



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Wendy's #134	DATE 03/20/2025	PERMIT # PR0004820
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General Comments:

A routine inspection was conducted in conjunction to a complaint investigation (complaint #CO1002869)

Observations:

6. Adequate handwashing facilities supplied and accessible

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

Inspector Comments: At the start of inspection, the back paper towel dispenser was observed to be empty. The dispenser was re-filled at the time of inspection. Maintain paper towel dispenser fully stocked at all times to promote proper hand washing.

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))

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

Status: OUT (1 PTS)

Inspector Comments: Observed air curtain off at the pass-thru window at the time of inspection. Maintain air curtain on at all times. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

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:

- The build up on the interior cover for the ice bin at the register
- The build up on the interior of the microwave at the secondary cook line near the ware wash area
- The food debris on the floor inside the walk in freezer

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)

Inspector Comments: Observe a black flex tube draining into the floor sink below the ice machine. Replace flex tube for a rigid (i.e., pvc pipe) in an approved manner.

Observed one white PVC drain line below the ice machine to be sitting inside the floor sink. Provide a one inch gap between the end of the drain line and the top of the floor sink 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

SIGNATURE	
	
PERSON IN CHARGE: <u>Octavius Beaven</u>	SPECIALIST: <u>Miranda Ramirez</u>
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material and used for no other purpose. (114171, 114189.1, 114190, 114192 (b,c), 114193, 114193.1, 114199, 114201, 114269)

45. Floors, walls, ceilings: good repair / fully enclosed

Status: OUT (1 PTS)

Inspector Comments: Observed the floor inside the walk in freezer to be damaged. Repair/replace the floor at the walk in freezer in an approved manner.

Observed two ceiling tiles near the back hand wash sink to be shifted. Shift the tiles back into place so that the facility is fully enclosed at all times.

Observed the base cove tiles behind the CO2 tank to be lifting away from the wall. Properly re-secure the tiles in an approved manner.

Violation Code - The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

49. Food Handler Certifications available, current, and complete

Status: OUT (1 PTS)

Inspector Comments: Observed one expired food handler cards. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate. Provide valid Riverside County Food Handler Cards within one week to MirRamirez@Rivco.org.

Violation Code - County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567) **Correct By Date:** 03/27/2025

SIGNATURE

PERSON IN CHARGE: Octavius Beaven

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SPECIALIST: Miranda Ramirez

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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.

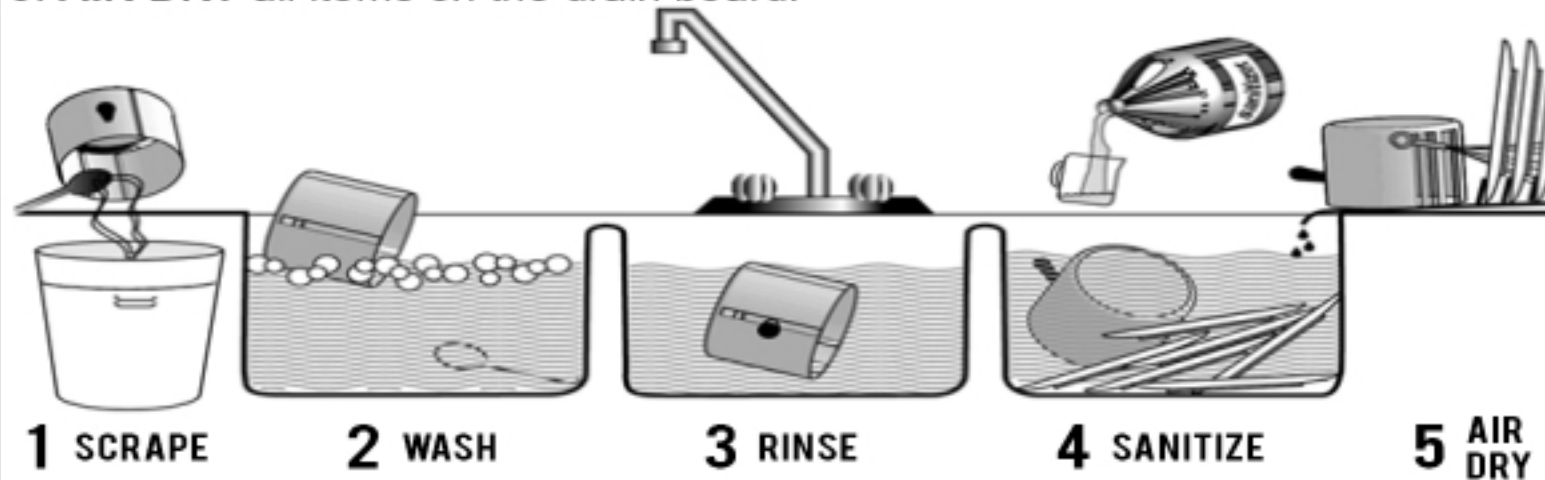
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

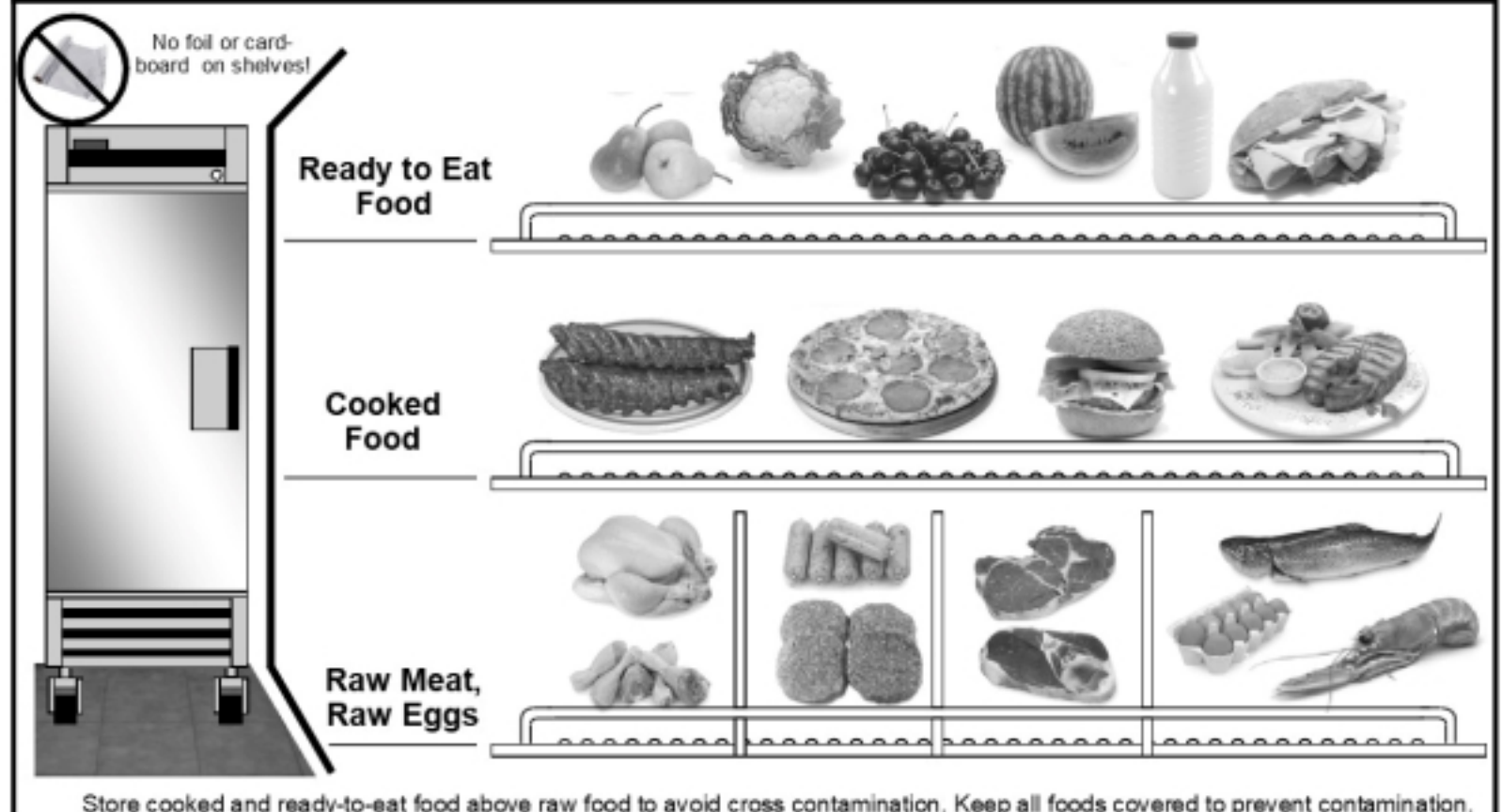
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F 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
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RIVERSIDE
4065 County Circle Dr #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017