



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Domino's Pizza		DATE 07/03/2025	TIME IN 12:35 PM	TIME OUT 01:30 PM
FACILITY ADDRESS 2435 W Florida Ave Hemet, CA 92545-3688		FACILITY PHONE # (951) 658-0026		
PERMIT HOLDER Raja Enterprises Inc		EMAIL 8332@dominos951.com		
PERMIT # PR0059532	FACILITY DESCRIPTION FF 1-2000 SQFT Unpack Restaurant	EXPIRATION DATE 08/31/2026	DISTRICT 13	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 93

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 Robert Brown/SS				2	In	15. Food obtained from approved sources				4	2			
						EXP:03/27/2029	In	N/O	N/A	16. Compliance with shellstock tags, condition, display					2	
							In	N/O	N/A	17. Compliance with Gulf Oyster regulations					2	
EMPLOYEE HEALTH AND HYGIENIC PRACTICES							CONFORMANCE WITH APPROVED PROCEDURES									
In		2. Communicable disease; reporting, restrictions, and exclusions			4		In	N/A			18. Compliance with variance, specialized process, and HACCP plan					2
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2										
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2										
PREVENTING CONTAMINATION BY HANDS							CONSUMER ADVISORY									
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	In	N/A			19. Written disclosure and reminder statements provided for raw or undercooked food					1
In		6. Adequate handwashing facilities supplied and accessible				2										
TIME AND TEMPERATURE RELATIONSHIP							SCHOOL AND HEALTHCARE PROHIBITED FOOD									
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2	In	N/A			20. Licensed health care facilities / public and private schools; prohibited food not offered				4	2
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2										
In	N/O	N/A	9. Proper cooling methods		4	2										
In	N/O	N/A	10. Proper cooking time and temperature		4	2										
In	N/O	N/A	11. Proper reheating procedures for hot holding		4											
PROTECTION FROM CONTAMINATION							WATER / HOT WATER									
In	N/O	N/A	12. Returned and re-service of food			2	In				21. Hot and cold water available				4	2
In		13. Food: unadulterated, no spoilage, no contamination		X	4	2					WATER TEMPERATURE: 120F					
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2										
		SANITIZER (ppm):200 Ammonia WAREWASH TEMP: 100F														
SUPERVISION / PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL									
		25. Person in charge present and performs duties, demonstration of knowledge				2	In				22. Sewage and wastewater properly disposed				4	2
		26. Personal cleanliness and hair restraints				1										
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN									
		27. Approved thawing methods, frozen food storage				1	In				23. No rodents, insects, birds, or animals				4	2
		28. Food separated and protected from contamination				2	In	N/A			24. Vermin proofing, air curtains, self-closing doors					1
		29. Washing fruits and vegetables				1										
		30. Toxic substances properly identified, stored, used				1										
FOOD STORAGE / DISPLAY / SERVICE							PERMANENT FOOD FACILITIES									
		31. Adequate food storage; food storage containers identified				1					45. Floors, walls, ceilings: good repair / fully enclosed					1
		32. Consumer self-service				1					46. Floors, walls, and ceilings: clean					1
		33. Food properly labeled; honestly presented; menu labeling				1					47. No unapproved private homes / living or sleeping quarters					1
							SIGNS / REQUIREMENTS									
											48. Last inspection report available					
											49. Food Handler Certifications available, current, and complete					1
											50. Grade card and signs posted, visible					
							COMPLIANCE AND ENFORCEMENT									
											51. Plans approved / submitted					
											52. Permit available / current					
											53. Permit suspended / revoked					



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General Comments:

The following was discussed with the operator. Continue to maintain food safety by addressing the following:

- Maintain all food equipment/utensils, floors, walls, and ceilings to be clean.
- All food shall be protected from contamination by keeping food containers; ready to eat food stored over raw meat; all food stored on approved shelving at least 6 inches above the floor. Maintain and store all personal items including beverages away from food and food preparation areas to prevent contamination.
- Maintain all floors, walls, and ceilings in good repair. They are to be sealed, smooth, and easily cleanable.
- Ensure facility is vermin-proofed with no gaps at doors/windows and facility doors are kept closed when not in use.

The items listed above will be addressed at the following routine inspection. The facility shall correct the violations listed below prior to the next routine inspection to prevent further enforcement action.

Observations:

13. Food: unadulterated, no spoilage, no contamination

Status: MAJ (4 PTS) **Type:** Corrected On Site.

Inspector Comments: Observed a fly land on a dough ball that was set on the island preparation table. Staff voluntarily discarded the dough ball into the trash at the time of inspection. Facility to protect food from possible contamination by the use of lids or plastic.

Violation Code - All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

23. No rodents, insects, birds, or animals

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

Inspector Comments: Observed two flies inside of the facility around the front preparation area. Observed blue fly swatter hanging from small metro shelf underneath the dough preparation counter. Facility to remove flies from the facility in an approved manner and discard the fly swatter. Provide weather stripping around the exterior doors to prevent vermin entry.

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)

34. Utensils and equipment approved, good repair

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

Inspector Comments: Observed gaskets of both doors of the walk-in cooler to be torn. Replace the gaskets in an approved manner.

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

SIGNATURE

Katelynne

PERSON IN CHARGE: Katelynne

PRINT

Itzel Palacios

SPECIALIST: Itzel Palacios

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

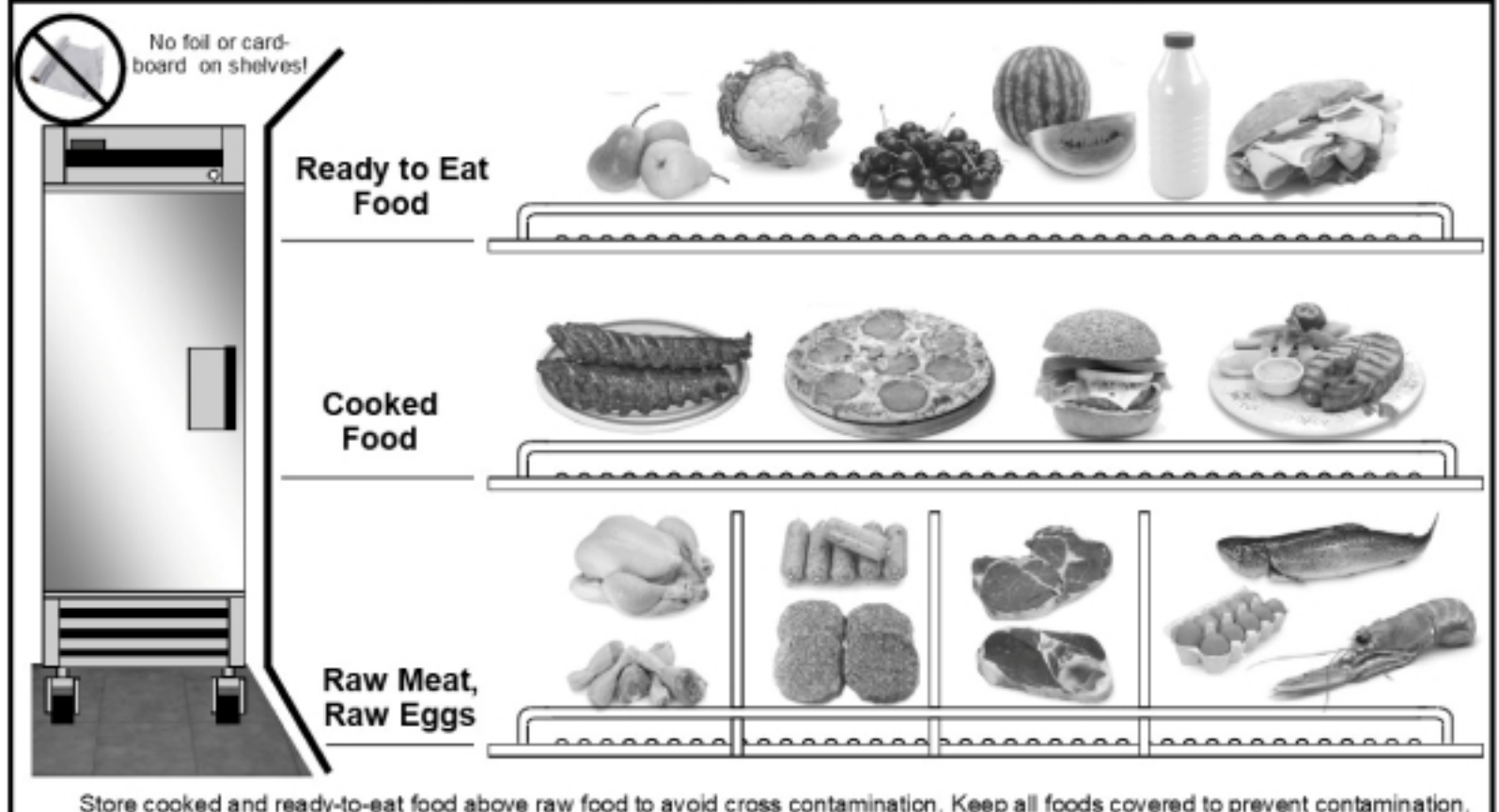
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

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.

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
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