



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Wendy's #9415</b>			DATE <b>01/31/2025</b>	TIME IN <b>02:30 PM</b>	TIME OUT <b>03:45 PM</b>
FACILITY ADDRESS <b>525 Highland Springs Ave Beaumont, CA 92223-2541</b>			FACILITY PHONE # <b>(949) 858-9191</b>		
PERMIT HOLDER <b>Cotti Foods California Inc</b>			EMAIL <b>whoo9415@cottifoods.net</b>		
PERMIT # <b>PR0064676</b>	FACILITY DESCRIPTION <b>Restaurant 2001 to 5999 sq ft</b>	EXPIRATION DATE <b>05/31/2025</b>	SPECIALIST NAME <b>Antonio Islas</b>	DISTRICT <b>12</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 Mario S/SS			2	In		15. Food obtained from approved sources			2
					EXP:12/20/2025	In	N/O	N/A			2
						In	N/O	N/A			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	4. Proper eating, tasting, drinking, or tobacco use			2	CONSUMER ADVISORY					
PREVENTING CONTAMINATION BY HANDS						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	SCHOOL AND HEALTHCARE PROHIBITED FOOD					
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
TIME AND TEMPERATURE RELATIONSHIP						WATER / HOT WATER					
In	N/O	N/A		4	2	In		21. Hot and cold water available		4	2
In	N/O	N/A		4	2			WATER TEMPERATURE: 127F			
In	N/O	N/A		4	2	LIQUID WASTE DISPOSAL					
In	N/O	N/A		4		In		22. Sewage and wastewater properly disposed		4	2
PROTECTION FROM CONTAMINATION						VERMIN					
In	N/O	N/A			2	In		23. No rodents, insects, birds, or animals		4	2
In				4	2	In	N/A	24. Vermin proofing, air curtains, self-closing doors			1
In	N/O	N/A		4	2						
		SANITIZER (ppm):200 Ammonia      WAREWASH TEMP: 110F									

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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FACILITY NAME Wendy's #9415	DATE 01/31/2025	PERMIT # PR0064676
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**General Comments:**

**Observations:**

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

**Status:** OUT ( PTS)

**Inspector Comments:** Observed an accumulation of ice on the interior door frame of the walk-in freezer. Remove this ice accumulation to ensure the door closes in a secure manner.

**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)

**Inspector Comments:** - Properly repair the leaking faucets to the prep sink and utensil sink.

- Provide an approved air gap between the pipe ends and the floorsink drain below the drive through area drink dispenser. The pipe ends are currently recessed below the edge of the floorsink drain.

**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)

**SIGNATURE**

PERSON IN CHARGE: Mario S

PRINT

SPECIALIST: Antonio Islas

PRINT

## 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.

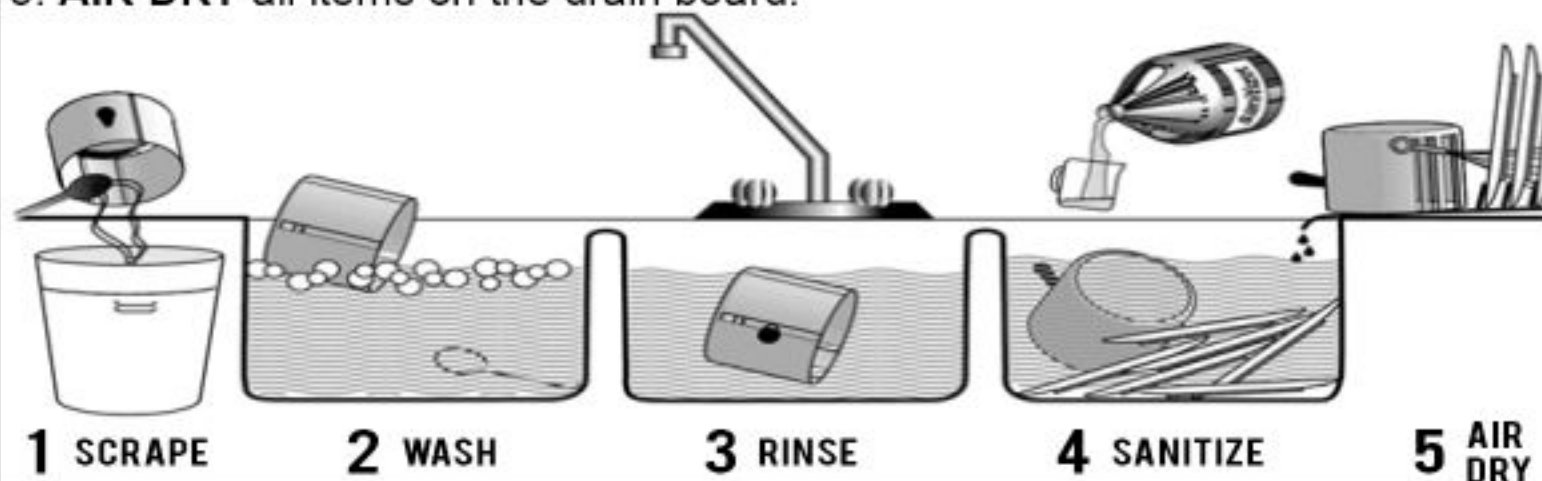
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

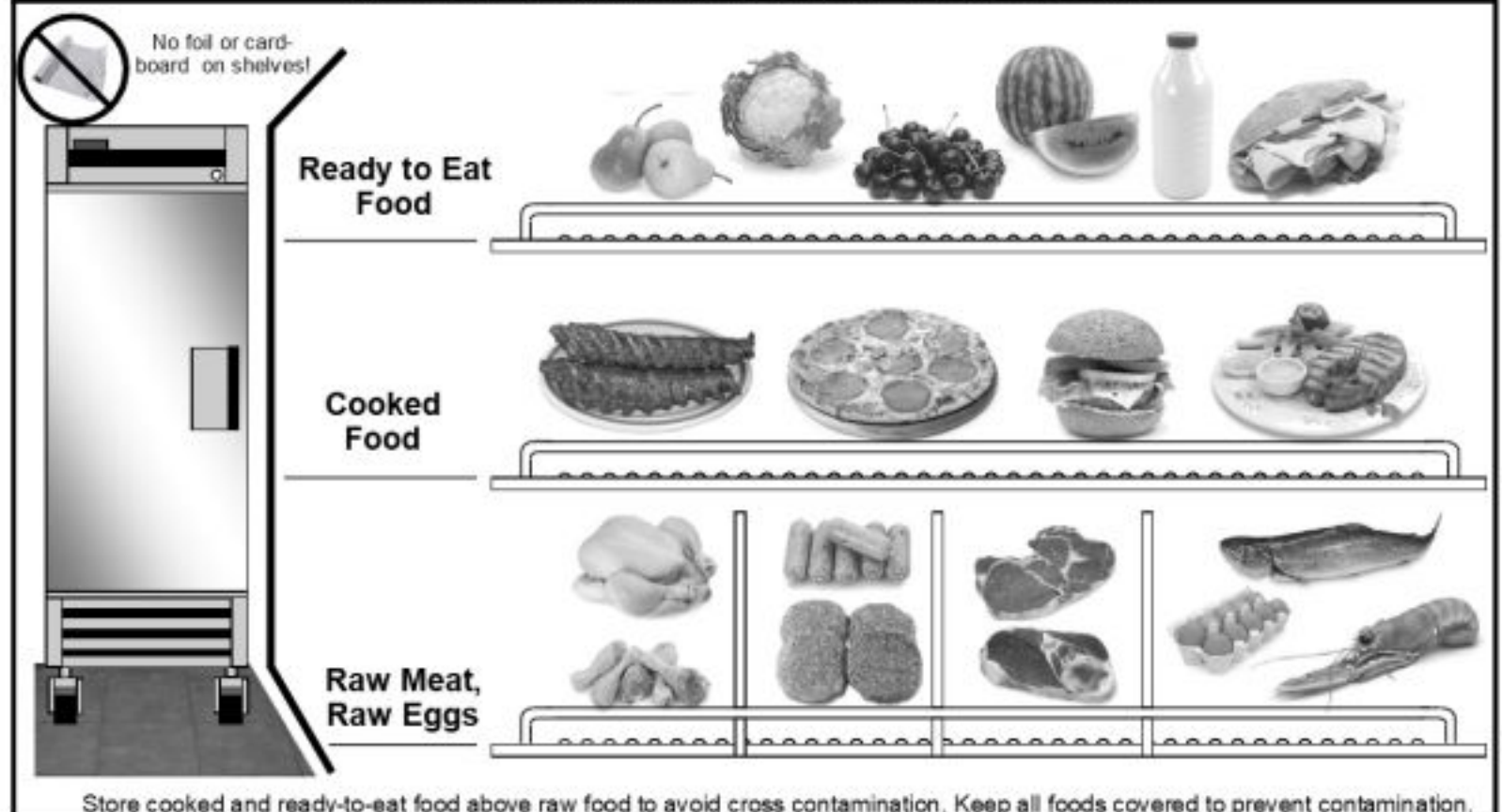
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

## 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](http://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  
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