



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Wendy's #128</b>		DATE <b>09/26/2025</b>	TIME IN <b>10:15 AM</b>	TIME OUT <b>11:30 AM</b>
FACILITY ADDRESS <b>12410 Day St Moreno Valley, CA 92553-7501</b>		FACILITY PHONE #		
PERMIT HOLDER <b>Continental Food Management II Inc</b>		EMAIL <b>Elena.tamase@wencfm.com</b>		
PERMIT # <b>PR0066619</b>	FACILITY DESCRIPTION <b>FF 2001-5999 SQFT Unpack Restaurant</b>	EXPIRATION DATE <b>01/31/2026</b>	DISTRICT <b>1</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 99**

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 Amairani Castro/SS				2	In	15. Food obtained from approved sources				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	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	<b>CONSUMER ADVISORY</b>								
<b>PREVENTING CONTAMINATION BY HANDS</b>							<b>SCHOOL AND HEALTHCARE PROHIBITED FOOD</b>								
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	<b>WATER / HOT WATER</b>								
<b>TIME AND TEMPERATURE RELATIONSHIP</b>							<b>LIQUID WASTE DISPOSAL</b>								
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	<b>VERMIN</b>								
In	N/O	N/A	9. Proper cooling methods		4	2	In	21. Hot and cold water available				4	2		
In	N/O	N/A	10. Proper cooking time and temperature		4	2	<b>WATER TEMPERATURE: 141F</b>								
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		<b>LIQUID WASTE DISPOSAL</b>								
<b>PROTECTION FROM CONTAMINATION</b>							<b>VERMIN</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		4	2	<b>SIGNS / REQUIREMENTS</b>								
<b>SANITIZER (ppm):200 Q. Ammonium WAREWASH TEMP:</b>							<b>COMPLIANCE AND ENFORCEMENT</b>								
							<b>PERMANENT FOOD FACILITIES</b>								
							<b>SIGNS / REQUIREMENTS</b>								
							<b>COMPLIANCE AND ENFORCEMENT</b>								

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
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>			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	<b>SIGNS / REQUIREMENTS</b>		
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		
<b>FOOD STORAGE / DISPLAY / SERVICE</b>			<b>PHYSICAL FACILITIES</b>			<b>COMPLIANCE AND ENFORCEMENT</b>		
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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DEPARTMENT OF ENVIRONMENTAL HEALTH**

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**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME Wendy's #128	DATE 09/26/2025	PERMIT # PR0066619
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**General Comments:**

**Observations:**

**34. Utensils and equipment approved, good repair**

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

**Inspector Comments:** Observed condensation leak in Walk in freezer. Repair condensation leak in walk in freezer.

**Violation Code** - All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

**SIGNATURE**

*Toni Lopez*

PERSON IN CHARGE: Toni Lopez

PRINT

*Randell George*

SPECIALIST: Randell George

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