



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

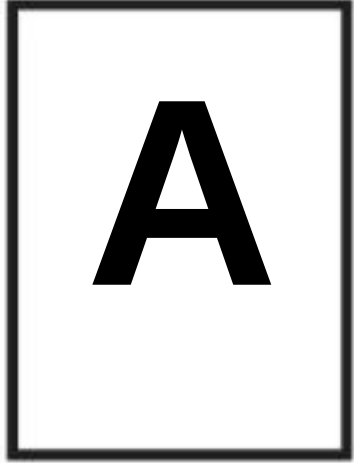
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## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Speedway #4902</b>			DATE <b>05/13/2025</b>	TIME IN <b>11:30 AM</b>	TIME OUT <b>12:15 PM</b>
FACILITY ADDRESS <b>39055 Winchester Rd Murrieta, CA 92563-2504</b>			FACILITY PHONE # <b>(951) 600-8172</b>		
PERMIT HOLDER <b>Western Refining Retail LLC</b>			EMAIL <b>marketingservices@andeavor.com</b>		
PERMIT # <b>PR0066295</b>	FACILITY DESCRIPTION <b>Food Market 2001 to 5999 sq ft</b>	EXPIRATION DATE <b>01/31/2026</b>	SPECIALIST NAME <b>Drew Louden Morikawa</b>	DISTRICT <b>42</b>	SERVICE <b>Routine Inspection</b>
					REINSPECTION DATE <b>Next Routine</b>

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 96**

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			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			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		4	2
In		6. Adequate handwashing facilities supplied and accessible			2	WATER / HOT WATER					
TIME AND TEMPERATURE RELATIONSHIP						In				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				4	2
PROTECTION FROM CONTAMINATION						VERMIN					
In	N/O	N/A			2	In				4	2
In				4	2	In					1
In	N/O	N/A		4	2	SANITIZER (ppm):200 Ammonia      WAREWASH TEMP:					

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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**General Comments:**

**Observations:**

**1. Food safety certification**

**Status:** OUT (2 PTS) **Type:** Violation

**Inspector Comments:**

Observed no Food Managers card onsite. Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Maintain at least one valid food manager certification on-site. Obtain a Food Managers card by July 13, 2025.

**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) **Correct By Date:** 07/13/2025

**34. Utensils and equipment approved, good repair**

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

**Inspector Comments:**

1. Observed there to not be a one inch air gap at the floor sink near the 3-compartment sink. Provide a minimum 1 inch air gap between the end of the waste water pipe and the floor sink opening.
2. Observed a raw wood block under the 3-compartment sink. Remove the raw wood block; provide a smooth and easily cleanable surface.
3. Observed the 3-compartment faucet to be loose and leak when turned on. Ensure the faucet is secure and functional. Eliminate all leaks. Maintain in good repair.
4. Observed the sealant in disrepair at the following locations:
  - a. The self-service Big Gulp machine (along counter)
  - b. The toilet (along floor)
  - c. Along the entire self-service counter (connecting to the coving)
 Remove the sealant, clean the area, reapply sealant in an approved manner. Maintain in good repair.
5. Observed a flex tube waste water pipe under the self-service slushie machine. Eliminate flex tubing; provide a hard line for the waste waste pipe. Ensure there is a minimum 1 inch air gap as defined in #1 of Violation 34.

**Violation Code** - All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

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

**Status:** NOTE ( PTS) **Type:** Violation

**Inspector Comments:**

<b>SIGNATURE</b>	
PERSON IN CHARGE: <u>Asya Amers</u>	SPECIALIST: <u>Drew Loudon Morikawa</u>
PRINT	PRINT



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**NOTE:**  
 All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Clean the following; maintain clean:

- a. Observed dried splashes on the wall above the Everpure High Flow Equipment in the back (near the 3-compartment sink)
- b. Observed debris under the storage racks throughout the back
- c. Observed build-up on the underside of the Mountain Dew dispenser at the Big Gulp self-service soda machine
- d. Observed dust accumulation on the ice freezer condenser fans
- e. Observed dust accumulation on the bathroom ceiling vent

**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)

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

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

**Inspector Comments:**

- 1. Observed the flooring throughout the back and the walk-in cooler to be in disrepair. Provide a smooth and easily cleanable surface in an approved manner. In the event of a remodel, contact our plan check department at RivcoEH.org to bring the flooring up to code.
- 2. Observed a hole in the ceiling around the pipe above the self-service hot dog machine. Ensure the facility is free of gaps/cracks/holes to prevent potential vermin entry points.
- 3. Observed the gaps around the light switch in the bathroom. Ensure the facility is free of gaps/cracks/holes to prevent potential vermin entry points.
- 4. Observed the sealant on the coving throughout the bathroom to be cracking. Seal all gaps/cracks/holes in an approved manner; provide a smooth and easily cleanable surface.
- 5. Observed the wall behind the slushie machine (through the cabinet) to be in disrepair with exposed dry wall, holes, and growth appearing like mold. Clean the wall and provide a smooth and easily cleanable surface which is non-absorbent and non-porous in an approved manner.
- 6. Observed the metal coving panels at the mop sink to be separating. Ensure the metal coving is secure and sealed at all edges in an approved manner.
- 7. Observed the ceiling of the walk-in cooler to be rusting (near the soda storage). Eliminate rusting. Evaluate the walk-in cooler for needed repairs.

**NOTE:** Observed uncovered lights throughout the self-service equipment. Provide covers for these light fixtures in an approved manner or ensure the lights are approved shatter-resistant.

**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)

<b>SIGNATURE</b>	
PERSON IN CHARGE: <u>Asya Amers</u>	SPECIALIST: <u>Drew Loudon Morikawa</u>
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**49. Food Handler Certifications available, current, and complete**

**Status:** NOTE ( PTS) **Type:** Violation

**Inspector Comments:**

NOTE: Observed some Food Handlers cards to not be easily accessible and/or available. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection.

**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)

**SIGNATURE**

PERSON IN CHARGE: Asya Amers

PRINT

SPECIALIST: Drew Loudon Morikawa

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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.

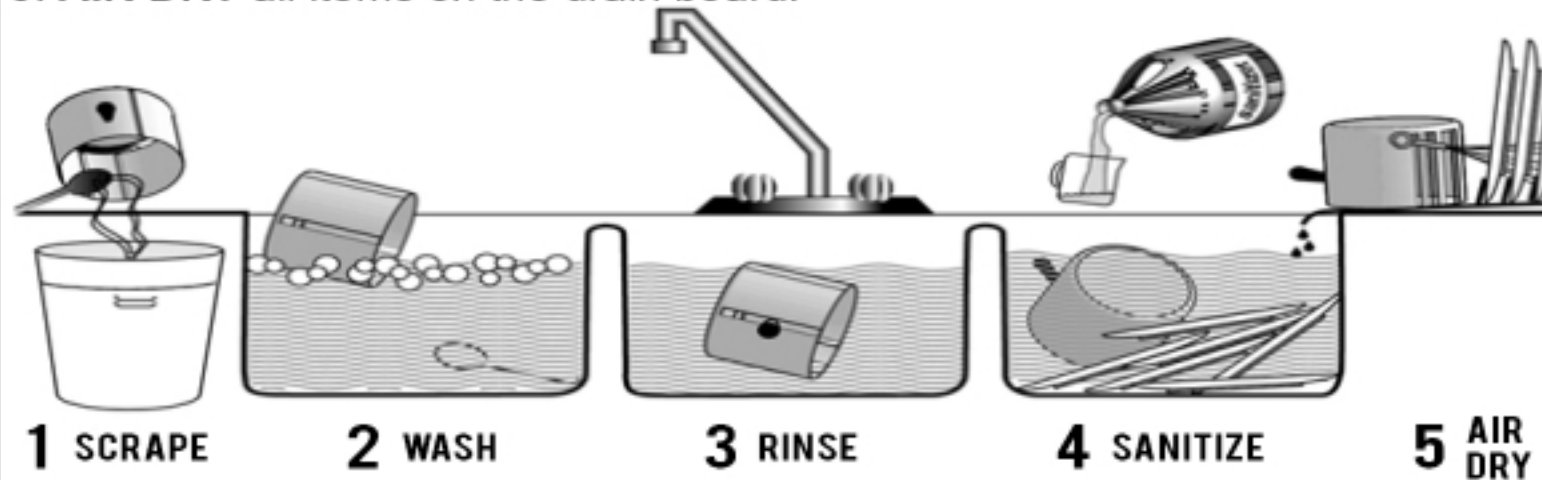
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

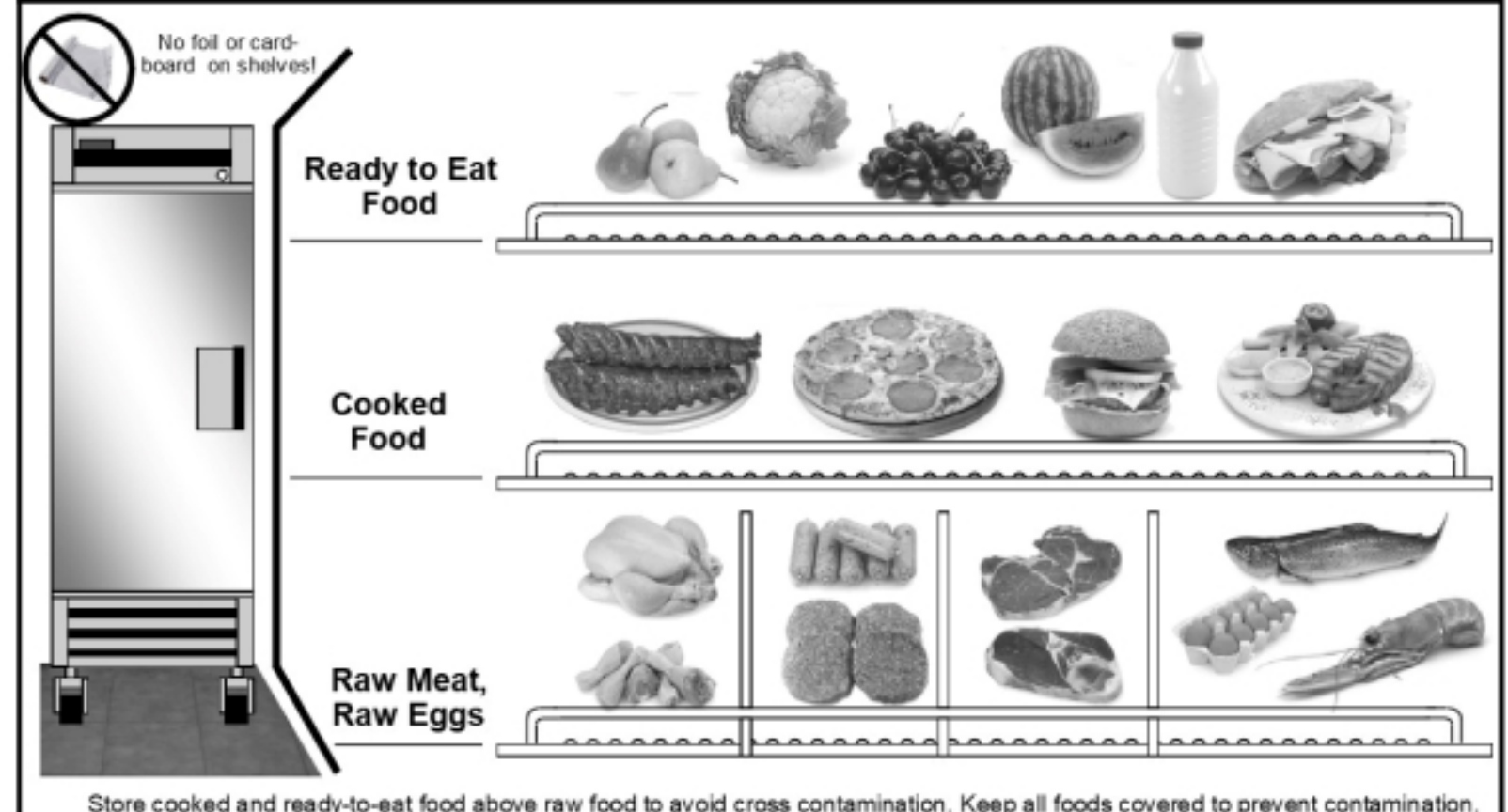
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

## 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](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  
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