



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Speedway #1198		DATE 12/18/2024	TIME IN 02:45 PM	TIME OUT 05:15 PM
FACILITY ADDRESS 6970 Van Buren Blvd Riverside, CA 92503-1402		FACILITY PHONE # (210) 626-7129		
PERMIT HOLDER Western Refining Retail LLC		EMAIL 0001198@stores.speedway.com		
PERMIT # PR0081135	FACILITY DESCRIPTION Food Market 2001 to 5999 sq ft	EXPIRATION DATE 03/31/2025	SPECIALIST NAME Nicole Gragasin	DISTRICT 3
		SERVICE Routine Inspection	REINSPECTION DATE 12/24/2024	

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 92

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 Ben Avila / ServSafe				2	In	15. Food obtained from approved sources				4	2		
							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	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	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	X	4	2	In	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: 136F								
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):Ammonia WAREWASH TEMP:		4	2	LIQUID WASTE DISPOSAL								
In	22. Sewage and wastewater properly disposed				4	2	VERMIN								
In	23. No rodents, insects, birds, or animals				4	2	24. Vermin proofing, air curtains, self-closing doors								
In	N/O	N/A											1		

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	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	41. Plumbing: properly installed, good repair		1	51. Plans approved / submitted		
32. Consumer self-service		1	42. Refuse properly disposed; facilities maintained		1	52. Permit available / current		
33. Food properly labeled; honestly presented; menu labeling		1	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:

A joint Routine Inspection was conducted with J. Chavez today.

Please discontinue use of WIC until repaired. An Impound Tag has been posted and shall remain until removed by a member of this department. A followup will be conducted by 12/24/24 to verify compliance. Please contact the main office at (951)358-5172 if you have any questions or ready to be inspected prior to the followup date.

Observations:

7. Proper hot and cold holding temperatures

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

Inspector Comments: Observed the following food items at the WIC held above 41F:

- Packaged Deluxe Cheese 47F (4 packages)
- Burritos 47F (1 box)
- Mini Tacos 48F (2 boxes)
- Chicken Wraps 48F (1 box)
- Polish Sausage 48F (2 boxes)
- Hot Dogs 48F (3 boxes)
- Taquitos including the following flavors: Gogo Steak, Philly Cheesesteak, Chicken, Jalapeno Cream Cheese, Taco Cheese, Buffalo Chicken 46-48F (11 boxes)
- Sliced Cheese - 48F (2 blocks)
- Cheeseburger 48F (1box)
- Creamer Bags 48F (3 bags)
- Mocha Latte Bags 48F (3bags)
- Lunchables 48F (3 boxes)
- Babybell Cheese 48F (1 box)
- Packaged Bean & Cheese Burritos 49F (4 burritos)

WIC observed with ambient air temperature 48F. Discard all food items observed above 41F or below. COS: EHS observed PIC discard all food items into dumpster.

Observed BBQ Rib Hoagies at the Hot Warmer Display Cabinet at 119-129F. Hot Cabinet observed at ambient air temperature 145F and all other food items in unit observed at proper hot holding temperature. Discard all PHF held lower than 135F. COS: PIC discarded hoagies observed out of temperature.



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)

25. Person in charge present and performs duties, demonstration of knowledge

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

Inspector Comments: Units have not been monitored during shift for refrigeration equipment and/or food temperatures.

Upon discussion with PIC, EHS was not able to verify proper knowledge of required cold holding temperatures and thawing temperature ranges. The PIC shall be knowledgeable of all food safety requirements and all employees shall be trained in food temperature danger zones.

SIGNATURE	
	
PERSON IN CHARGE: <u>Marcella F.</u>	SPECIALIST: <u>Nicole Gragasin</u>
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Violation Code - A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945, 113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

34. Utensils and equipment approved, good repair

Status: OUT (PTS) **Type:** Impound.

Inspector Comments: Observed WIC ambient air temperature at 48F. Discontinue use of WIC until repaired and able to properly cold hold PHF at 41F or below. An impound tag has been placed on unit. Tag may be removed only by a Health Department official.

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

42. Refuse properly disposed; facilities maintained

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

Inspector Comments: Observed heavily soiled mop water in mop bucket. Discard used mop water and refrain from using soiled mop water during use.

Violation Code - All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

SIGNATURE

PERSON IN CHARGE: Marcella F.

PRINT

SPECIALIST: Nicole Gragasin

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REASONS FOR IMMEDIATE FACILITY CLOSURE

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 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 time frames.

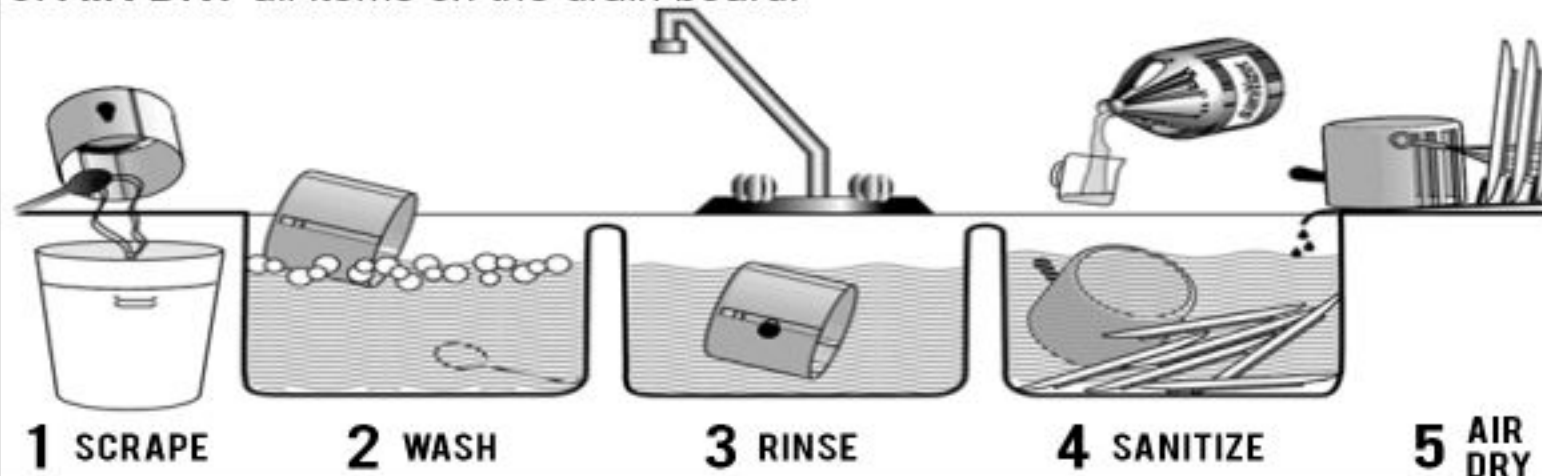
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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 FOOD THAWING METHODS



- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours
- As part of the cooking process



9 MAJOR FOOD ALLERGENS

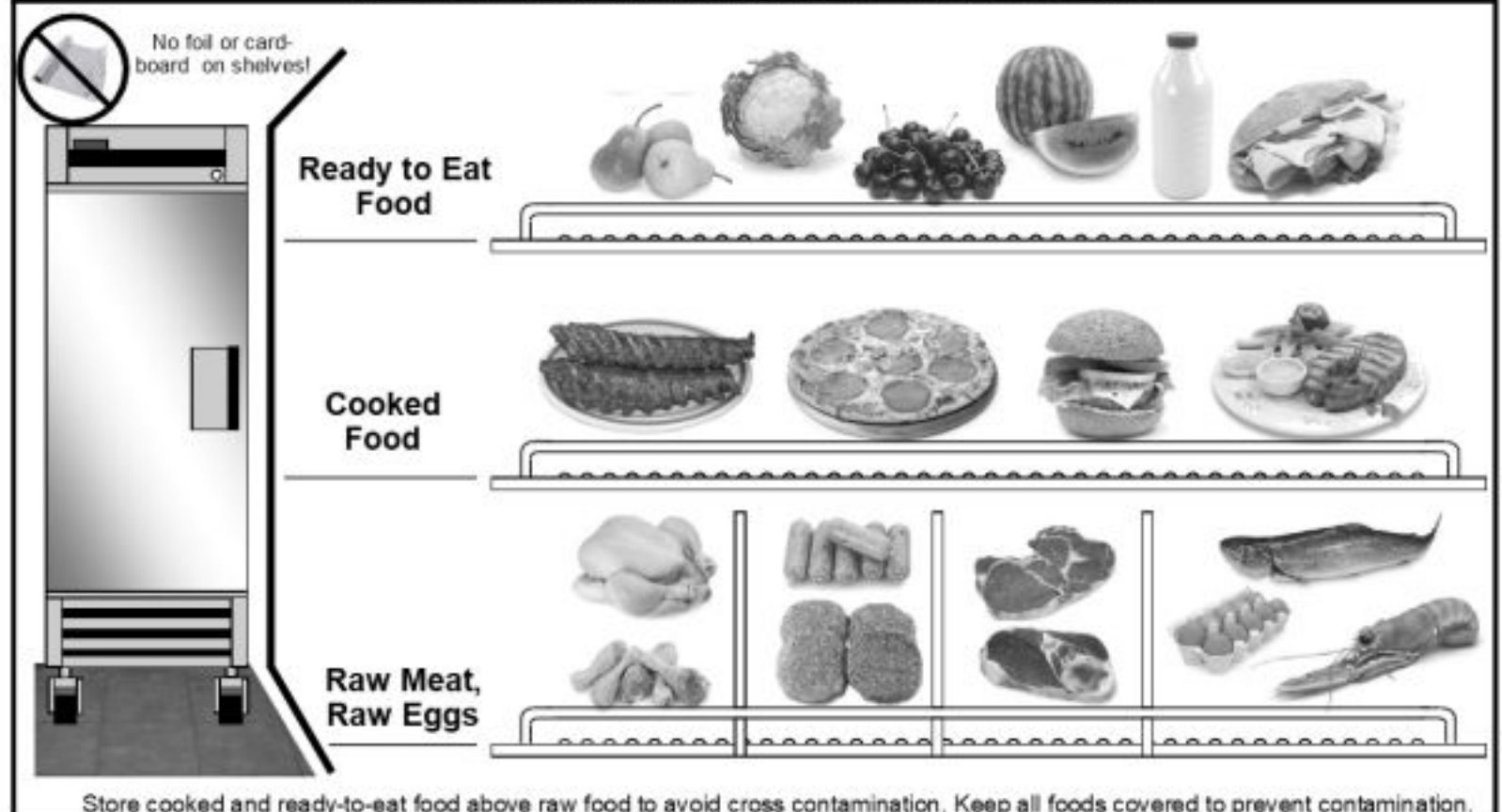
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F	145°F	145°F	145°F	155°F	155°F	165°F	165°F
for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



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.

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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
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PALM SPRINGS
554 S Paseo Dorotea
Palm Springs, CA 92264
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4065 County Circle Dr #104
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