

3) Observed the drain line of the self-service soda machine to not have a 1" air gap.

Repair the drain line so that a 1" air gap is provided from the opening of the drain line to the opening of the floor sink.

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

36. Equipment / utensils: installed, clean, adequate capacity

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

Inspector Comments: Observed the following:

1) soda residue inside and around the dispenser of the self-service soda machine

2) food debris and rubbish on the floors and inside the floor sinks underneath the burger cookline equipment.

3) spillage and debris underneath the fries and chicken nugget cookline equipment.

Properly clean the areas mentioned above and maintain clean.

Violation Code - 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)

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SIGNATURE



PERSON IN CHARGE: Eloisa Arenas

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SPECIALIST: Jeanette Magana

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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:

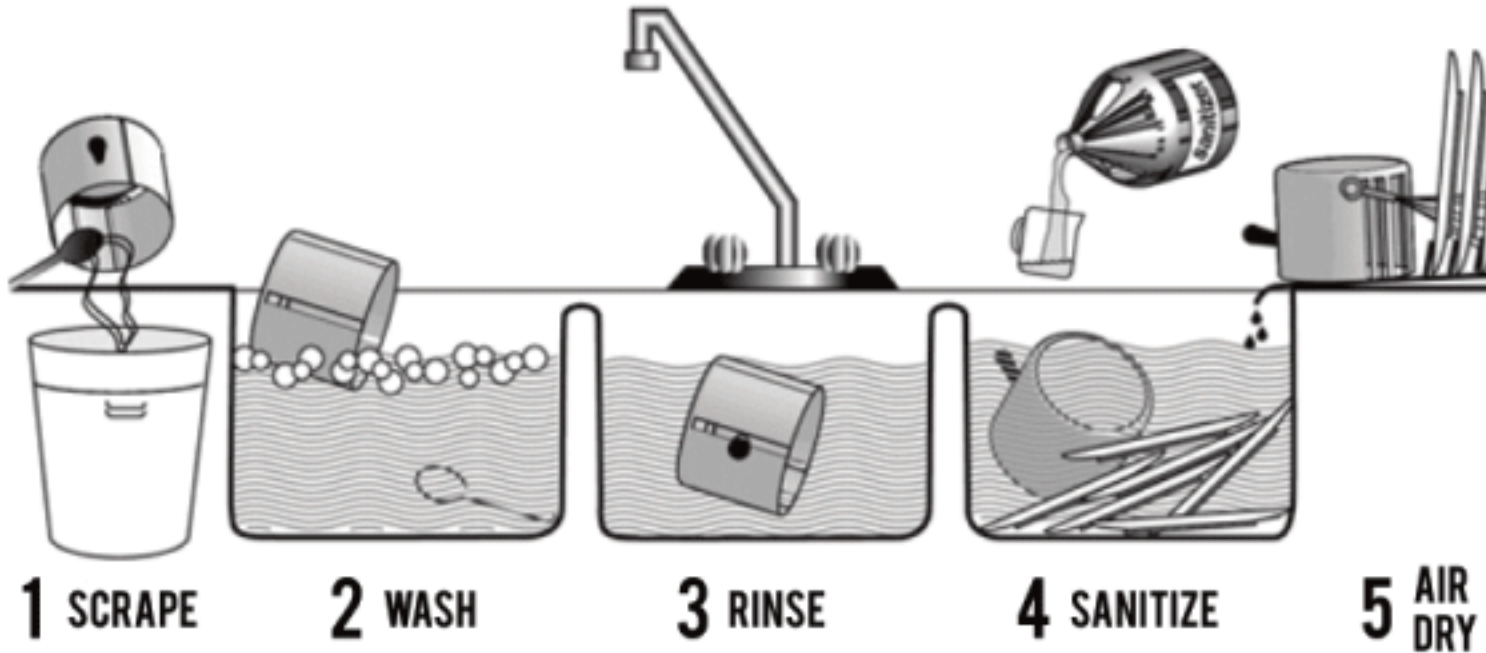
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

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
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