



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Blaze Pizza</b>			DATE <b>11/26/2024</b>	TIME IN <b>01:25 PM</b>	TIME OUT <b>03:30 PM</b>
FACILITY ADDRESS <b>3260 W Florida Ave Hemet, CA 92545-3622</b>			FACILITY PHONE # <b>(732) 814-6596</b>		
PERMIT HOLDER <b>Jordan Andrian</b>			EMAIL <b>jordan@jo-pizza.com</b>		
PERMIT # <b>PR0080142</b>	FACILITY DESCRIPTION <b>Restaurant 2001 to 5999 sq ft</b>	EXPIRATION DATE <b>11/30/2025</b>	SPECIALIST NAME <b>Elias Lopez</b>	DISTRICT <b>13</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 90**

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 Jordan Andrian/ ServSafe				2	In		15. Food obtained from approved sources				4	2
						EXP:08/11/2028	In	N/O	N/A	16. Compliance with shellstock tags, condition, display				2
<b>EMPLOYEE HEALTH AND HYGIENIC PRACTICES</b>							In	N/O	N/A	17. Compliance with Gulf Oyster regulations				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	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	<b>WATER TEMPERATURE: 124F</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								
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Ammonia      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
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>			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	<b>SIGNS / REQUIREMENTS</b>		
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	<b>COMPLIANCE AND ENFORCEMENT</b>		
<b>FOOD STORAGE / DISPLAY / SERVICE</b>			<b>PHYSICAL FACILITIES</b>			51. Plans approved / submitted		
31. Adequate food storage; food storage containers identified		1	41. Plumbing: properly installed, good repair		1	52. Permit available / current		
32. Consumer self-service		1	42. Refuse properly disposed; facilities maintained		1	53. Permit suspended / revoked		
33. Food properly labeled; honestly presented; menu labeling		1	43. Toilet facilities: properly constructed, supplied, cleaned		1			
			44. Premises; personal item storage and cleaning item storage		1			



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**General Comments:**

An investigation was conducted as result of a complaint (complaint # CO1001864). See complaint for more details.

**Observations:**

**6. Adequate handwashing facilities supplied and accessible**

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

**Inspector Comments:** Observed the back handwashing sink to be block by a standing rack. Instruction was given to relocate the rack and not block any handwashing sink in the facility.

**Violation Code** - Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

**7. Proper hot and cold holding temperatures**

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

**Inspector Comments:** All potentially hazardous foods shall be kept cold at 41F or below, or kept hot at 135F or above. Observed the following:

- In the cold top unit in the front, observed 2 metal containers of White sauce to have an internal temperature of 47F. Per the labels on the containers, they have been in the unit since Sunday 11/24/2024. Instruction was given to discard the White sauce.

- In the same cold top unit, observed 2 lbs of mozzarella cheese to have an internal temperature of 51F. An employee stated the cheese had been in the unit for 1 hour prior to inspection. Instruction was given to relocate the cheese to the walk-in cooler to rapidly cool to 41F or below. The cold top unit was observed to be holding at 48F. At this time the cold top unit is impounded. Ensure to relocate a potentially hazardous foods to a separate refrigeration unit until the above unit is repair in an approved manner. A reinspection to determine if the cold top unit is repair is set for 12-3-2024.

**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)

**34. Utensils and equipment approved, good repair**

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

**Inspector Comments:** Maintain all utensils and equipment to be in good repair at all times. Repair the below listed items in an approved manner. Observed the following:

- Ice build up in the walk in freezer.

- Torn gaskets in the front reach-in cooler.

**Violation Code** - All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132,

**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**

PERSON IN CHARGE: Joshua Haro

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SPECIALIST: Elias Lopez

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114133, 114137, 114175, 114177, 114257)

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

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

**Inspector Comments:** Maintain all utensils and equipment clean and in good condition. Remove residue, debris, and dust from the below items. Observed the following:

- The ice chute at the soda machine.
- The walls in the walk-in cooler.
- The dough pressers in the front.
- Inside the reach-in coolers in the front.

**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)

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

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

**Inspector Comments:** Observed the following:

- The beer dispenser in the front has a flex line going to an adjacent floor sink. Install a rigid drain line that leads to an approved floor sink with at least 1 inch air gap.
- The drain line at the 3 compartment sink observed inside the floor sink. Raise the drain line to allow for a 1 inch air gap.

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

**43. Toilet facilities: properly constructed, supplied, cleaned**

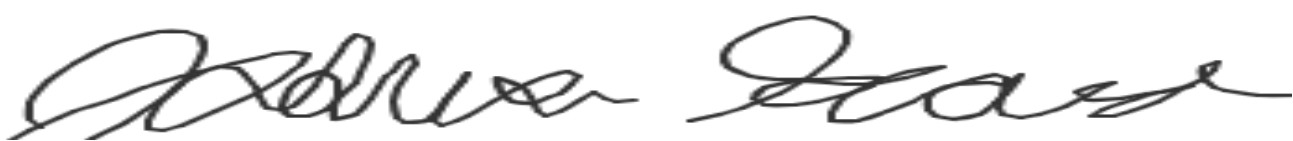
**Status:** NOTE ( PTS) **Type:** Violation

**Inspector Comments:** The hot water from the automatic handwashing sink in the womens restroom observed to reach a maximum of 70F. Instruction was given to raise the hot water for the automatic handwashing sink to be between 100-108F for proper handwashing.

**Violation Code** - Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a

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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)

**44. Premises; personal item storage and cleaning item storage**

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

**Inspector Comments:** Observed a container of Vodka Sauce that an employee stated was the owners and not part of the store for sale. Instruction was given to relocate any personal food items to the walk in cooler in a separate container that is labeled for employee use.

**Violation Code** - Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be store in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

**49. Food Handler Certifications available, current, and complete**

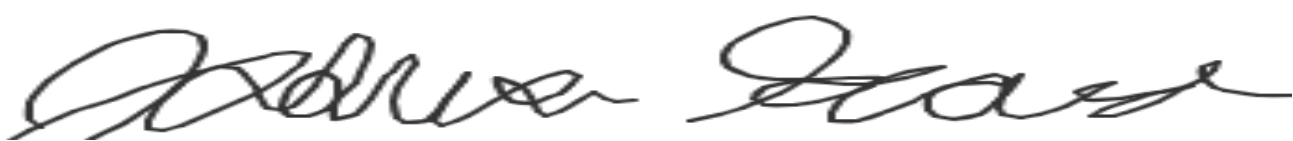
**Status:** OUT ( PTS) **Type:** Violation

**Inspector Comments:** Observed multiple missing food handler cards. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate. Provide valid Riverside County Food Handler Cards within one week (12-3-2024) to elialopez@rivco.org. Failure to comply may result in further enforcement being taken.

**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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## 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."

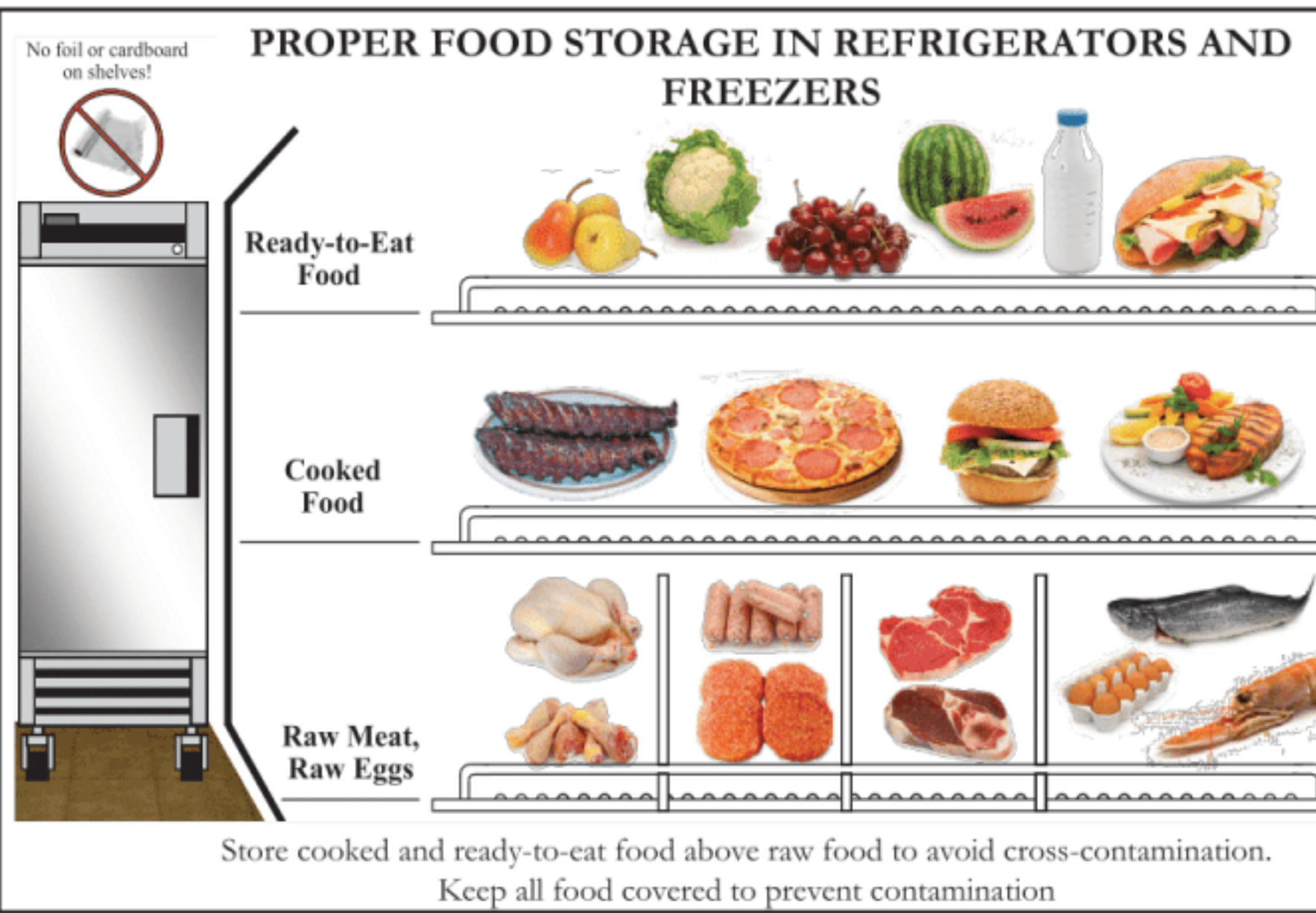
A food facility may be closed for any of the following reasons:

- 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."

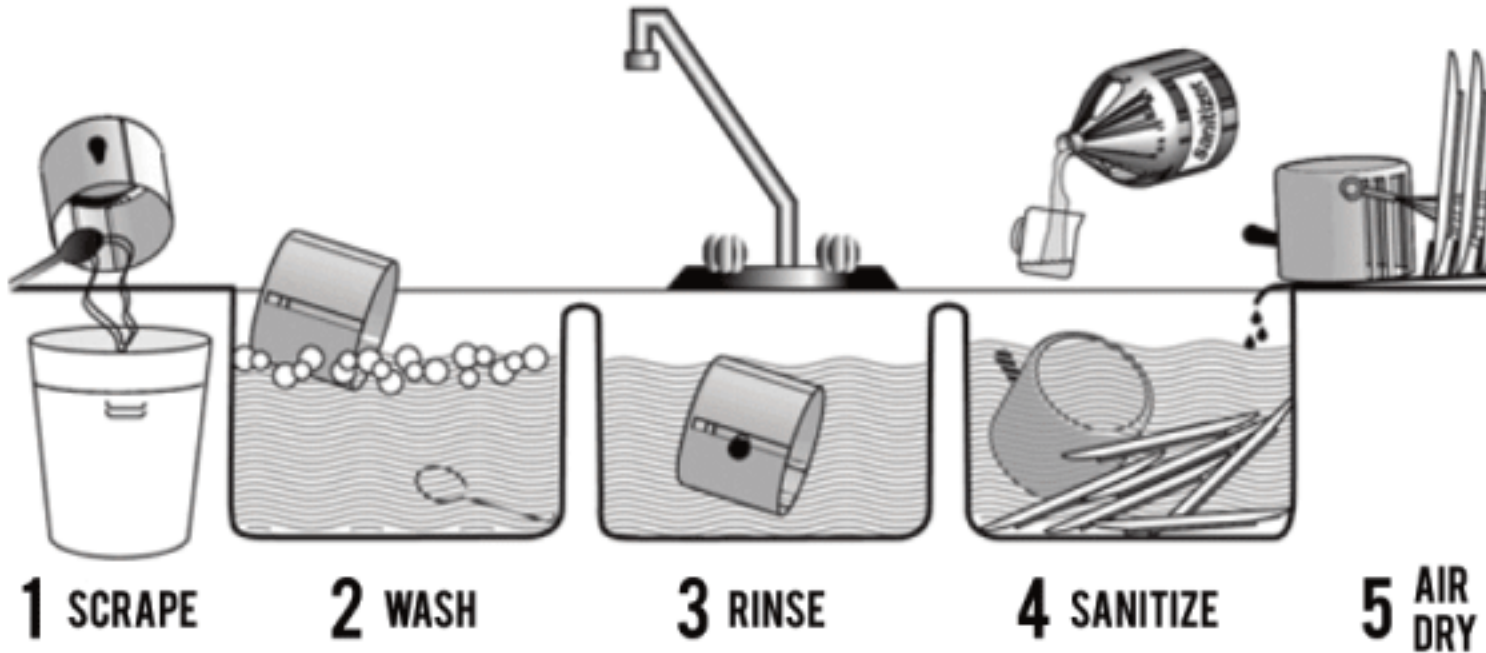
### PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



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