



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Blaze Pizza				DATE 03/11/2025	TIME IN 01:00 PM	TIME OUT 02:30 PM
FACILITY ADDRESS 10920 Magnolia Ave Ste 107 Riverside, CA 92505-3018				FACILITY PHONE # (949) 682-9399		
PERMIT HOLDER R & J Restaurants LLC				EMAIL simplyinnovate@gmail.com		
PERMIT # PR0076192	FACILITY DESCRIPTION Restaurant 2001 to 5999 sq ft	EXPIRATION DATE 12/31/2025	SPECIALIST NAME Claudia Tovar	DISTRICT 4	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 93

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 Jeremy Freely.SS				2	In	15. Food obtained from approved sources				4	2			
				EXP:10/06/2029			In	N/O	N/A	16. Compliance with shellstock tags, condition, display				2		
EMPLOYEE HEALTH AND HYGIENIC PRACTICES							In	N/O	N/A	17. Compliance with Gulf Oyster regulations				2		
In		2. Communicable disease; reporting, restrictions, and exclusions			4		CONFORMANCE WITH APPROVED PROCEDURES									
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	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	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	WATER TEMPERATURE: 122F								
In	N/O	N/A	9. Proper cooling methods			4	2	LIQUID WASTE DISPOSAL								
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		VERMIN								
PROTECTION FROM CONTAMINATION							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	GENERAL FOOD SAFETY REQUIREMENTS									
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Ammonia WAREWASH TEMP:			4	2	25. Person in charge present and performs duties, demonstration of knowledge			2	EQUIPMENT / UTENSILS / LINENS				
SUPERVISION / PERSONAL CLEANLINESS							26. Personal cleanliness and hair restraints			1	PHYSICAL FACILITIES					
GENERAL FOOD SAFETY REQUIREMENTS							27. Approved thawing methods, frozen food storage			1	41. Plumbing: properly installed, good repair			1	PERMANENT FOOD FACILITIES	
FOOD STORAGE / DISPLAY / SERVICE							28. Food separated and protected from contamination			2	42. Refuse properly disposed; facilities maintained			1	45. Floors, walls, ceilings: good repair / fully enclosed	
FOOD STORAGE / DISPLAY / SERVICE							29. Washing fruits and vegetables			1	43. Toilet facilities: properly constructed, supplied, cleaned			1	46. Floors, walls, and ceilings: clean	
FOOD STORAGE / DISPLAY / SERVICE							30. Toxic substances properly identified, stored, used			1	44. Premises; personal item storage and cleaning item storage			1	47. No unapproved private homes / living or sleeping quarters	
FOOD STORAGE / DISPLAY / SERVICE							31. Adequate food storage; food storage containers identified			1	SIGNS / REQUIREMENTS					
FOOD STORAGE / DISPLAY / SERVICE							32. Consumer self-service			1	48. Last inspection report available				49. Food Handler Certifications available, current, and complete	
FOOD STORAGE / DISPLAY / SERVICE							33. Food properly labeled; honestly presented; menu labeling			1	49. Food Handler Certifications available, current, and complete			1	COMPLIANCE AND ENFORCEMENT	
FOOD STORAGE / DISPLAY / SERVICE							33. Food properly labeled; honestly presented; menu labeling			1	50. Grade card and signs posted, visible				51. Plans approved / submitted	
FOOD STORAGE / DISPLAY / SERVICE							33. Food properly labeled; honestly presented; menu labeling			1	51. Plans approved / submitted				52. Permit available / current	
FOOD STORAGE / DISPLAY / SERVICE							33. Food properly labeled; honestly presented; menu labeling			1	52. Permit available / current				53. Permit suspended / revoked	



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General Comments:

Routine Inspection in conjunction with a complaint investigation.

Observations:

21. Hot and cold water available

Status: OUT (2 PTS) **Type:** Repeat.

Inspector Comments: Handwashing sink in front area did not have cold water available. Informed operator and cold water was turned back on. Potable supply of hot and cold water shall be provided at all times.

Violation Code - An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

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

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed accumulation of food debris the following equipment:

- Gaskets and handles of cold table behind the counter.
- Gaskets and handles of reach in refrigerator and freezer at the dry stage area.
- Food preparation table by dough machine.

Clean the equipment mentioned above in an approved manner, and maintain clean to avoid accumulation of food debris, All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

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 (1 PTS) **Type:** Violation

Inspector Comments: Observed leak at hand sink faucet in the front area. Repair leak at hand sink faucet in an approved manner.

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)

42. Refuse properly disposed; facilities maintained

Status: OUT (1 PTS) **Type:** Corrected On Site.

Inspector Comments: Observed multiple cardboard boxes on the floor next to hand sink at the dry storage area. Remove cardboard boxes from the floor, and ensure cardboard boxes are being properly disposed. Operator was informed and it was corrected on site.

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: <u>Jeremey Freely</u>	SPECIALIST: <u>Claudia Tovar</u>
PRINT	PRINT



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44. Premises; personal item storage and cleaning item storage

Status: OUT (1 PTS) **Type:** Corrected On Site.

Inspector Comments: Observed a scarf on top of food related items by cash register. Ensure all personal belongings are stored in an approved designated area or inside lockers. Corrected onsite.

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)

46. Floors, walls, and ceilings: clean

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed accumulation of food debris in the following areas:

- behind the counter floor, under cold table equipment and corners.
- Floor by soda boxes on the back area, and corners.
- Floor by dough preparation table, and corners.
- Floor by 3-compartment sink.
- Flor by dry storage area.

Clean the floor areas and corners mentioned above and maintain clean to avoid accumulation of food debris.

Violation Code - Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1,)

SIGNATURE

PERSON IN CHARGE: Jeremy Freely

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SPECIALIST: Claudia Tovar

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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.

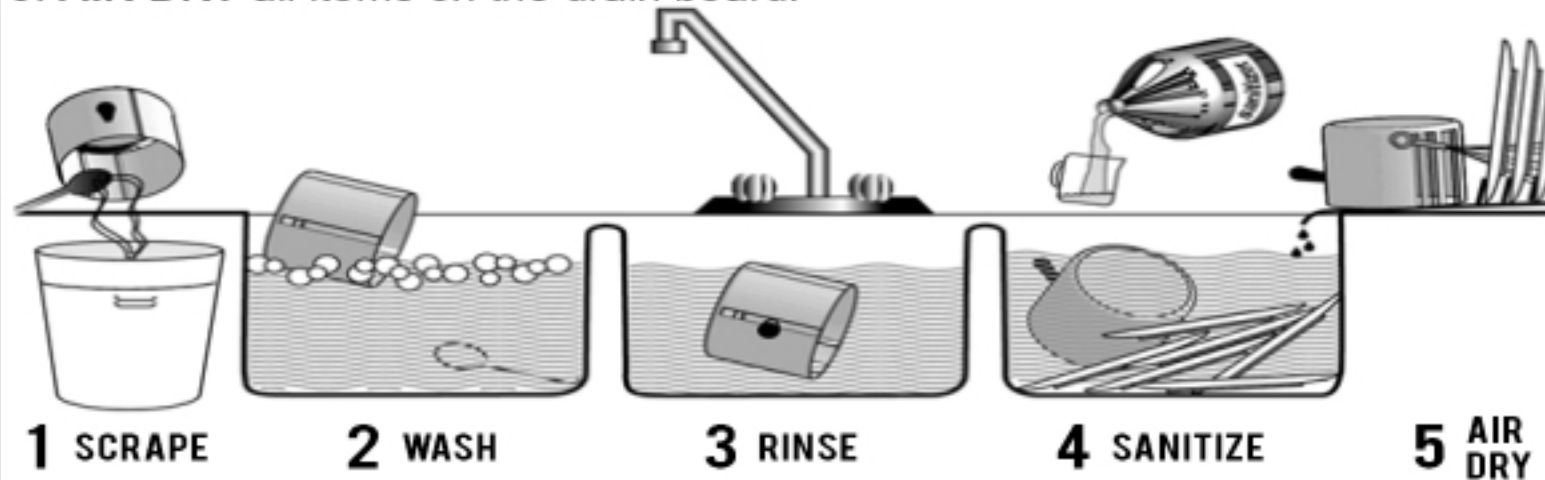
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

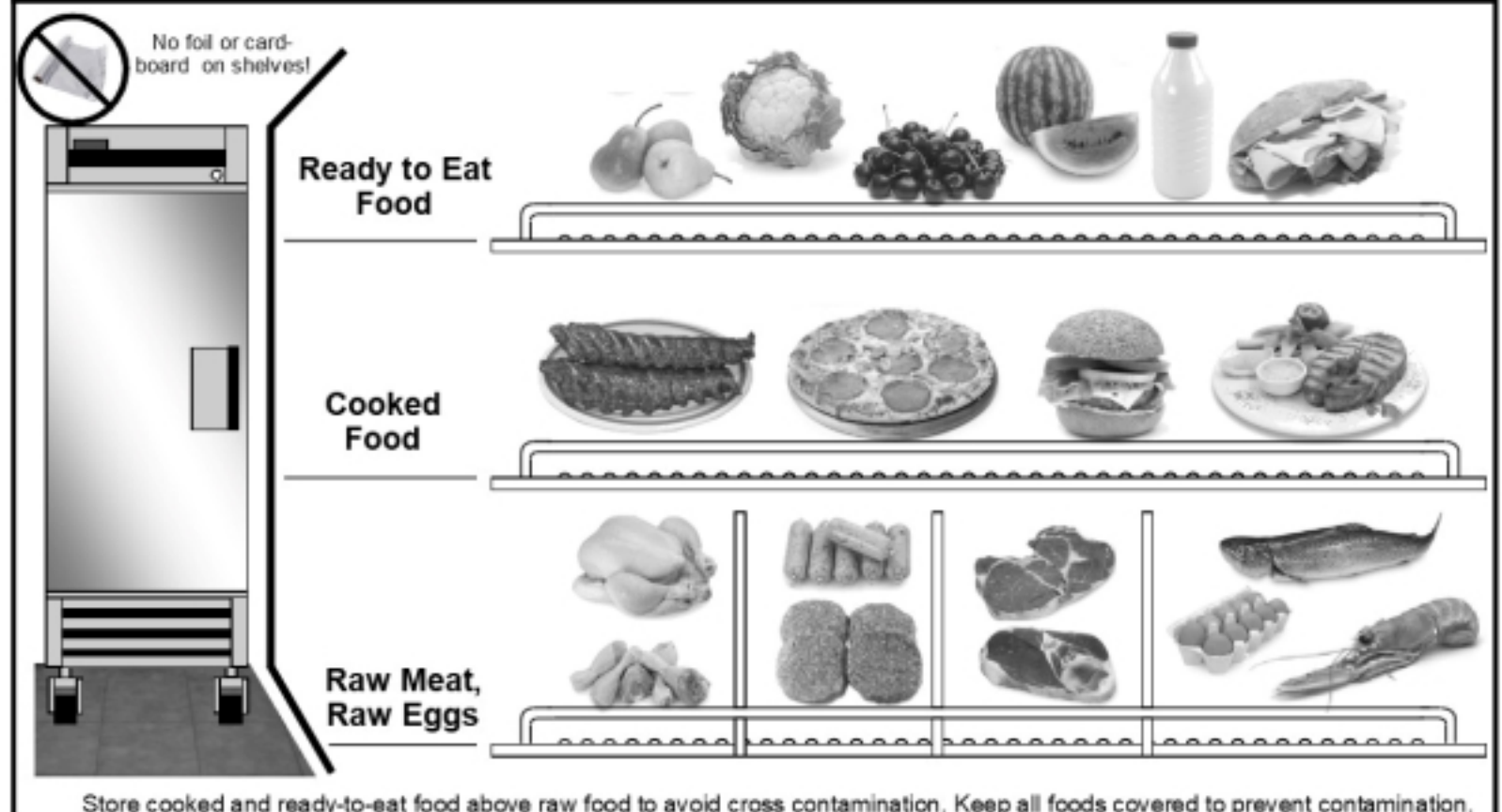
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

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