



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Speedway #43105</b>		DATE <b>07/22/2025</b>	TIME IN <b>12:45 PM</b>	TIME OUT <b>01:30 PM</b>
FACILITY ADDRESS <b>111 N Lincoln Ave Corona, CA 92882-1849</b>		FACILITY PHONE # <b>(951) 734-8853</b>		
PERMIT HOLDER <b>Western Refining Retail LLC</b>		EMAIL <b>0003054@stores.speedway.com</b>		
PERMIT # <b>PR0069100</b>	FACILITY DESCRIPTION <b>FF 2001-5999 SQFT Unpack Market</b>	EXPIRATION DATE <b>04/30/2026</b>	DISTRICT <b>54</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 IMMINENT 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 IMMINENT 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 91**

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	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	X	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			4	2			WATER TEMPERATURE:					
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2								
		SANITIZER (ppm):			WAREWASH TEMP:									
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		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:**

NOTE: Manager informed EHS that Speedway will be converting to 7-Eleven name. Please contact the Riverside County Health Department shall a Change of Ownership occur.

**Observations:**

**1. Food safety certification**

**Status:** OUT (2 PTS)

**Inspector Comments:** Manager does not currently possess a Food Manager Certificate. Manager has completed the certification course already. Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.

**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)

**7. Proper hot and cold holding temperatures**

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

**Inspector Comments:** Observed the following food items improperly hot holding at 135F or above:

- Hamburgers 103F (x3)
- Chicken Wings 106F (x2)

Ensure all hot holding food items are maintained at 135F or above. COS: Manager voluntarily discarded food items.

**Violation Code** - Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

**21. Hot and cold water available**

**Status:** OUT (2 PTS) **Type:** Repeat.

**Inspector Comments:** Observed restroom handsinks reach a maximum temperature of 80F. Handwashing sinks must provide warm water of at least 100°F.

**Violation Code** - An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

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

**Status:** OUT (1 PTS)

**Inspector Comments:** Observed air curtain turned off when door is opened. Manager turned on Air Curtain during inspection, however observed that unit remains constantly activated while door is closed. 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)

<b>SIGNATURE</b>	
PERSON IN CHARGE: <u>Madeline Rios</u>	SPECIALIST: <u>Nicole Gragasin</u>
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**34. Utensils and equipment approved, good repair**

**Status:** NOTE ( PTS)

**Inspector Comments:** Observed splash guard at 3-Comp Sink not fully secure to wall due to a repair, thus 3Comp Sink is not securely fastened to the wall. Units are currently in process of repair. Ensure 3Comp Sink and splash guard wall panels are secure to wall.

**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:** OUT (1 PTS)

**Inspector Comments:** Observed interior of storage cabinets beneath service counters in need of cleaning. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

**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)

**44. Premises: personal item storage and cleaning item storage**

**Status:** OUT (1 PTS)

**Inspector Comments:** Observed unused cookie oven and barrel cooler stored at facility. Remove all equipment that is not functional to the operation of the facility.

**Violation Code** - Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be store in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

**SIGNATURE**



PERSON IN CHARGE: Madeline Rios

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SPECIALIST: Nicole Gragasin

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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.

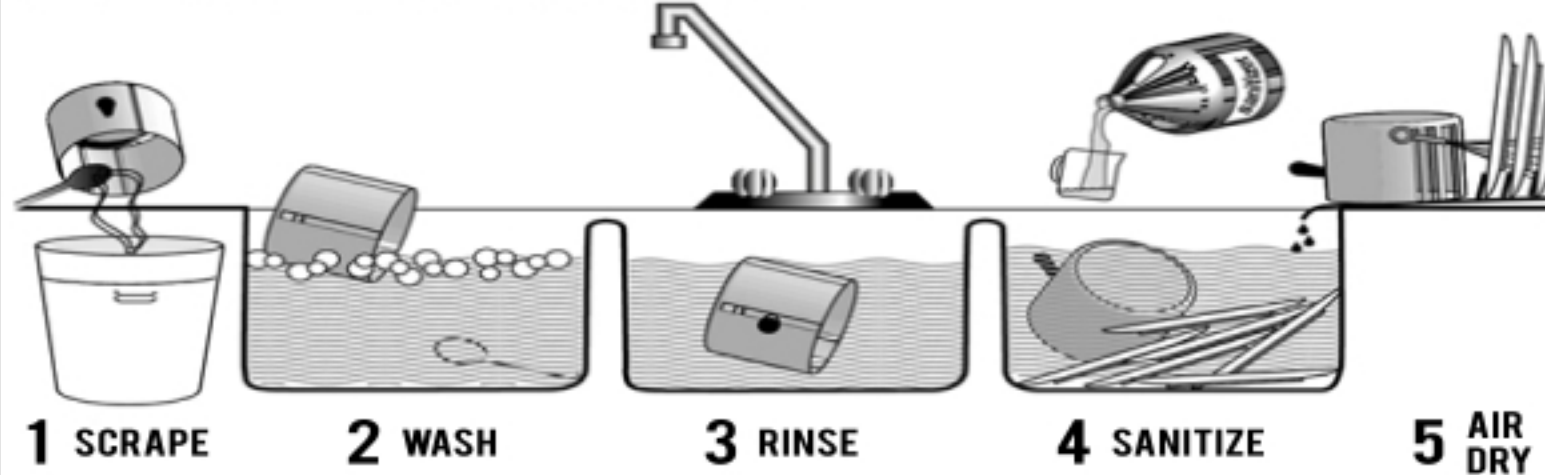
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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



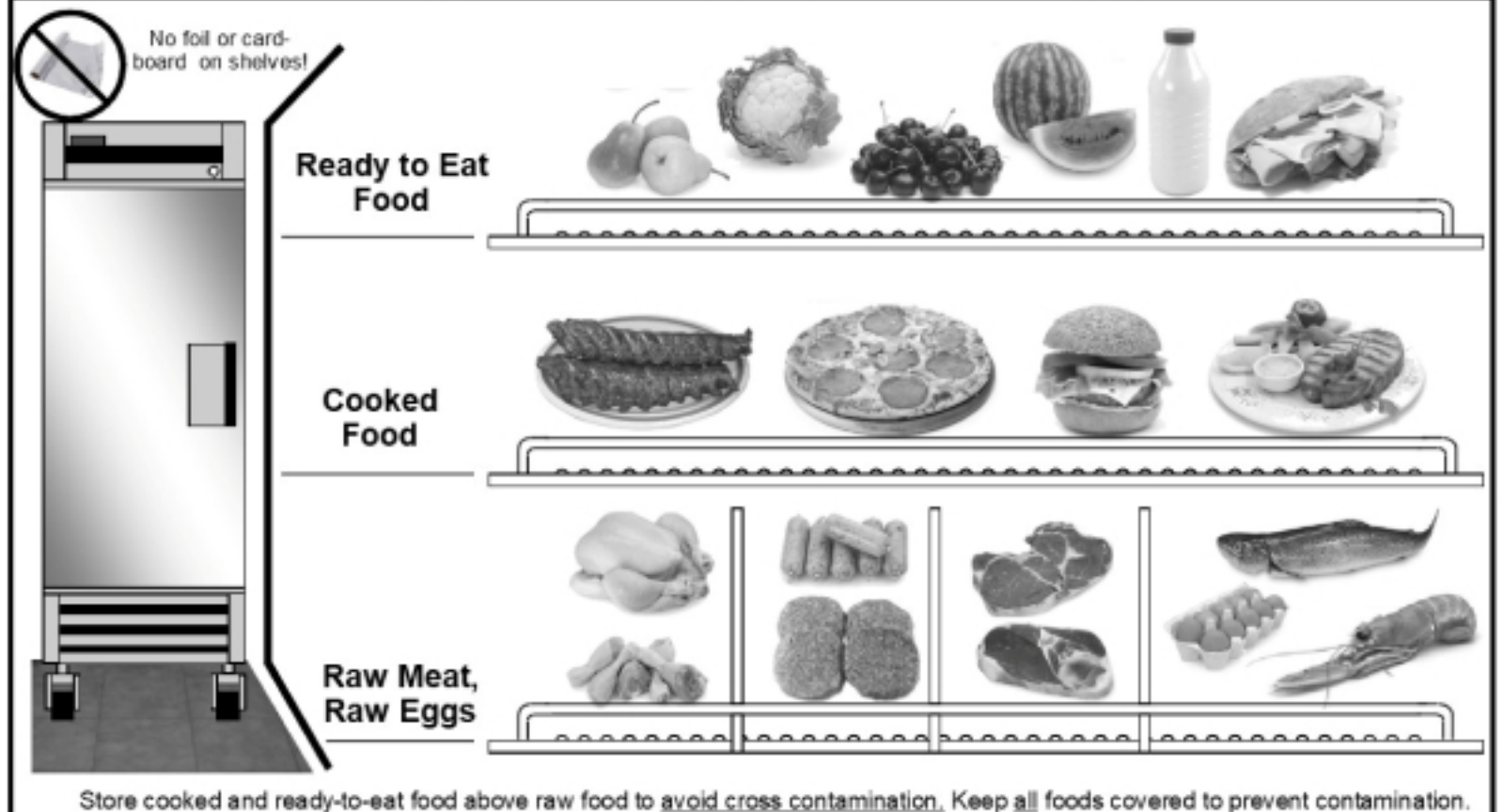
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours
- As part of the cooking process



## 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

## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



## 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

**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