



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

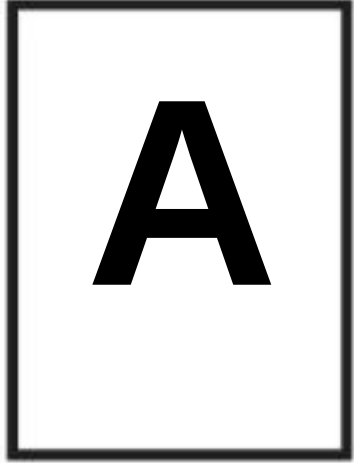
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## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Wendy's #134</b>		DATE <b>11/13/2024</b>	TIME IN <b>12:15 PM</b>	TIME OUT <b>12:45 PM</b>
FACILITY ADDRESS <b>27925 Encanto Dr Sun City, CA 92586-3306</b>		FACILITY PHONE # <b>(951) 672-2815</b>		
PERMIT HOLDER <b>Continental Food Management Inc</b>		EMAIL		
PERMIT # <b>PR0004820</b>	FACILITY DESCRIPTION <b>Restaurant 1 to 2000 sq ft</b>	EXPIRATION DATE <b>10/31/2025</b>	SPECIALIST NAME <b>Imee Fontecha</b>	DISTRICT <b>45</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 98**

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 Nikkie Berver / ServSafe				2	In		15. Food obtained from approved sources				4	2		
								In	N/O	N/A				2		
<b>EMPLOYEE HEALTH AND HYGIENIC PRACTICES</b>									In	N/O	N/A			2		
In		2. Communicable disease; reporting, restrictions, and exclusions			4		<b>CONFORMANCE WITH APPROVED PROCEDURES</b>									
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2	In		N/A	18. Compliance with variance, specialized process, and HACCP plan				2		
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	<b>CONSUMER ADVISORY</b>									
<b>PREVENTING CONTAMINATION BY HANDS</b>									In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked food				1
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	<b>SCHOOL AND HEALTHCARE PROHIBITED FOOD</b>									
In		6. Adequate handwashing facilities supplied and accessible				2	In		N/A	20. Licensed health care facilities / public and private schools; prohibited food not offered			4	2		
<b>TIME AND TEMPERATURE RELATIONSHIP</b>									<b>WATER / HOT WATER</b>							
In	N/O	N/A	7. Proper hot and cold holding temperatures		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	<b>WATER TEMPERATURE: 120F</b>									
In	N/O	N/A	9. Proper cooling methods		4	2	<b>LIQUID WASTE DISPOSAL</b>									
In	N/O	N/A	10. Proper cooking time and temperature		4	2	In		22. Sewage and wastewater properly disposed			4	2			
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		<b>VERMIN</b>									
<b>PROTECTION FROM CONTAMINATION</b>									In		23. No rodents, insects, birds, or animals			4	2	
In	N/O	N/A	12. Returned and re-service of food			2	In	N/A	24. Vermin proofing, air curtains, self-closing doors					1		
In		13. Food: unadulterated, no spoilage, no contamination			4	2	<b>WAREWASH TEMP: 130F</b>									
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		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
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								
27. Approved thawing methods, frozen food storage		1	36. Equipment / utensils: installed, clean, adequate capacity		1	47. No unapproved private homes / living or sleeping quarters		1
28. Food separated and protected from contamination		2	37. Equipment, utensils, and linens: storage and use		1	<b>SIGNS / REQUIREMENTS</b>		
29. Washing fruits and vegetables		1	38. Adequate ventilation and lighting; designated areas, use		1	48. Last inspection report available		
30. Toxic substances properly identified, stored, used		1	39. Thermometers provided and accurate		1	49. Food Handler Certifications available, current, and complete		1
<b>FOOD STORAGE / DISPLAY / SERVICE</b>								
31. Adequate food storage; food storage containers identified		1	40. Wiping cloths: properly used and stored		1	50. Grade card and signs posted, visible		
32. Consumer self-service		1	<b>PHYSICAL FACILITIES</b>					
33. Food properly labeled; honestly presented; menu labeling		1	41. Plumbing: properly installed, good repair		1	51. Plans approved / submitted		
			42. Refuse properly disposed; facilities maintained		1	52. Permit available / current		
			43. Toilet facilities: properly constructed, supplied, cleaned		1	53. Permit suspended / revoked		
			44. Premises; personal item storage and cleaning item storage		1			



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**General Comments:**

**Observations:**

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

**Status:** NOTE ( PTS)

**Inspector Comments:**

-Drive-thru window air curtain was observed to be switched off.

---Air curtain was switched to the "on" position after inspector instructed employee to turn this back on. Ensure this air curtain is "on" when drive-thru is in use during open hours.

**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:**

-Beef patty refrigerator was observed to have an ambient temperature of 54°F. The food within this unit had an internal temperature of 41°F. The two beef patty bulk containers were recently put into this unit 15 minutes prior. Management moved the two closed bulk containers of beef patties into the walk-in refrigerator.

The opened containers of beef patties that were on the top refrigeration portion of this same unit were put into a container with an ice bath underneath and checked frequently to maintain 41°F and below at all times.

--This unit has been impounded and may not be used until it receives approval from a member of this department. A red impound tag has been attached to the beef patty refrigerator. No potentially hazardous foods are permitted in this unit. A re-inspection is scheduled for November 20, 2024, to ensure the reach-in cooler maintains a temperature of 41°F or below. An earlier inspection can be arranged by contacting this department at 951-461-0284.

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

**41. Plumbing: properly installed, good repair**

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

**Inspector Comments:**

-Drain pipe of 3-compartment sink was observed to be submerged into floor sink and had tape around this piping.

---Remove tape and ensure this pipe is properly repaired to be held above floor grade by 1-inch.

**Violation Code** - All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to

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

**SIGNATURE**

*Nikkie Berver*

PERSON IN CHARGE: Nikkie Berver

PRINT

*Imee Fontecha*

SPECIALIST: Imee Fontecha

PRINT



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prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192 (b,c), 114193, 114193.1, 114199, 114201, 114269)

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<b>SIGNATURE</b>	
PERSON IN CHARGE: <u>Nikkie Berver</u>	SPECIALIST: <u>Imee Fontecha</u>
PRINT	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."

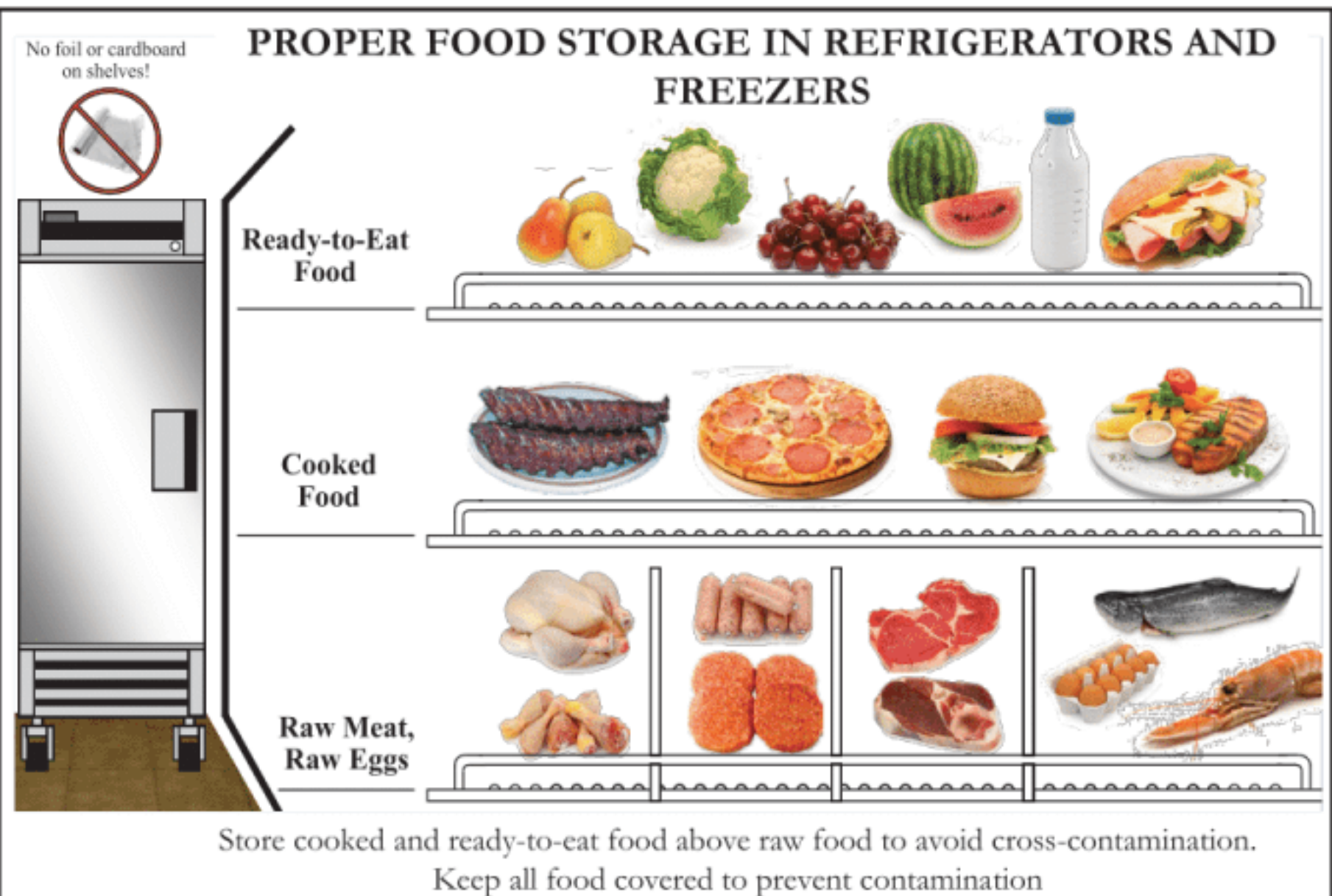
A food facility may be closed for any of the following reasons:

- 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."

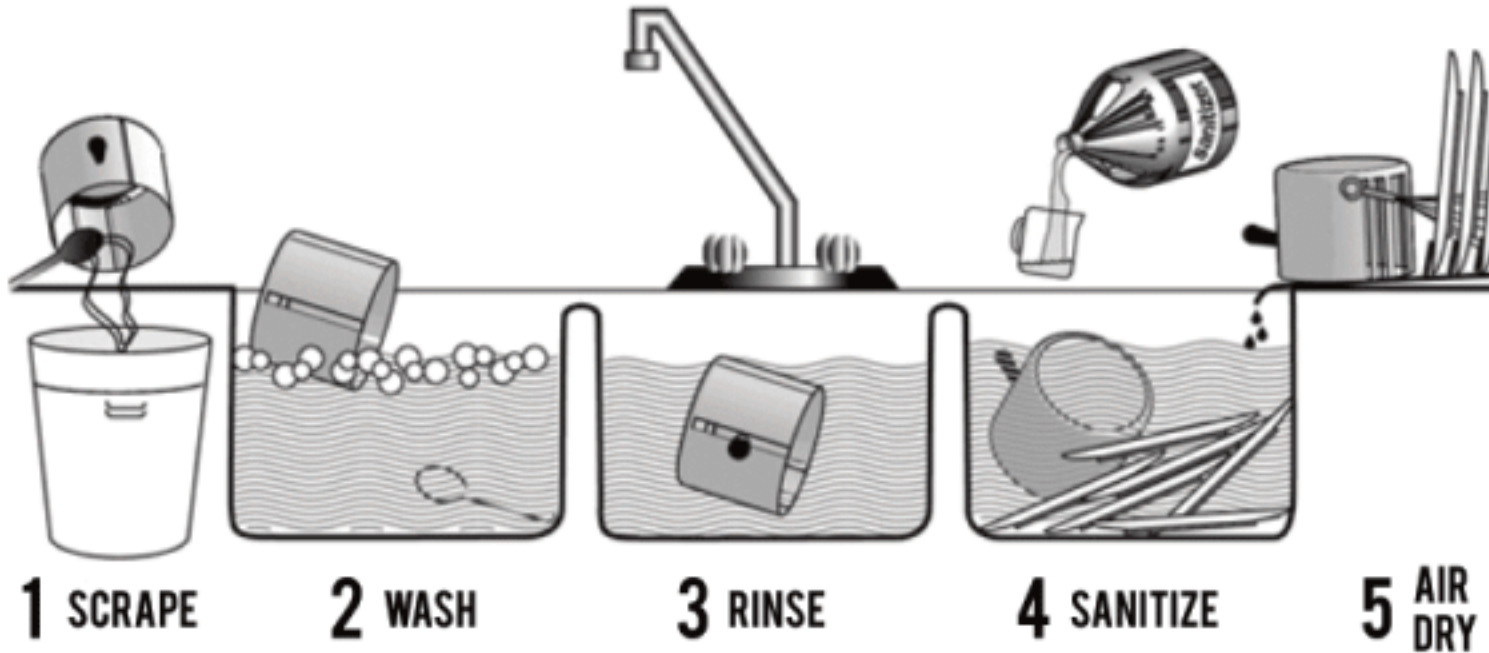
### PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



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