





# COUNTY OF RIVERSIDE

## DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

### FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Chick-fil-A	DATE 03/14/2025	PERMIT # PR0089133
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#### General Comments:

#### Observations:

##### 6. Adequate handwashing facilities supplied and accessible

**Status:** OUT (2 PTS) **Type:** Corrected On Site.

**Inspector Comments:** Observed the hand wash sink near the side delivery door to be out of paper towels. This was corrected on-site by the person in charge. Maintain all paper towels fully stocked at all times to promote proper hand washing.

Observed the men's restroom hand sink at the right side to reach 112F. When water at a handwash sink is not readily adjustable at the faucet, the water temperature shall be between 100°F and 108°F.

**Violation Code** - Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

##### 9. Proper cooling methods

**Status:** NOTE ( PTS)

**Inspector Comments:** NOTE: Observed chicken cooling on a rack near the walk in cooler at an internal temperature of 136F. Person explained that the chicken is temperature checked after two hours, however no timer or time indicated was near the location. Facility is to modify cooling procedures so that it is clear at what time and temperatures are to be met for the cooling process to avoid food not meeting the cooling requirements. Ensure food is cooled rapidly from 135°F to 70°F or below within two hours by utilizing one or more of the following methods: placing the food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment (i.e., ice paddle), using containers that facilitate heat transfer, adding ice as an ingredient, or by inserting appropriately designed containers in an ice bath and stirring frequently. Ensure food cooling from 70F-41F and below is placed in containers that provide maximum heat transfer through the container walls, loosely covered, or uncovered if protected from overhead contamination during the cooling period.

**Violation Code** - All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

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

**Status:** OUT (1 PTS)

**Inspector Comments:** Observed a gap at the "team members only" door near the front service area. Eliminate the gap in an approved manner. Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

**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)

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

**Status:** OUT (1 PTS)

**Inspector Comments:** All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Clean and maintain the following:

SIGNATURE	
	
PERSON IN CHARGE: <u>Alfredo Canal</u>	SPECIALIST: <u>Miranda Ramirez</u>
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- The build up on the exterior doors of all reach in coolers throughout the facility  
 - The build up on the interior of the reach in raw chicken cooler across next to the chicken batter station  
 - The build up on the floors throughout the facility, especially at the cookline, below dry storage shelves, and prep area.  
**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:** Corrected On Site.

**Inspector Comments:** Observed one drain line at the ice machine to not be fully over the floor sink. Maintain the drain line with a one inch gap above the floor sink to ensure waste water is properly disposed of.

Observed the large drain line at the ice machine to be sitting inside the floor sink. Maintain the drain line stored up out of the floor drain with a one inch gap between the end of the drain line and top of the floor drain at all times.

**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: Alfredo Canal

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SPECIALIST: Miranda Ramirez

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.

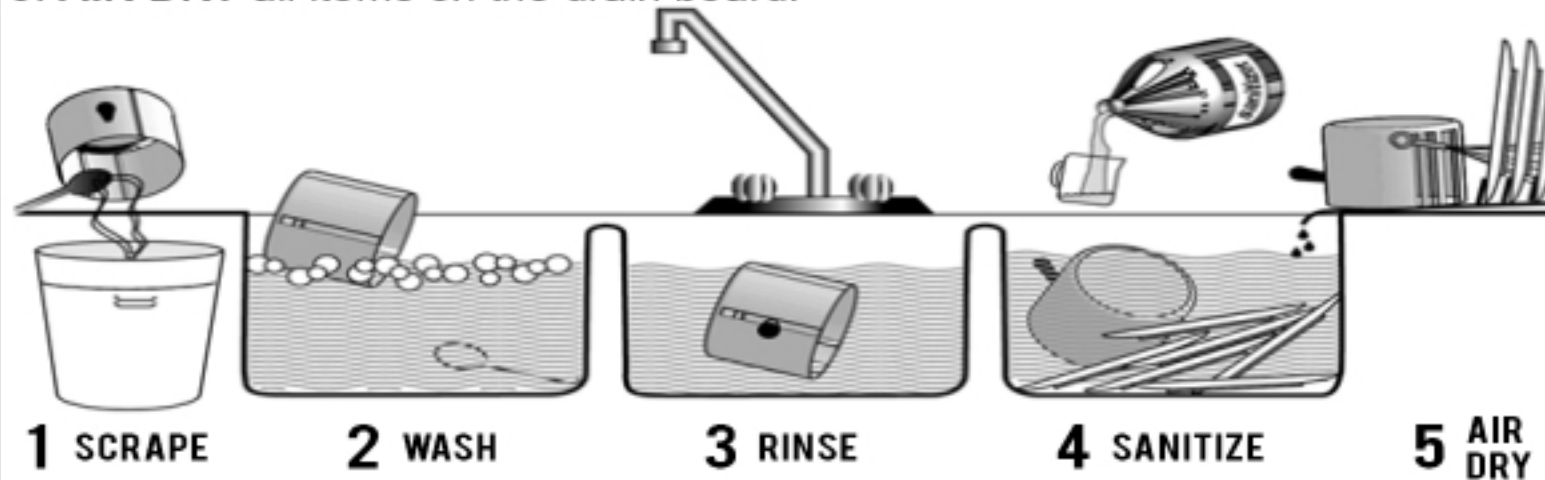
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

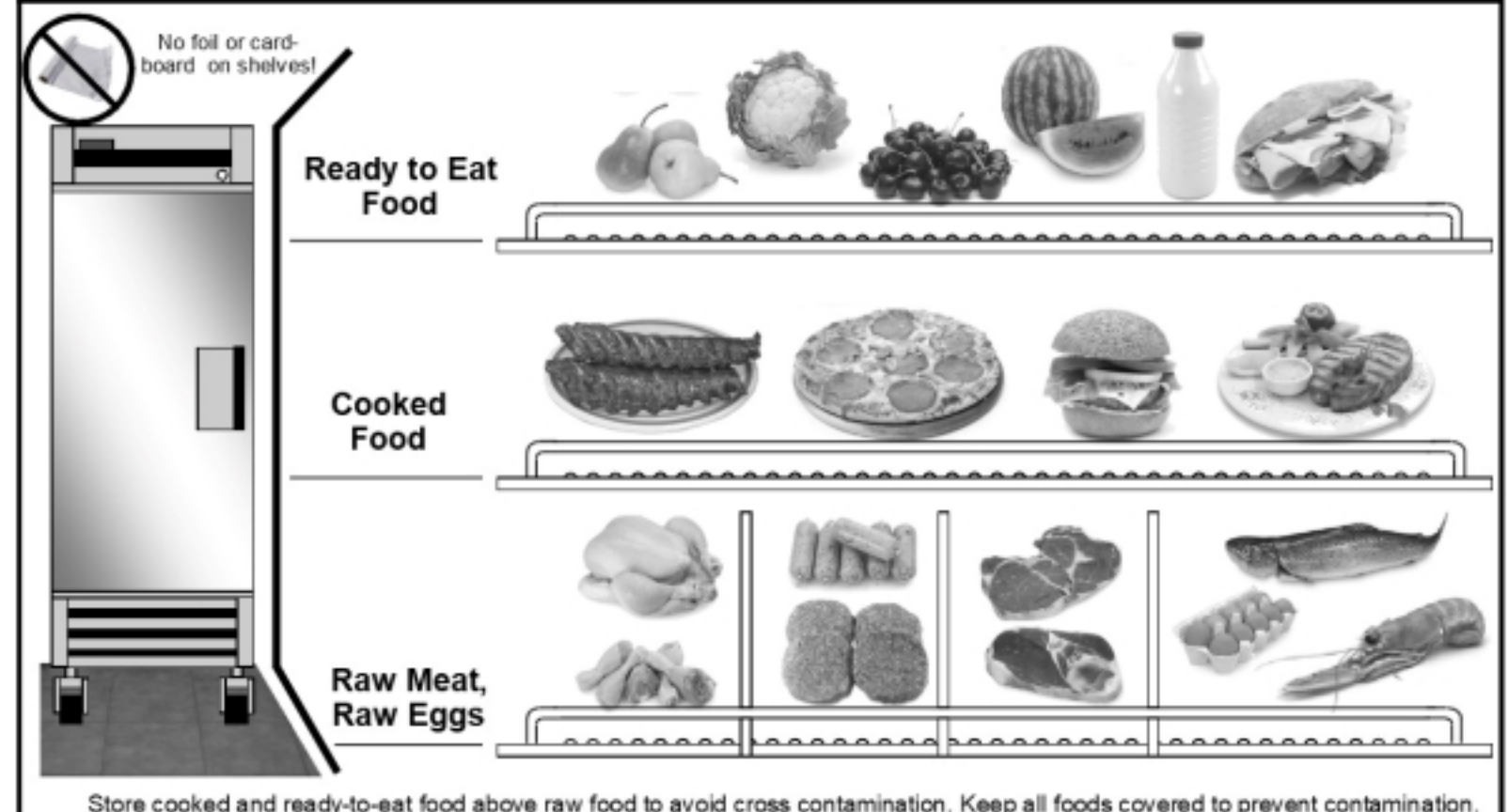
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> 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  
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Fax 951-766-7874

**INDIO**  
47-950 Arabia St #A  
Indio, CA 92201  
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**MURRIETA**  
30135 Technology Dr #250  
Murrieta, CA 92563  
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**PALM SPRINGS**  
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Palm Springs, CA 92264  
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**RIVERSIDE**  
4065 County Circle Dr #104  
Riverside, CA 92503  
Phone 951-358-5172  
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