



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Speedway #4872</b>		DATE <b>06/27/2025</b>	TIME IN <b>03:00 PM</b>	TIME OUT <b>04:30 PM</b>
FACILITY ADDRESS <b>3570 Central Ave Riverside, CA 92506-2701</b>		FACILITY PHONE # <b>(866) 876-2455</b>		
PERMIT HOLDER <b>Western Refining Retail LLC</b>		EMAIL <b>marketingservices@andeavor.com</b>		
PERMIT # <b>PR0059091</b>	FACILITY DESCRIPTION <b>FF 1-2000 SQFT Unpack Market</b>	EXPIRATION DATE <b>01/31/2026</b>	DISTRICT <b>5</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.



**SCORE 95**

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

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 Brandon Harper/ ANSI EXP:11/21/2029			2	In		15. Food obtained from approved sources		4	2
<b>EMPLOYEE HEALTH AND HYGIENIC PRACTICES</b>						In	N/O	N/A			2
In		2. Communicable disease; reporting, restrictions, and exclusions		4		In	N/O	N/A			2
In	N/O	3. No persistent discharge from eyes, nose, and mouth			2	<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
In	N/O	4. Proper eating, tasting, drinking, or tobacco use			2	In		N/A			2
<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>CONSUMER ADVISORY</b>					
In	N/O	5. Hands clean and properly washed; gloves used properly		4	2	In		N/A			1
In		6. Adequate handwashing facilities supplied and accessible			2	<b>SCHOOL AND HEALTHCARE PROHIBITED FOOD</b>					
<b>TIME AND TEMPERATURE RELATIONSHIP</b>						In		N/A		4	2
In	N/O	7. Proper hot and cold holding temperatures		4	2	<b>WATER / HOT WATER</b>					
In	N/O	8. Time as a public health control; procedures and records		4	2	In				4	2
In	N/O	9. Proper cooling methods		4	2	<b>LIQUID WASTE DISPOSAL</b>					
In	N/O	10. Proper cooking time and temperature		4	2	In				4	2
In	N/O	11. Proper reheating procedures for hot holding		4		<b>VERMIN</b>					
<b>PROTECTION FROM CONTAMINATION</b>						In				4	2
In	N/O	12. Returned and re-service of food			2	In				4	2
In		13. Food: unadulterated, no spoilage, no contamination		4	2	<b>PERMANENT FOOD FACILITIES</b>					
In	N/O	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Ammonia      WAREWASH TEMP:		4	2	In				4	2
<b>SUPERVISION / PERSONAL CLEANLINESS</b>						In	N/A				1
		25. Person in charge present and performs duties, demonstration of knowledge			2	<b>SIGNS / REQUIREMENTS</b>					
		26. Personal cleanliness and hair restraints			1	In					1
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						<b>COMPLIANCE AND ENFORCEMENT</b>					
		27. Approved thawing methods, frozen food storage			1						
		28. Food separated and protected from contamination			2						
		29. Washing fruits and vegetables			1						
		30. Toxic substances properly identified, stored, used			1						
<b>FOOD STORAGE / DISPLAY / SERVICE</b>											
		31. Adequate food storage; food storage containers identified			1						
		32. Consumer self-service			1						
		33. Food properly labeled; honestly presented; menu labeling			1						
<b>EQUIPMENT / UTENSILS / LINENS</b>											
		34. Utensils and equipment approved, good repair			1						
		35. Warewashing: installed, maintained, proper use, test materials			1						
		36. Equipment / utensils: installed, clean, adequate capacity			1						
		37. Equipment, utensils, and linens: storage and use			1						
		38. Adequate ventilation and lighting; designated areas, use			1						
		39. Thermometers provided and accurate			1						
		40. Wiping cloths: properly used and stored			1						
<b>PHYSICAL FACILITIES</b>											
		41. Plumbing: properly installed, good repair			1						
		42. Refuse properly disposed; facilities maintained			1						
		43. Toilet facilities: properly constructed, supplied, cleaned			1						
		44. Premises; personal item storage and cleaning item storage			1						



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**DEPARTMENT OF ENVIRONMENTAL HEALTH**

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**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME Speedway #4872	DATE 06/27/2025	PERMIT # PR0059091
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**General Comments:**

Inspection associated with Complaint #1003561. Food & beverage closed and now reopened.

**Observations:**

**23. No rodents, insects, birds, or animals**

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

**Inspector Comments:** Observed mosquitos in fresh topping dispenser and fruit fly in microwave drawer. Clean and sanitize fresh topping dispenser and clean cabinet and drawer with microwave. Maintain pest control.

**Violation Code** - Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

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

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

**Inspector Comments:** Observed dirt and residue behind soda machine where hoses meet. Clean area behind soda machine.

**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 floor drain pipe under soda dispenser in contact with floor sink. Provide one inch clearance for floor sink pipe from floor sink.

**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)

**46. Floors, walls, and ceilings: clean**

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

**Inspector Comments:** Observed dirt and debris along cove tile along all walls. Clean floors at cove tile.

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

<b>SIGNATURE</b>	
 <hr/>	 <hr/>
PERSON IN CHARGE: <u>caliegh duran</u>	SPECIALIST: <u>Randell George</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.

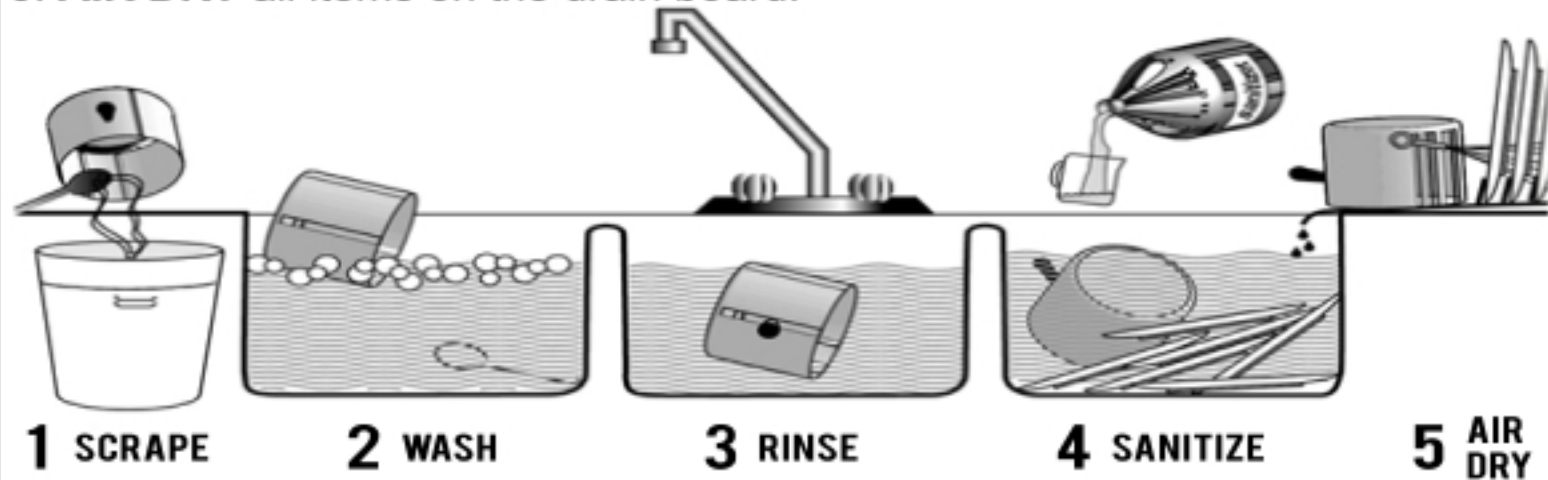
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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



## 8 MAJOR FOOD ALLERGENS

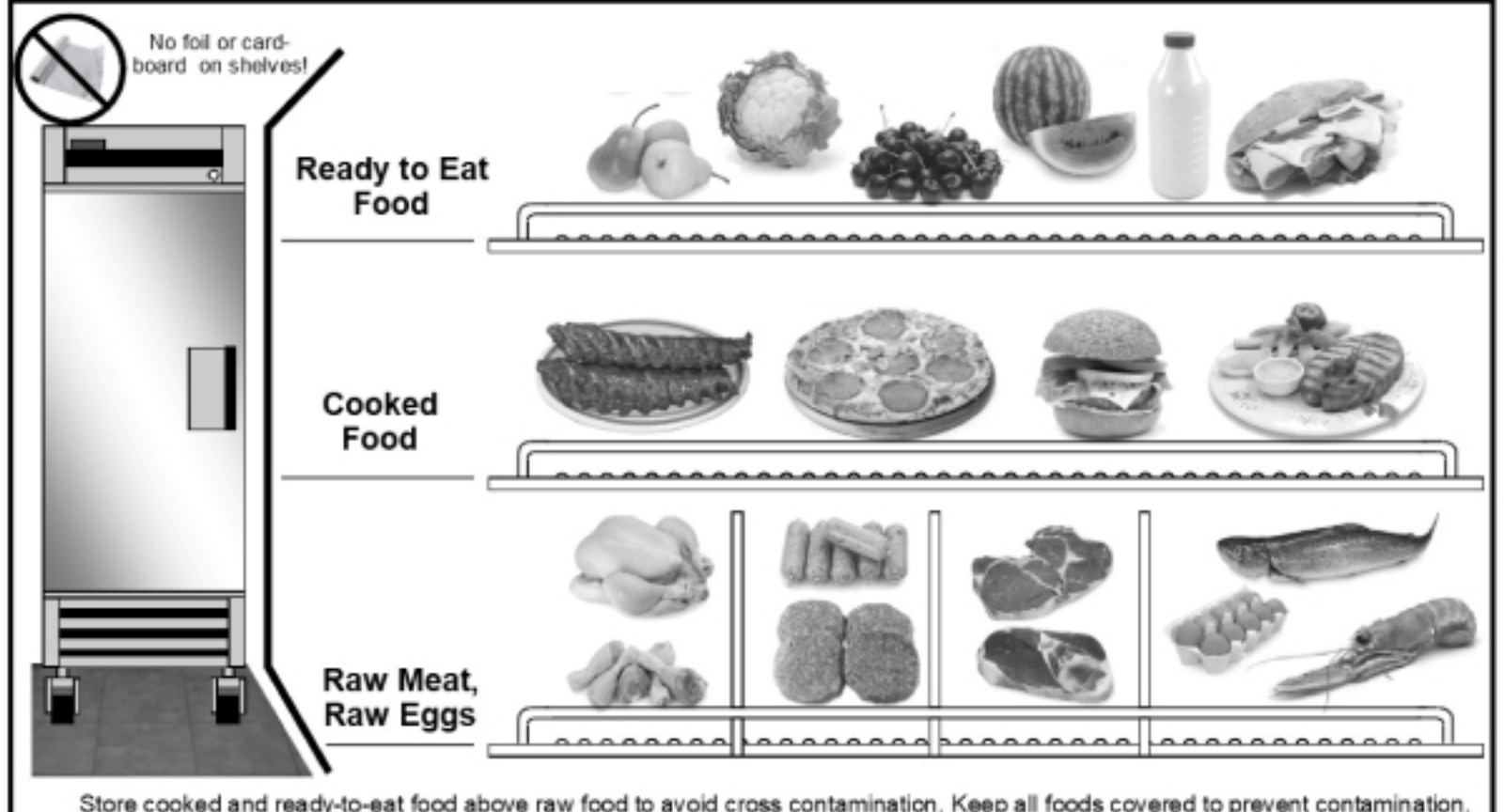
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

## 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  
 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