



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | |
|---|--|---|--|-----------------------------|
| FACILITY NAME Wendy's #10809 | | DATE 05/06/2025 | TIME IN 09:15 AM | TIME OUT 10:15 AM |
| FACILITY ADDRESS 12671 Moreno Beach Dr Moreno Valley, CA 92555-4415 | | FACILITY PHONE # (949) 858-9191 | | |
| PERMIT HOLDER Cotti Foods California Inc | | EMAIL wn010809@cottifoods.net | | |
| PERMIT # PR0064672 | FACILITY DESCRIPTION Restaurant 2001 to 5999 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 Steven Zaragoza/ServSafe EXP:05/18/2028 | | | | 2 | In | | | | | 4 | 2 |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | | | | CONFORMANCE WITH APPROVED PROCEDURES | | | | | | |
| In | | 2. Communicable disease; reporting, restrictions, and exclusions | | | 4 | | In | N/O | N/A | 16. Compliance with shellstock tags, condition, display | | | 2 |
| In | N/O | 3. No persistent discharge from eyes, nose, and mouth | | | | 2 | In | N/O | N/A | 17. Compliance with Gulf Oyster regulations | | | 2 |
| In | N/O | 4. Proper eating, tasting, drinking, or tobacco use | | | | 2 | CONSUMER ADVISORY | | | | | | |
| 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 | 18. Compliance with variance, specialized process, and HACCP plan | | | | 2 |
| In | | 6. Adequate handwashing facilities supplied and accessible | | | | 2 | WATER / HOT WATER | | | | | | |
| TIME AND TEMPERATURE RELATIONSHIP | | | | | | | LIQUID WASTE DISPOSAL | | | | | | |
| 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: 126F | | | | | | |
| In | N/O | N/A | 9. Proper cooling methods | | 4 | 2 | VERMIN | | | | | | |
| 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 | | PERMANENT FOOD FACILITIES | | | | | | |
| PROTECTION FROM CONTAMINATION | | | | | | | SIGNS / REQUIREMENTS | | | | | | |
| In | N/O | N/A | 12. Returned and re-service of food | | | 2 | In | | | 45. Floors, walls, ceilings: good repair / fully enclosed | | 1 | |
| In | | | 13. Food: unadulterated, no spoilage, no contamination | | 4 | 2 | COMPLIANCE AND ENFORCEMENT | | | | | | |
| In | N/O | N/A | 14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Ammonia WAREWASH TEMP: 94F | X | 4 | 2 | In | | | 46. Floors, walls, and ceilings: clean | | 1 | |
| | | | | | | | 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 | | | | | | | | |
| 27. Approved thawing methods, frozen food storage | | 1 | 36. Equipment / utensils: installed, clean, adequate capacity | | 1 | 47. No unapproved private homes / living or sleeping quarters | | 1 |
| 28. Food separated and protected from contamination | | 2 | 37. Equipment, utensils, and linens: storage and use | | 1 | SIGNS / REQUIREMENTS | | |
| 29. Washing fruits and vegetables | | 1 | 38. Adequate ventilation and lighting; designated areas, use | | 1 | 48. Last inspection report available | | |
| 30. Toxic substances properly identified, stored, used | | 1 | 39. Thermometers provided and accurate | | 1 | 49. Food Handler Certifications available, current, and complete | | 1 |
| FOOD STORAGE / DISPLAY / SERVICE | | | | | | | | |
| 31. Adequate food storage; food storage containers identified | | 1 | 40. Wiping cloths: properly used and stored | | 1 | 50. Grade card and signs posted, visible | | |
| 32. Consumer self-service | | 1 | PHYSICAL FACILITIES | | | | | |
| 33. Food properly labeled; honestly presented; menu labeling | | 1 | 41. Plumbing: properly installed, good repair | | 1 | 51. Plans approved / submitted | | |
| | | | 42. Refuse properly disposed; facilities maintained | | 1 | 52. Permit available / current | | |
| | | | 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 Wendy's #10809 | DATE 05/06/2025 | PERMIT # PR0064672 |
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General Comments:

Discussed 100F ware washing. Active 200ppm quaternary ammonium sanitizing. 3-compartment sink measured at 126F.

Observations:

14. Food contact surfaces: clean and sanitized

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

Inspector Comments: Wash water shall be maintained at a minimum of 100°F to facilitate proper washing of food contact surfaces.

Observed active ware washing taking place at the 3-compartment sink. Measured the temperature of the wash basin at 94F. Operator adjusted the temperature to be 100F. Ensure wash water is maintained at 100F to facilitate proper washing of food contact surfaces.

Violation Code - All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101 (b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

38. Adequate ventilation and lighting; designated areas, use

Status: OUT (1 PTS)

Inspector Comments: All exhaust hoods shall be maintained to effectively remove heat, grease, vapors, and smoke.

Observed several gaps in between the grease filters. Eliminate the gaps in an approved manner and maintain hood in good working order.

Violation Code - Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

| | |
|--|-----------------------------------|
| SIGNATURE | |
| | |
| PERSON IN CHARGE: <u>Steven Zaragoza</u> | SPECIALIST: <u>Tamia Davidson</u> |
| PRINT | 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.

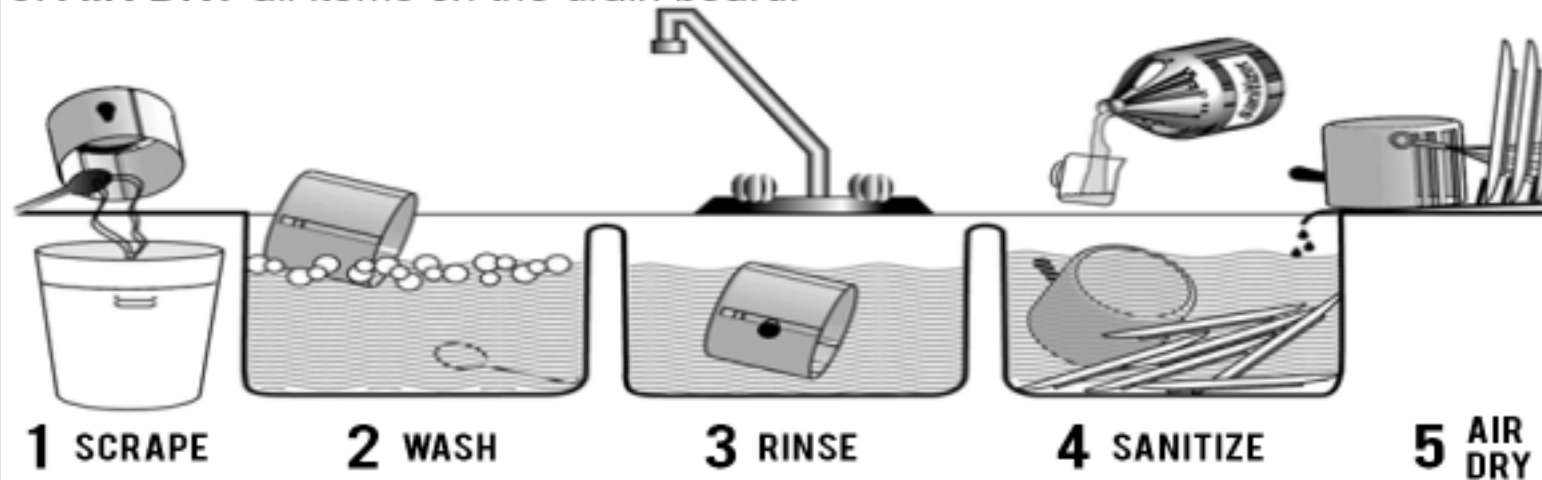
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

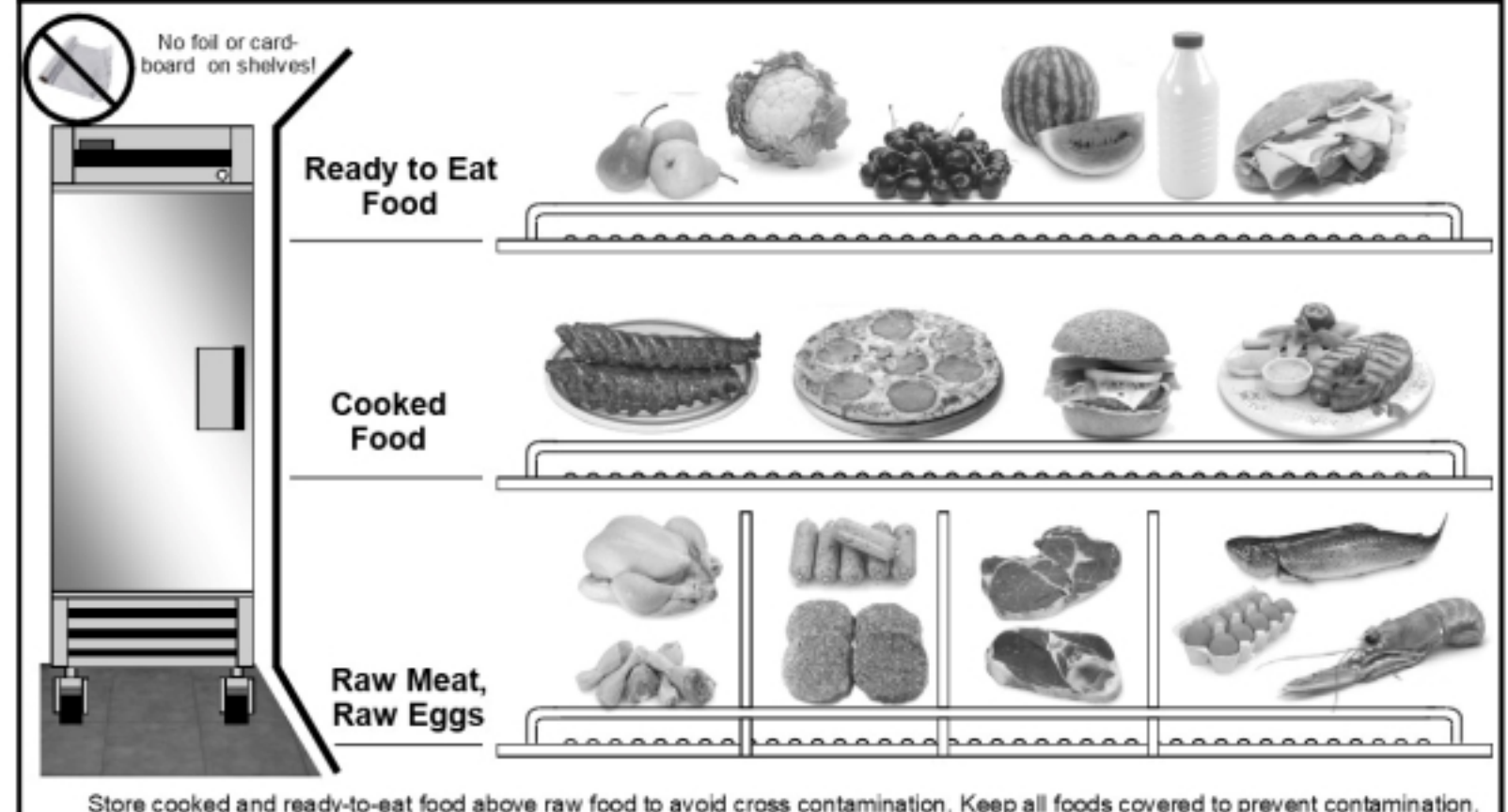
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

| | | | | | | | |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| | | | | | | | |
| 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
Fax 760-320-1470

RIVERSIDE
4065 County Circle Dr #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017