



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | | | |
|---|---|--------------------------------------|--|---|--------------------------------------|--|
| FACILITY NAME Domino's Pizza | | | | DATE 11/01/2024 | TIME IN 10:30 AM | TIME OUT 11:30 AM |
| FACILITY ADDRESS 24853 Alessandro Blvd Ste 5 Moreno Valley, CA 92553-6102 | | | | FACILITY PHONE # (951) 353-8235 | | |
| PERMIT HOLDER Riverside Pizza Inc | | | | EMAIL ghmolla@aim.com | | |
| PERMIT # PR0065904 | FACILITY DESCRIPTION Restaurant 1 to 2000 sq ft | EXPIRATION DATE 03/31/2025 | SPECIALIST NAME Tamia Davidson | DISTRICT 17 | 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 94

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 Jacob Nunney/ServSafe | | | | 2 | In | | 15. Food obtained from approved sources | | | | 4 | 2 |
| | | | | | | EXP:04/18/2028 | 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 | | | | CONSUMER ADVISORY | | | | |
| In | N/O | 4. Proper eating, tasting, drinking, or tobacco use | | | | 2 | In | | N/A | 19. Written disclosure and reminder statements provided for raw or undercooked food | | | | 1 |
| 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 | 20. Licensed health care facilities / public and private schools; prohibited food not offered | | | 4 | 2 |
| In | | 6. Adequate handwashing facilities supplied and accessible | | | | 2 | WATER / HOT WATER | | | | | | | |
| TIME AND TEMPERATURE RELATIONSHIP | | | | | | | In | | | 21. Hot and cold water available | | | 4 | 2 |
| In | N/O | N/A | 7. Proper hot and cold holding temperatures | | 4 | 2 | | | | WATER TEMPERATURE: 135F | | | | |
| In | N/O | N/A | 8. Time as a public health control; procedures and records | | 4 | 2 | LIQUID WASTE DISPOSAL | | | | | | | |
| In | N/O | N/A | 9. Proper cooling methods | | 4 | 2 | In | | | 22. Sewage and wastewater properly disposed | | | 4 | 2 |
| In | N/O | N/A | 10. Proper cooking time and temperature | | 4 | 2 | VERMIN | | | | | | | |
| In | N/O | N/A | 11. Proper reheating procedures for hot holding | | 4 | | In | | | 23. No rodents, insects, birds, or animals | | | 4 | 2 |
| PROTECTION FROM CONTAMINATION | | | | | | | In | N/A | | 24. Vermin proofing, air curtains, self-closing doors | | | | 1 |
| In | N/O | N/A | 12. Returned and re-service of food | | | 2 | | | | | | | | |
| In | | | 13. Food: unadulterated, no spoilage, no contamination | | 4 | 2 | | | | | | | | |
| In | N/O | N/A | 14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Ammonium WAREWASH TEMP: 100F | | 4 | 2 | | | | | | | | |

| SUPERVISION / PERSONAL CLEANLINESS | | OUT | EQUIPMENT / UTENSILS / LINENS | | OUT | PERMANENT FOOD FACILITIES | | OUT |
|--|--|-----|--|--|-----|--|--|-----|
| 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 | | | 36. Equipment / utensils: installed, clean, adequate capacity | | 1 | 47. No unapproved private homes / living or sleeping quarters | | 1 |
| 27. Approved thawing methods, frozen food storage | | 1 | 37. Equipment, utensils, and linens: storage and use | | 1 | SIGNS / REQUIREMENTS | | |
| 28. Food separated and protected from contamination | | 2 | 38. Adequate ventilation and lighting; designated areas, use | | 1 | 48. Last inspection report available | | |
| 29. Washing fruits and vegetables | | 1 | 39. Thermometers provided and accurate | | 1 | 49. Food Handler Certifications available, current, and complete | | 1 |
| 30. Toxic substances properly identified, stored, used | | 1 | 40. Wiping cloths: properly used and stored | | 1 | COMPLIANCE AND ENFORCEMENT | | |
| FOOD STORAGE / DISPLAY / SERVICE | | | 41. Plumbing: properly installed, good repair | | 1 | 51. Plans approved / submitted | | |
| 31. Adequate food storage; food storage containers identified | | 1 | 42. Refuse properly disposed; facilities maintained | | 1 | 52. Permit available / current | | |
| 32. Consumer self-service | | 1 | 43. Toilet facilities: properly constructed, supplied, cleaned | | 1 | 53. Permit suspended / revoked | | |
| 33. Food properly labeled; honestly presented; menu labeling | | 1 | 44. Premises; personal item storage and cleaning item storage | | 1 | | | |



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| FACILITY NAME Domino's Pizza | DATE 11/01/2024 | PERMIT # PR0065904 |
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General Comments:

Discussed 100F ware washing. Discussed 200 ppm quaternary ammonium sanitizing. 3-compartment sink measured at 135F.

Observations:

28. Food separated and protected from contamination

Status: OUT (PTS)

Inspector Comments: All food shall be separated and protected from contamination.

Observed a mixing bowl stored inside a container of flour, contacting the food item, underneath the preparation table. Observed a scoop and sieve stored inside the same container with the handles not contacting the food item. Remove the bowl and use only approved scoops.

Violation Code - 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))

34. Utensils and equipment approved, good repair

Status: OUT (PTS)

Inspector Comments: All utensils and equipment shall be approved and in good repair.

Observed a broken pizza paddle stored on the racks near the mop sink. Replace the broken pizza paddle and maintain in good repair.

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)

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


Clean and maintain the following:

- a) The floor underneath the reach in cooler at the topping station as observed food debris build up.
- b) The fan guards inside the walk in cooler as observed dust build up.
- c) The 3-compartment sink sprayer nozzle as observed residue build up.

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,

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: Morgan Steller

PRINT



 SPECIALIST: Tamia Davidson

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114182, 114257)

43. Toilet facilities: properly constructed, supplied, cleaned

Status: OUT (PTS)

Inspector Comments: Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Observed no toilet tissue available inside of the dispenser. Provide toilet tissue to the dispenser and maintain stocked at all times.

Violation Code - Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

45. Floors, walls, ceilings: good repair / fully enclosed

Status: OUT (PTS)

Inspector Comments: Food facilities shall be fully enclosed.

Observed 2 holes towards the bottom of the wall behind the dry storage shelves adjacent to the mop sink and 2 holes in the wall underneath the 3-compartment sink around the 3-compartment sink piping. Properly seal the holes and maintain facility fully enclosed.

Violation Code - The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

49. Food Handler Certifications available, current, and complete

Status: NOTE (PTS)

Inspector Comments: NOTE: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

Observed one Food Handler Certificate to be expired as of 10/29/24. Provide verification of one valid Riverside County Food Handler Certificate to tdauidso@rivco.org within 1 week (by 11/8/2024).

Violation Code - 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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SIGNATURE



 PERSON IN CHARGE: Morgan Steller

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 SPECIALIST: Tamia Davidson

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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:

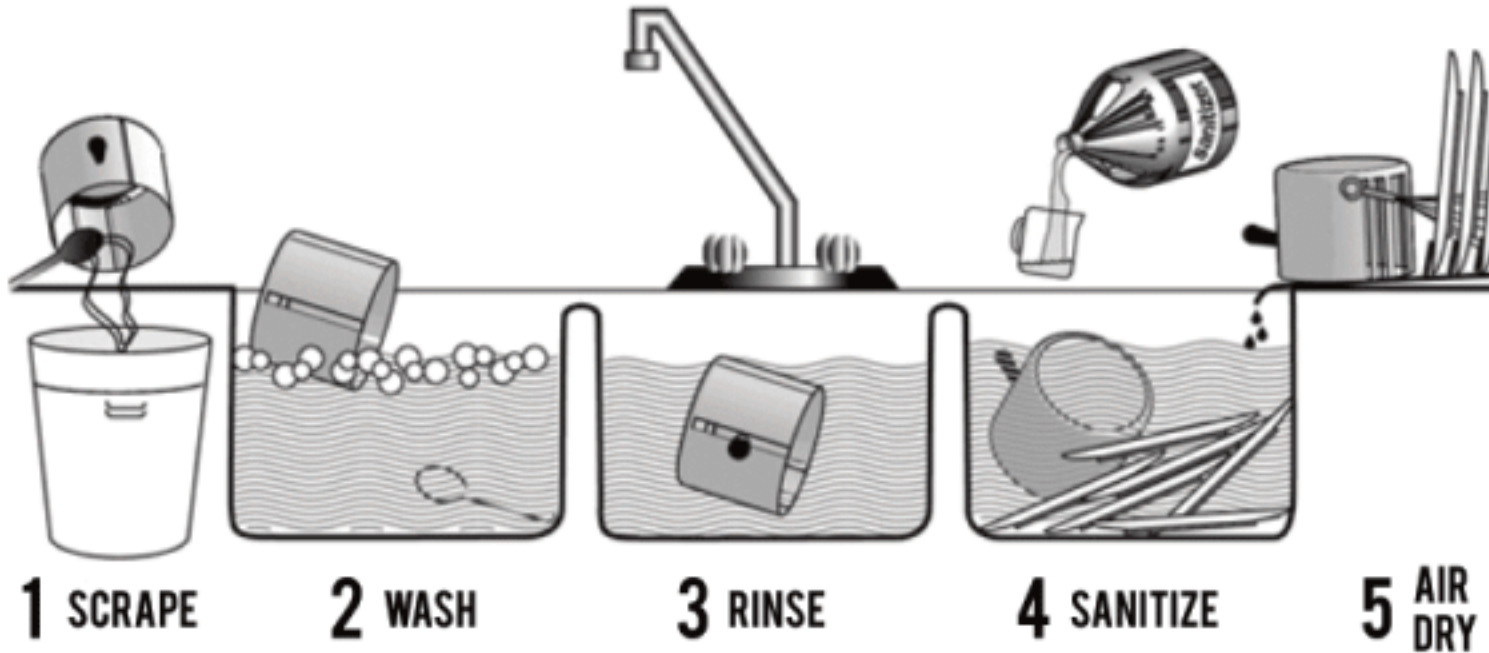
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

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
 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