



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Wendy's #9783</b>		DATE <b>08/29/2025</b>	TIME IN <b>03:00 PM</b>	TIME OUT <b>04:15 PM</b>
FACILITY ADDRESS <b>3565 Central Ave Riverside, CA 92506-2702</b>		FACILITY PHONE #		
PERMIT HOLDER <b>Cotti Foods California Inc</b>		EMAIL <b>whoo9415@cottifoods.net</b>		
PERMIT # <b>PR0064735</b>	FACILITY DESCRIPTION <b>FF 2001-5999 SQFT Unpack Restaurant</b>	EXPIRATION DATE <b>05/31/2026</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.



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 95**

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 Guillermina Marquez/ServSafe				2	In		15. Food obtained from approved sources				4	2
						EXP:03/06/2026	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			4	2								
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2								
		SANITIZER (ppm):200 Q. Ammonium WAREWASH TEMP: 98F												
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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**DEPARTMENT OF ENVIRONMENTAL HEALTH**

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**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME Wendy's #9783	DATE 08/29/2025	PERMIT # PR0064735
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**General Comments:**

NOTE: due to the air quality from exhaust entering into kitchen and lobby, and due to the hot water being under the required 120 degrees F. A pop in inspection on any day after today may occur to ensure both the exhaust and hot water maintain a proper and consistent working order.

**Observations:**

**21. Hot and cold water available**

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

**Inspector Comments:** upon visit for routing inspection, it was found the hot water was measuring only 95 degrees F. throughout. upon discussion with manager, a service member showed up and found the hot water heater pilot light was out and re-ignited the pilot. by end of inspection the hot water was 110 degree and climbing. Ensure hot water reaches a minimum of 120 degrees F. by end of day.

**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)

**38. Adequate ventilation and lighting; designated areas, use**

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

**Inspector Comments:** Upon visit for routine inspection, the following is noted:

the kitchen area was inundated with smoke from fryer use. smoke filled the kitchen and moving out into lobby area. Upon review, it is noted there are service members up on ceiling conducting routine maintenance of the ventilation filters on top. maintenance persons came down to discuss with me what they are doing. They mentioned they have all the parts and are in process of replacing filters and parts to ensure smoke is properly captured in exhaust system. By the end of inspection, the smoke had cleared significantly and it appears the work being done was adequate in preventing smoke inundation into kitchen.

NOTE: please make sure when exhaust hood repairs and maintained is being conducted, it is done during non-peak or non-working hours to prevent smoke inundation into lobby and kitchen.

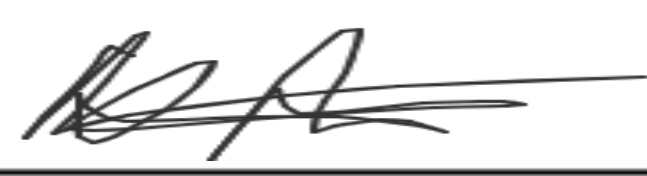
**Violation Code** - Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

**SIGNATURE**



PERSON IN CHARGE: Marbel

PRINT



SPECIALIST: Richard Conant

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.

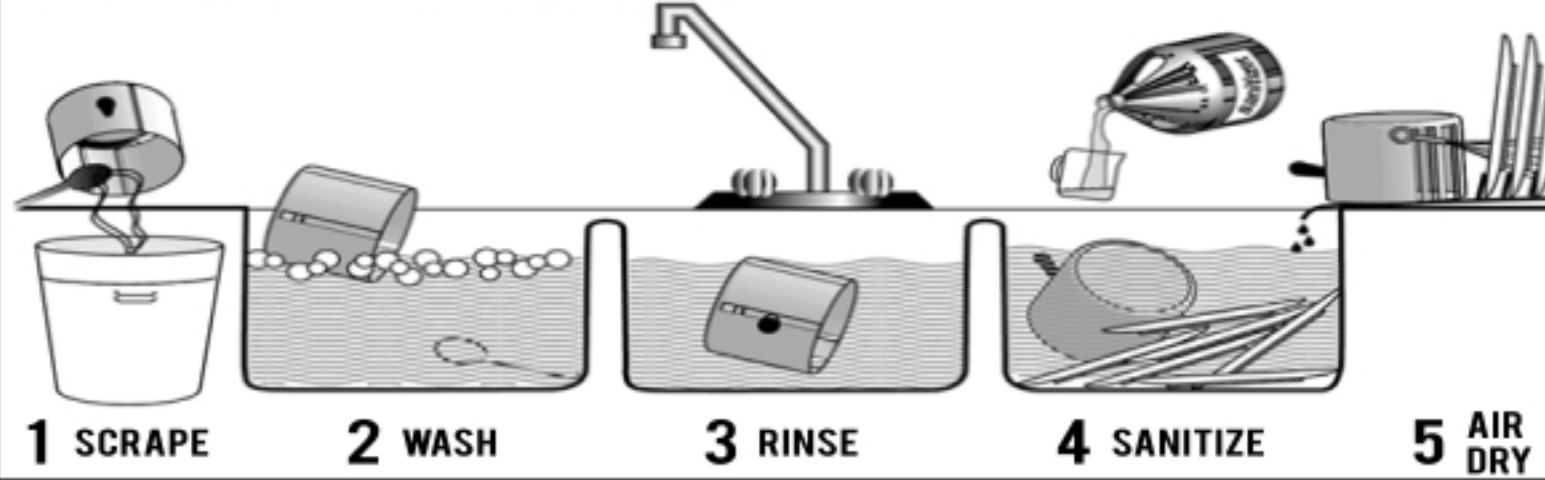
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

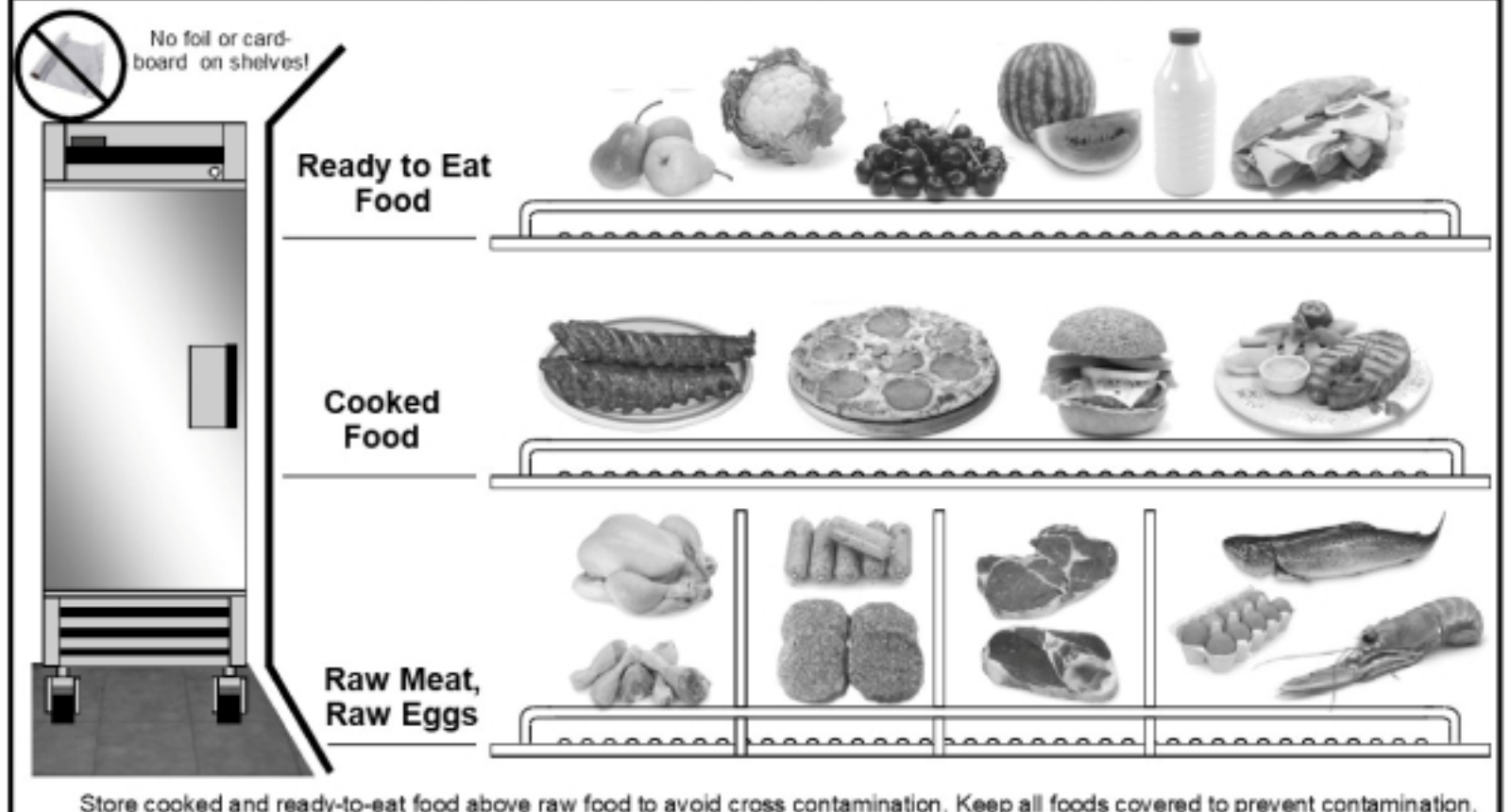
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

## 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](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