



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

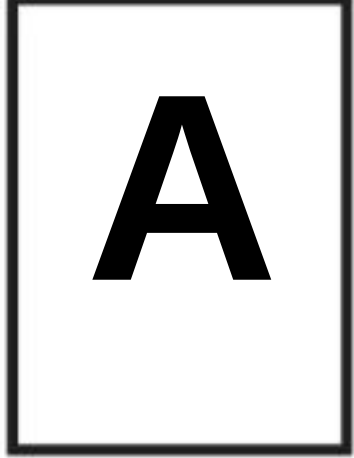
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FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Speedway Express				DATE 03/07/2025	TIME IN 02:20 PM	TIME OUT 02:45 PM
FACILITY ADDRESS 24991 Sunnymead Blvd Moreno Valley, CA 92553-3711				FACILITY PHONE # (909) 717-5502		
PERMIT HOLDER TMSO Inc				EMAIL 353@carenterprisesinc.net		
PERMIT # PR0059093	FACILITY DESCRIPTION Food Market 1 to 2000 sq ft	EXPIRATION DATE 05/31/2025	SPECIALIST NAME Tamia Davidson	DISTRICT 17	SERVICE Routine Inspection	REINSPECTION DATE Next Routine

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 97

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			2	In		15. Food obtained from approved sources		4	2
			EXP:			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	CONSUMER ADVISORY					
In	N/O	4. Proper eating, tasting, drinking, or tobacco use			2	In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked food			1
PREVENTING CONTAMINATION BY HANDS						SCHOOL AND HEALTHCARE PROHIBITED FOOD					
In	N/O	5. Hands clean and properly washed; gloves used properly		4	2	In	N/A	20. Licensed health care facilities / public and private schools; prohibited food not offered		4	2
In		6. Adequate handwashing facilities supplied and accessible			2	WATER / HOT WATER					
TIME AND TEMPERATURE RELATIONSHIP						In		21. Hot and cold water available		4	2
In	N/O	N/A		4	2	WATER TEMPERATURE: 120F					
In	N/O	N/A		4	2	LIQUID WASTE DISPOSAL					
In	N/O	N/A		4	2	In		22. Sewage and wastewater properly disposed		4	2
In	N/O	N/A		4	2	VERMIN					
In	N/O	N/A		4	2	In		23. No rodents, insects, birds, or animals		4	2
SANITIZER (ppm):100 Chlorine WAREWASH TEMP: 100F						In	N/A	24. Vermin proofing, air curtains, self-closing doors			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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FACILITY NAME Speedway Express	DATE 03/07/2025	PERMIT # PR0059093
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General Comments:

Discussed 100F ware washing. Discussed 100ppm chlorine sanitizing. 3-compartment sink measured at 120F.

Observations:

1. Food safety certification

Status: OUT (2 PTS)

Inspector Comments: Maintain at least one valid food manager certification on-site.

No food manager certificate was available during inspection. Maintain at least one valid food manager certification on-site. Provide verification of an employee registering for an approved food manager certification course within 1 week (by 3/14/2025) and verification of a valid food manager certificate within 30 days (by 4/6/2025) to tdavidso@rivco.org.

Violation Code - Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

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

Status: OUT (1 PTS)

Inspector Comments: Facility shall only use approved pest control measures.

Observed Spectracide Bug Stop stored at the chemical storage near the 3-compartment sink. Remove the Bug Stop from the facility and ensure only approved methods of pest control are used in the facility.

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)

SIGNATURE

PERSON IN CHARGE: Lisa Blalark

PRINT

SPECIALIST: Tamia Davidson

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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.

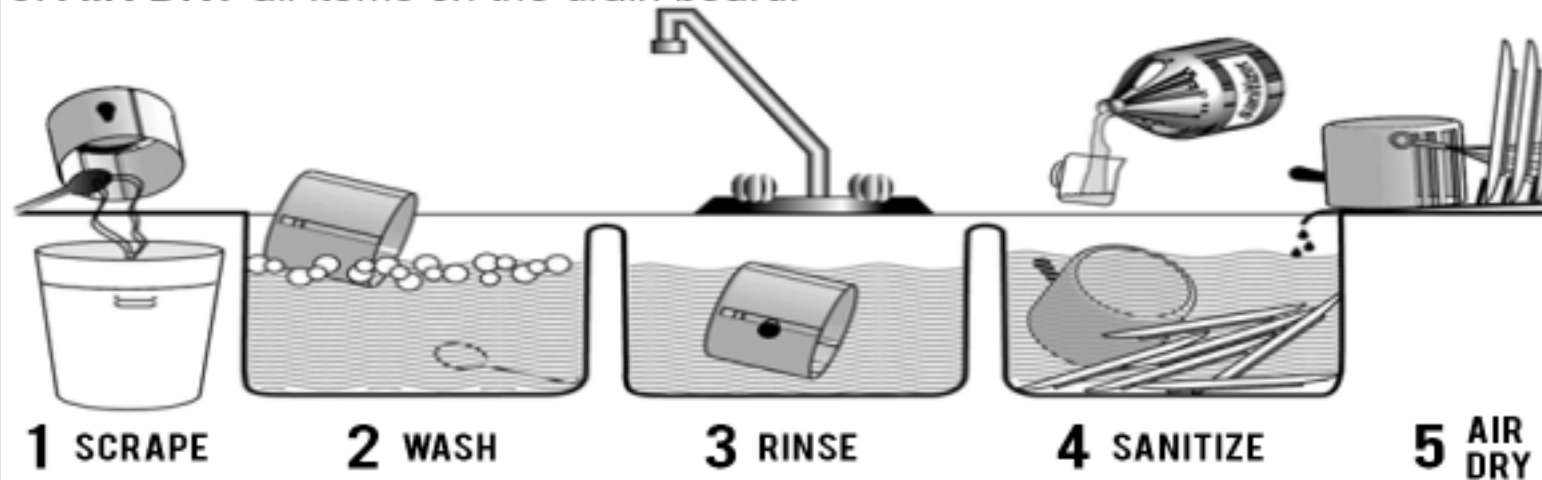
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

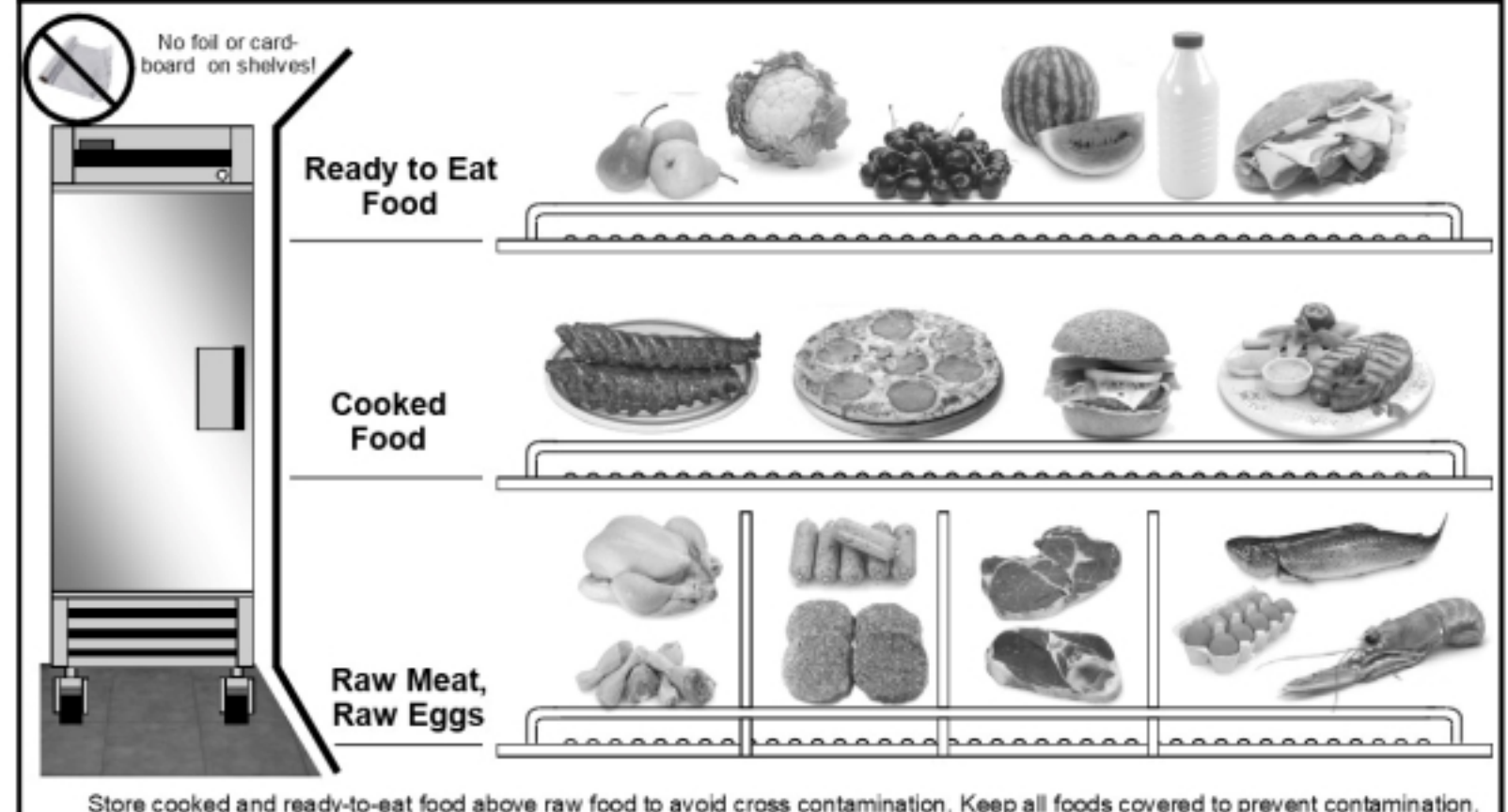
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

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.

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