



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

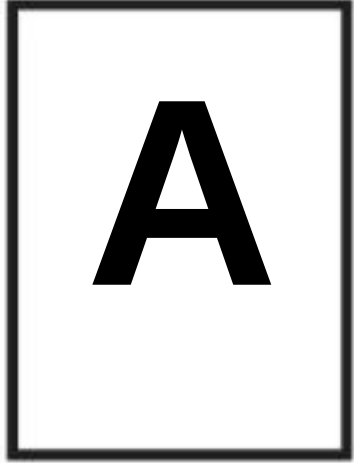
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## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Blaze Pizza</b>				DATE <b>03/05/2025</b>	TIME IN <b>11:00 AM</b>	TIME OUT <b>11:45 AM</b>
FACILITY ADDRESS <b>28210 Clinton Keith Rd Ste 600 Murrieta, CA 92563-4549</b>				FACILITY PHONE # <b>(951) 894-1258</b>		
PERMIT HOLDER <b>R &amp; J Restaurants LLC</b>				EMAIL <b>simplyinnovate@gmail.com</b>		
PERMIT # <b>PR0086227</b>	FACILITY DESCRIPTION <b>Restaurant 2001 to 5999 sq ft</b>	EXPIRATION DATE <b>11/30/2025</b>	SPECIALIST NAME <b>Luan Le</b>	DISTRICT <b>43</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 99**

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 Amber French Jones/ServSafe				2	In		15. Food obtained from approved sources				4	2	
				EXP:08/02/2025			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		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: 123F</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		N/O	N/A	23. No rodents, insects, birds, or animals			4	2
In		N/O	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: 100F</b>								
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2	<b>SANITIZER (ppm):200 Ammonia</b>								

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	50. Grade card and signs posted, visible		
<b>FOOD STORAGE / DISPLAY / SERVICE</b>			<b>PHYSICAL FACILITIES</b>			<b>COMPLIANCE AND ENFORCEMENT</b>		
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			



**COUNTY OF RIVERSIDE  
DEPARTMENT OF ENVIRONMENTAL HEALTH**

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**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME Blaze Pizza	DATE 03/05/2025	PERMIT # PR0086227
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**General Comments:**

**Observations:**

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

**Status:** OUT (1 PTS)

**Inspector Comments:**

Clean the following items in approved manner to eliminate stains, build up and grimes:

- The inside of the cold holding prep tables at the front area
- The pool of water on the floor next to the front cold holding prep table.
- The back splash behind the soda nozzle of the self-service soda machine.
- The standing dough mixer and adjacent back wall.
- The faucets and caulking around the hand washing sink. Reseal with new sealant between the splash guard and hand sink basin if needed.
- All floor sinks in the facility.
- Wall and floor below the 3-comp sink
- Lids and outside for the bulk ingredients containers.

**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)

**37. Equipment, utensils, and linens: storage and use**

**Status:** NOTE ( PTS)

**Inspector Comments:**

Note:

- Observed clean whisk hung with the food contact surface touching the hook. Store this utensil in a clean and empty with the handle up to prevent possible contamination.

**Violation Code** - Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b) 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

**SIGNATURE**

PERSON IN CHARGE: Amber French-Jones

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SPECIALIST: Luan Le

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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.

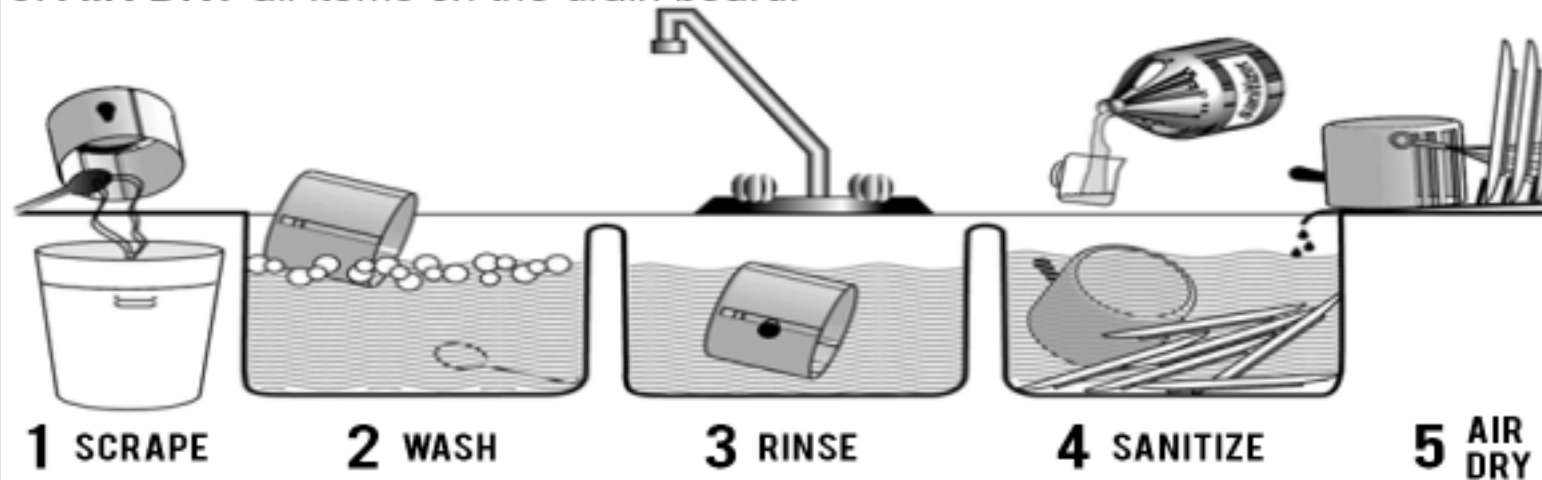
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

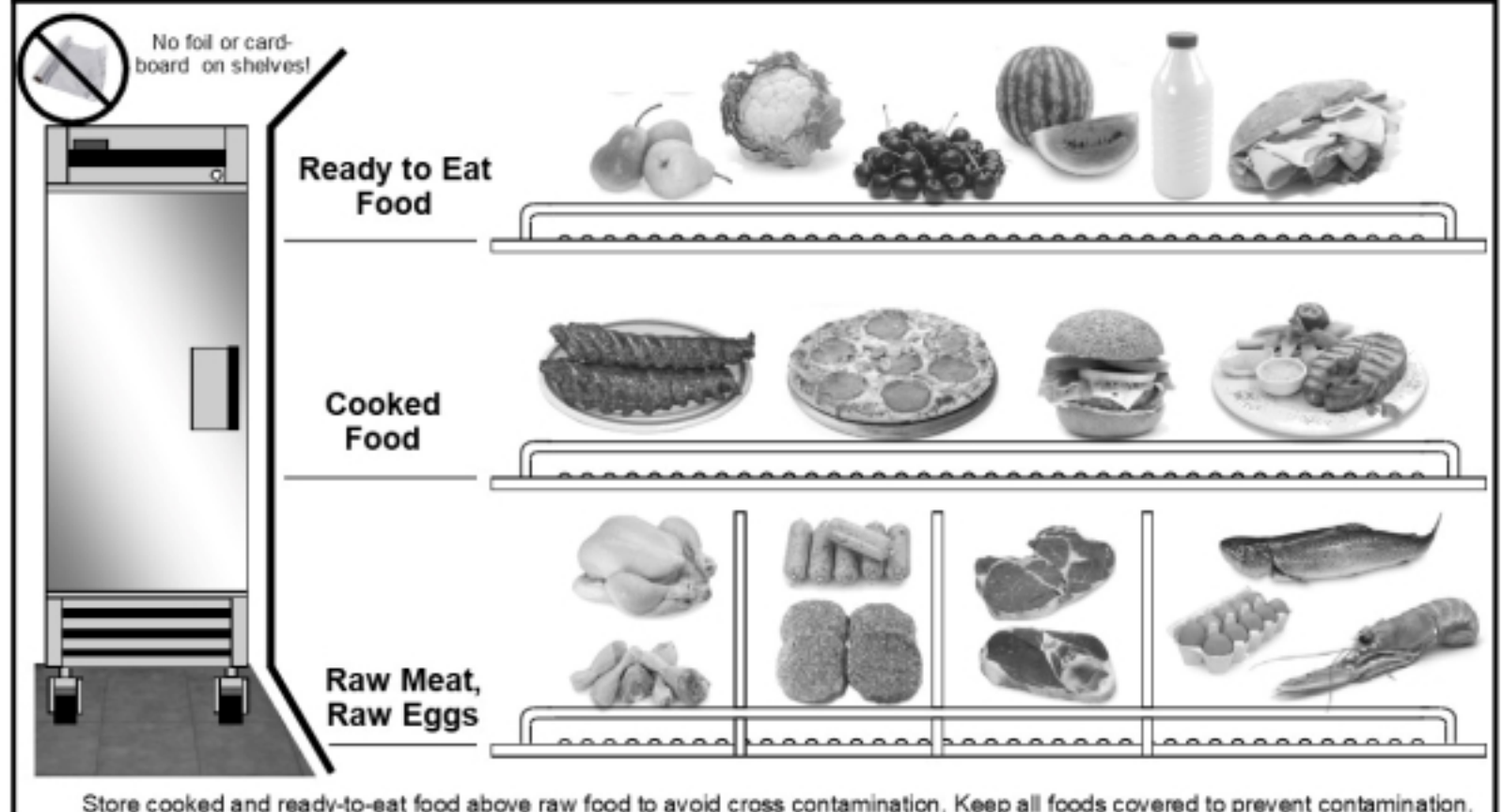
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

## 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