



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Wendy's #12264</b>		DATE <b>09/25/2025</b>	TIME IN <b>03:45 PM</b>	TIME OUT <b>04:30 PM</b>
FACILITY ADDRESS <b>27251 Newport Rd Menifee, CA 92584-2400</b>		FACILITY PHONE #		
PERMIT HOLDER <b>Cotti Foods California Inc</b>		EMAIL <b>whoo9415@cottifoods.net</b>		
PERMIT # <b>PR0082796</b>	FACILITY DESCRIPTION <b>FF 2001-5999 SQFT Unpack Restaurant</b>	EXPIRATION DATE <b>09/30/2026</b>	DISTRICT <b>45</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 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 Taylor Jackson/ServSafe				2	In					4	2							
<b>EMPLOYEE HEALTH AND HYGIENIC PRACTICES</b>							<b>CONFORMANCE WITH APPROVED PROCEDURES</b>													
In		2. Communicable disease; reporting, restrictions, and exclusions			4		In	N/O	N/A	15. Food obtained from approved sources			2							
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2	In	N/O	N/A	16. Compliance with shellstock tags, condition, display			2							
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2							
<b>PREVENTING CONTAMINATION BY HANDS</b>							<b>CONSUMER ADVISORY</b>													
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	<b>SCHOOL AND HEALTHCARE PROHIBITED FOOD</b>													
<b>TIME AND TEMPERATURE RELATIONSHIP</b>							<b>WATER / HOT WATER</b>													
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	In	N/A	20. Licensed health care facilities / public and private schools; prohibited food not offered			4	2							
In	N/O	N/A	9. Proper cooling methods		4	2	<b>LIQUID WASTE DISPOSAL</b>													
In	N/O	N/A	10. Proper cooking time and temperature		4	2	In		21. Hot and cold water available			4	2							
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		<b>VERMIN</b>													
<b>PROTECTION FROM CONTAMINATION</b>							<b>WATER TEMPERATURE: 120F</b>													
In	N/O	N/A	12. Returned and re-service of food			2	In		22. Sewage and wastewater properly disposed			4	2							
In		13. Food: unadulterated, no spoilage, no contamination			4	2	<b>PERMANENT FOOD FACILITIES</b>													
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Q. Ammonium WAREWASH TEMP: 112F		4	2	In		23. No rodents, insects, birds, or animals			4	2							
<b>SUPERVISION / PERSONAL CLEANLINESS</b>							<b>EQUIPMENT / UTENSILS / LINENS</b>							<b>PERMANENT FOOD FACILITIES</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>							<b>SIGNS / REQUIREMENTS</b>						
<b>FOOD STORAGE / DISPLAY / SERVICE</b>							<b>COMPLIANCE AND ENFORCEMENT</b>							<b>COMPLIANCE AND ENFORCEMENT</b>						
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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
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>					
27. Approved thawing methods, frozen food storage	1	36. Equipment / utensils: installed, clean, adequate capacity	1	47. No unapproved private homes / living or sleeping quarters	1
28. Food separated and protected from contamination	2	37. Equipment, utensils, and linens: storage and use	1	<b>SIGNS / REQUIREMENTS</b>	
29. Washing fruits and vegetables	1	38. Adequate ventilation and lighting; designated areas, use	1	48. Last inspection report available	
30. Toxic substances properly identified, stored, used	1	39. Thermometers provided and accurate	1	49. Food Handler Certifications available, current, and complete	1
<b>FOOD STORAGE / DISPLAY / SERVICE</b>					
31. Adequate food storage; food storage containers identified	1	40. Wiping cloths: properly used and stored	1	50. Grade card and signs posted, visible	
32. Consumer self-service	1	<b>PHYSICAL FACILITIES</b>			
33. Food properly labeled; honestly presented; menu labeling	1	41. Plumbing: properly installed, good repair	1	<b>COMPLIANCE AND ENFORCEMENT</b>	
		42. Refuse properly disposed; facilities maintained	1	51. Plans approved / submitted	
		43. Toilet facilities: properly constructed, supplied, cleaned	1	52. Permit available / current	
		44. Premises; personal item storage and cleaning item storage	1	53. Permit suspended / revoked	



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**DEPARTMENT OF ENVIRONMENTAL HEALTH**

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**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME Wendy's #12264	DATE 09/25/2025	PERMIT # PR0082796
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**General Comments:**

**Observations:**

**21. Hot and cold water available**

**Status:** OUT (2 PTS)

**Inspector Comments:** Measured the non-adjustable hand sink at the end of the cook line near the prep area to reach a maximum of 112F. When water at a handwash sink is not readily adjustable at the faucet, the water temperature shall be between 100°F and 108°F. Adjust the hand wash sink so that the water temperature does not exceed 108F to promote proper hand washing.

**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)

**40. Wiping cloths: properly used and stored**

**Status:** OUT (1 PTS)

**Inspector Comments:** Measured the sanitizer bucket next to the hand wash sink at the register area to be low. Maintain all damp, soiled wiping cloths fully submerged in 200ppm quaternary ammonia solution at all times in between uses to prevent contamination.

**Violation Code** - Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3 (d-e))

**43. Toilet facilities: properly constructed, supplied, cleaned**

**Status:** OUT (1 PTS)

**Inspector Comments:** Observed the restroom straight back to the facilities area to be out of toilet paper. Replace the toilet paper and maintain fully stocked in permanent dispenser at all times.

**Violation Code** - Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

**49. Food Handler Certifications available, current, and complete**

**Status:** NOTE ( PTS)

**Inspector Comments:** Observed one expired food handler card as of Sept. 21st. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate. Provide valid Riverside County Food Handler Cards within one week to MirRamirez@Rivco.org.

**Violation Code** - County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

<b>SIGNATURE</b>	
	
PERSON IN CHARGE: <u>Taylor Jackson</u>	SPECIALIST: <u>Miranda Ramirez</u>
PRINT	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.

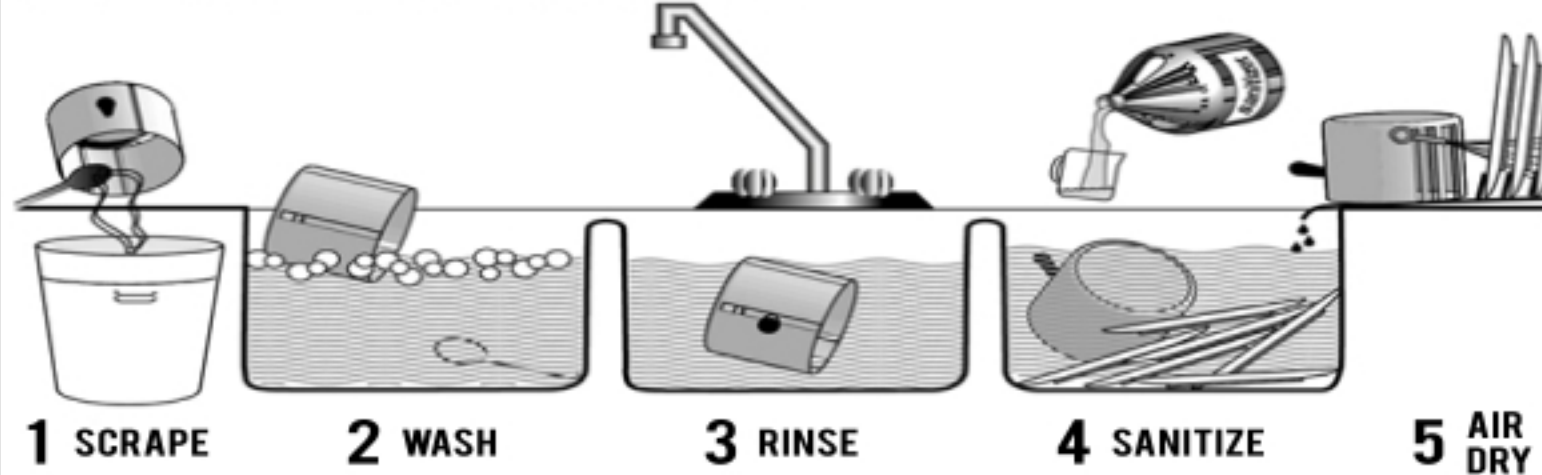
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

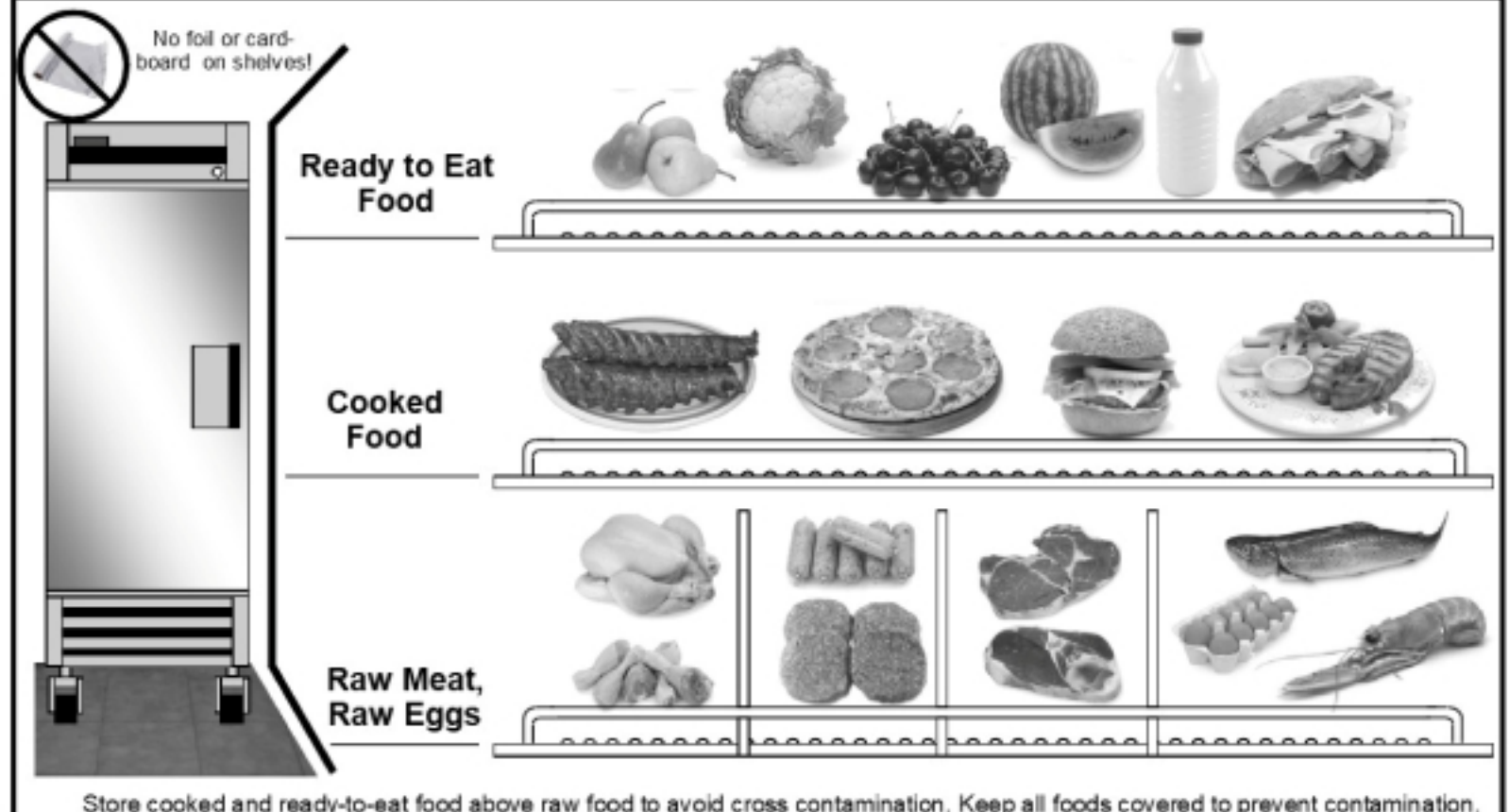
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

## 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



Store cooked and ready-to-eat food above raw food to avoid cross contamination. Keep all foods covered to prevent contamination.

**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