



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Blaze Pizza</b>		DATE <b>08/13/2025</b>	TIME IN <b>11:10 AM</b>	TIME OUT <b>12:00 PM</b>
FACILITY ADDRESS <b>28210 Clinton Keith Rd Ste 600 Murrieta, CA 92563-4549</b>		FACILITY PHONE # <b>(951) 894-1258</b>		
PERMIT HOLDER <b>R &amp; J Restaurants LLC</b>		EMAIL <b>simplyinnovate@gmail.com</b>		
PERMIT # <b>PR0086227</b>	FACILITY DESCRIPTION <b>FF 2001-5999 SQFT Unpack Restaurant</b>	EXPIRATION DATE <b>11/30/2025</b>	DISTRICT <b>43</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				2	In	15. Food obtained from approved sources				4	2		
							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	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	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	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: 125F								
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2									
SANITIZER (ppm):200 Q. Ammonium WAREWASH TEMP: 110F							LIQUID WASTE DISPOSAL								
							In	22. Sewage and wastewater properly disposed				4	2		
							VERMIN								
							In	23. No rodents, insects, birds, or animals				4	2		
							In	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			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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FACILITY NAME Blaze Pizza	DATE 08/13/2025	PERMIT # PR0086227
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**General Comments:**

**Observations:**

**1. Food safety certification**

**Status:** OUT (2 PTS)

**Inspector Comments:**

No food manager certificate observed on-site during this inspection. Maintain at least one valid food manager certification on-site by 9/17/2025 to avoid non-compliance and further legal actions (ex. hearing, citation..).

**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:** 09/17/2025

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

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

**Inspector Comments:**

- Two flies were observed in the front service area, with one landing directly on an uncovered salt container. The manager was instructed to immediately remove the flies, discard the contaminated salt, and replace it with a new container. Additionally, all food containers and inserts at the service line must be kept covered when not in active use to prevent further contamination. A discussion was held with the owner regarding the installation of a fly light trap in the front service area to enhance pest control measures and minimize future fly intrusion.

**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)

**Inspector Comments:**

Clean the following items in approved manner to eliminate stains, build up and grimes:

- The inside of the cold holding prep tables at the front area
- The white pizza dough presser (heavily crusted around the rim of the unit).
- The back splash behind the soda nozzle of the self-service soda machine.
- The standing dough mixer and adjacent back wall.
- The faucets and caulking around the hand washing sink at the front service area.
- All floor sinks in the facility.
- Wall and floor below the 3-comp sink
- inside the front condiments reach in cooler

**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)

**42. Refuse properly disposed; facilities maintained**

<b>SIGNATURE</b>	
PERSON IN CHARGE: <u>Maria Barker</u>	SPECIALIST: <u>Luan Le</u>
PRINT	PRINT



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**Status:** NOTE ( PTS)

**Inspector Comments:**

Note:

Food debris was observed near the front trash can located on the sidewalk in front of the facility. Clean the area and dispose of all food debris into a proper trash bin to maintain a sanitary environment. Ongoing attention to exterior cleanliness is essential to minimize the risk of attracting pests.

**Violation Code** - All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

**SIGNATURE**

PERSON IN CHARGE: Maria Barker

PRINT

SPECIALIST: Luan Le

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.

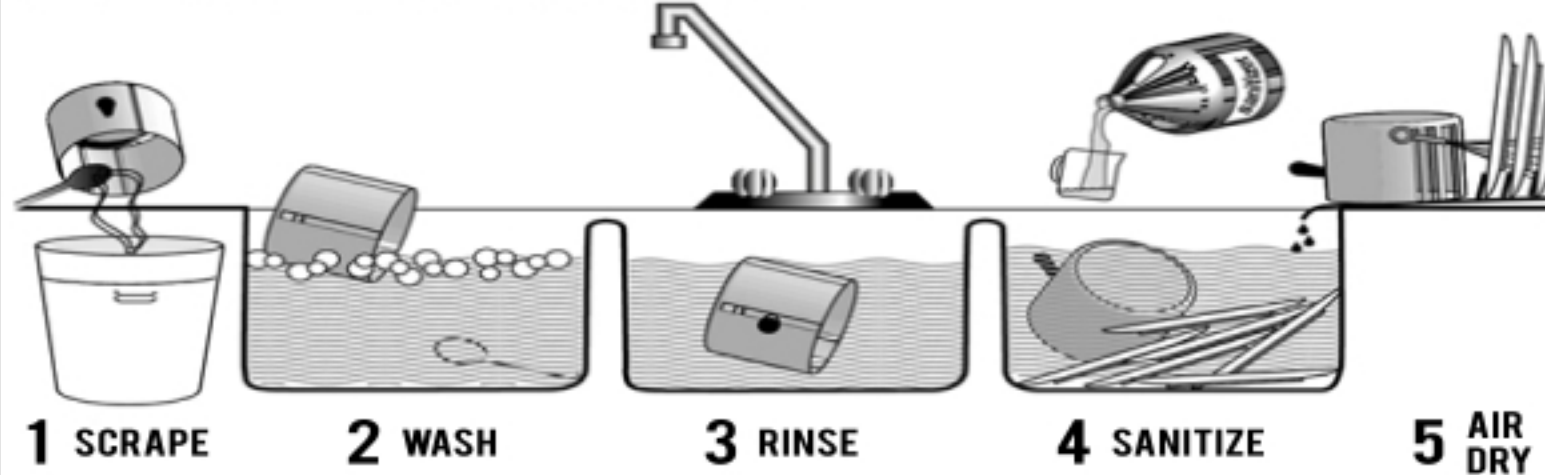
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

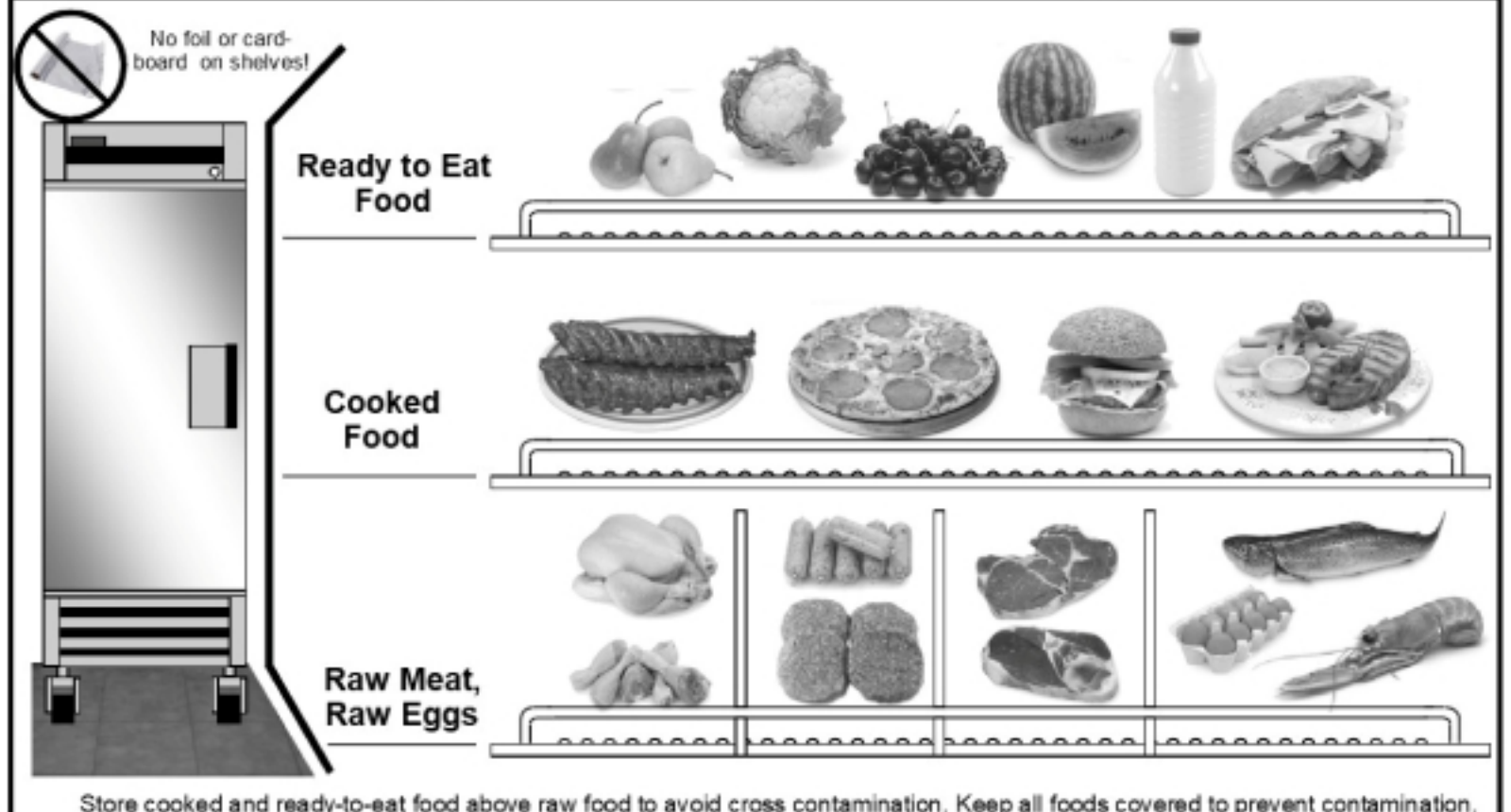
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

## 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