



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Wendy's #134		DATE 08/13/2025	TIME IN 12:00 PM	TIME OUT 01:00 PM
FACILITY ADDRESS 27925 Encanto Dr Sun City, CA 92586-3306		FACILITY PHONE # (951) 672-2815		
PERMIT HOLDER Continental Food Management Inc		EMAIL		
PERMIT # PR0004820	FACILITY DESCRIPTION FF 1-2000 SQFT Unpack Restaurant	EXPIRATION DATE 10/31/2025	DISTRICT 45	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 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 Octavius Beaver / ServSafe				2	In	15. Food obtained from approved sources				4	2					
EMPLOYEE HEALTH AND HYGIENIC PRACTICES																		
In		2. Communicable disease; reporting, restrictions, and exclusions			4		In	N/O	N/A	16. Compliance with shellstock tags, condition, display					2			
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2	In	N/O	N/A	17. Compliance with Gulf Oyster regulations					2			
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	CONFORMANCE WITH APPROVED PROCEDURES											
PREVENTING CONTAMINATION BY HANDS																		
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	In	N/A			18. Compliance with variance, specialized process, and HACCP plan					2		
In		6. Adequate handwashing facilities supplied and accessible				2	CONSUMER ADVISORY											
TIME AND TEMPERATURE RELATIONSHIP																		
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2	In	N/A			19. Written disclosure and reminder statements provided for raw or undercooked food					1		
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2	SCHOOL AND HEALTHCARE PROHIBITED FOOD											
In	N/O	N/A	9. Proper cooling methods		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	10. Proper cooking time and temperature		4	2	WATER / HOT WATER											
In	N/O	N/A	11. Proper reheating procedures for hot holding	X	4		In				21. Hot and cold water available				4	2		
PROTECTION FROM CONTAMINATION																		
In	N/O	N/A	12. Returned and re-service of food			2	WATER TEMPERATURE: 157F											
In		13. Food: unadulterated, no spoilage, no contamination			4	2	LIQUID WASTE DISPOSAL											
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Q. Ammonium WAREWASH TEMP:		4	2	In				22. Sewage and wastewater properly disposed				4	2		
SUPERVISION / PERSONAL CLEANLINESS																		
EQUIPMENT / UTENSILS / LINENS																		
PERMANENT FOOD FACILITIES																		
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:

Joint inspection conducted with S. Mendoza.

Observations:

11. Proper reheating procedures for hot holding

Status: NOTE (PTS) **Type:** Corrected On Site.

Inspector Comments:

Observed container of chicken inside the microwave at 122°F. Person in charge (PIC) stated the chicken had been reheated a minute prior. PIC was instructed to reheat properly before hot holding.

**Ensure all foods are reheated to the required internal temperature of 165°F for at least 15 seconds prior to hot-holding.

Violation Code - Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds.(114014, 114016)

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

Status: OUT (1 PTS) **Type:** Corrected On Site.

Inspector Comments:

Air curtain at the drive-thru window was not observed to operate when the window is maintained open. PIC was instructed to turn the switch on to restore function.

**Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes. Properly repair and maintain.

The back door air curtain was observed to have weak air flow.

**Repair to ensure the air flow is corrected and is sufficient to prevent pest entry.

The drive-thru window was observed to not self-close.

**Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry. Properly repair to ensure the drive-thru window is self-closing.

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)

34. Utensils and equipment approved, good repair

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

Inspector Comments:

The door frame of the walk-in cooler was observed to be rusted and and splitting near the interior bottom right corner.

**Eliminate the rust and properly maintain in good repair.

SIGNATURE	
PERSON IN CHARGE: <u>Octavius Beaver</u>	SPECIALIST: <u>Sergio Mendoza</u>
PRINT	PRINT



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Observed the sprayer at the three-compartment sink to be leaking consistently.
 **Eliminate the leak 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)

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

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

Inspector Comments:

The following were observed to have food and residue buildup:

1. The fryer cabinets.
2. The shelving underneath the grill used for burgers.
3. The interior of the upright freezer next to the ice machine; ice buildup was observed.

**All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Properly clean and maintain.

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:

Observed warping of the wall panels in the following areas: the wall near the back exit door, the wall next to the mop sink room entrance, and the wall by the soda machine lines and CO2 tank.

**Properly secure the panels to ensure the walls are flat, smooth, and easily cleanable.

The floor at the entrance of the walk-in cooler was observed to be in disrepair.

**Properly repair the flooring to ensure it is in good repair, smooth, nonabsorbent, and easily cleanable.

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)

52. Permit available / current

Status: OUT (0 PTS) **Type:** Violation

Inspector Comments:

A current permit was not observed onsite at the time of inspection. Inspectors provided a copy of the current permit via a verified

SIGNATURE	
PERSON IN CHARGE: <u>Octavius Beaver</u>	SPECIALIST: <u>Sergio Mendoza</u>
PRINT	PRINT



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email address.

**Ensure a copy of the current permit is retained onsite at all times.

Violation Code - A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)

SIGNATURE

PERSON IN CHARGE: Octavius Beaver

PRINT

SPECIALIST: Sergio Mendoza

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.

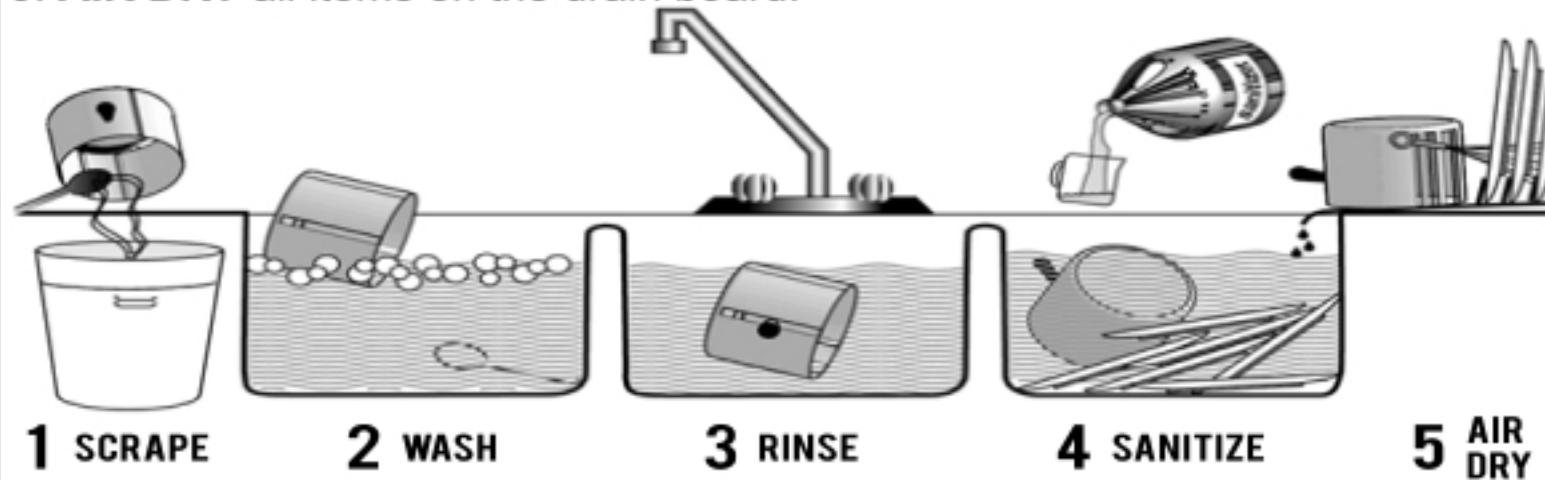
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

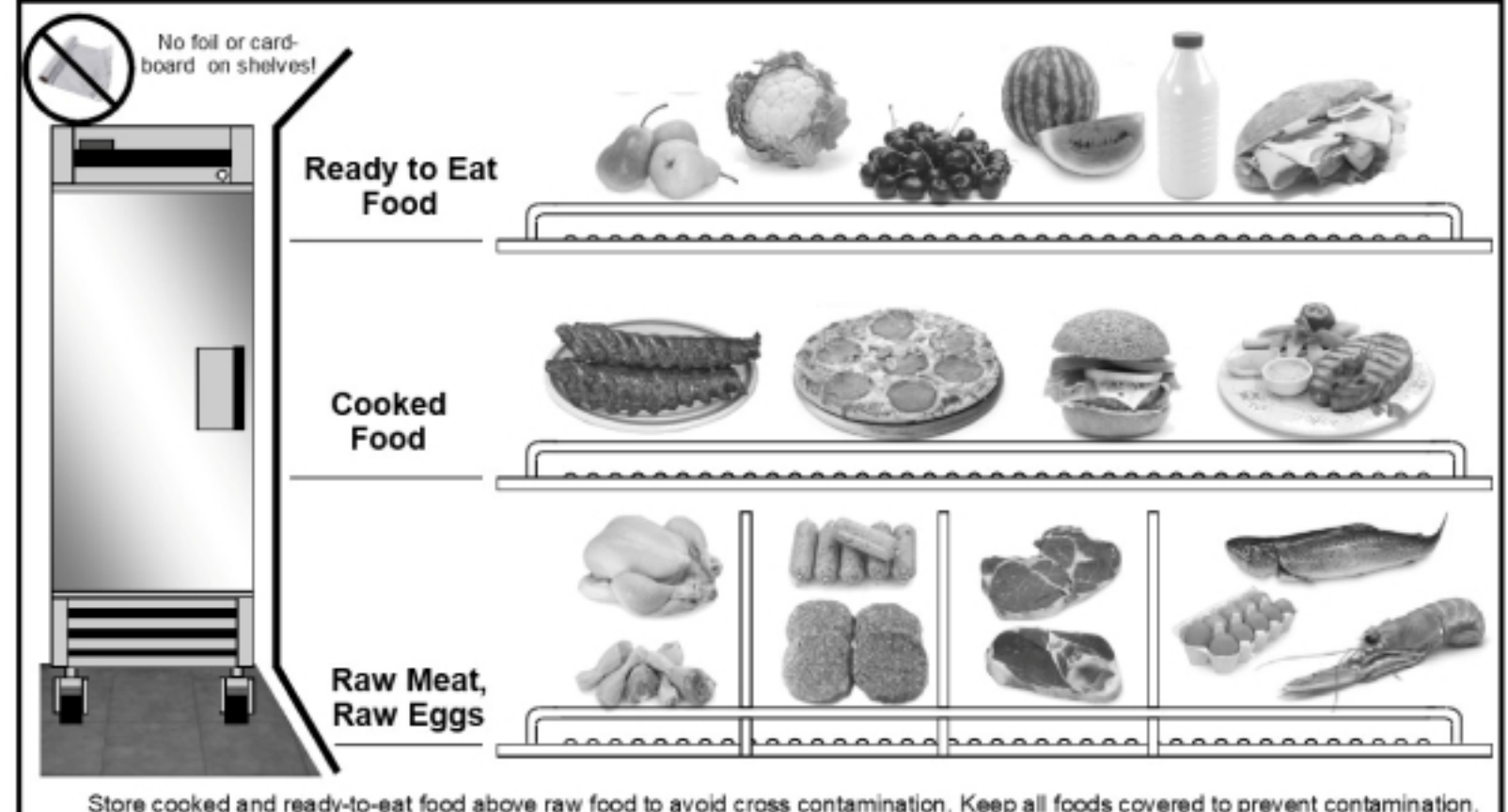
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

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
 Fax 951-358-5017