COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME	DATE	TIME IN	TIME OUT
Wendy's #53300	10/01/2025	11:15 AM	12:30 PM

FACILITY ADDRESS	FACILITY PHONE #
27672 Jefferson Ave Temecula, CA 92590-2623	(951) 587-6151

PERMIT HOLDER	EMAIL
WKS Frosty Corp	wendys5330@wksusa.com

PERMIT #	FACILITY DESCRIPTION	EXPIRATION DATE	DISTRICT	SERVICE	REINSPECTION DATE
PR0006163	FF 2001-5999 SQFT Unpack Restaurant	01/31/2026	46	Routine Inspection	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 IMMINENT 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 IMMINENT 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

A

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
(In) N/A 1. Food safety certification			2
Jazmine Flores/ServSafe **EXP:** 05/01/2029			
EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
(In) 2. Communicable disease; reporting, restrictions, and exclusions		4	
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			
(In) N/O 5. Hands clean and properly washed; gloves used properly		4	2
In 6. Adequate handwashing facilities supplied and accessible			(2)
TIME AND TEMPERATURE RELATIONSHIP			
(In) N/O N/A 7. Proper hot and cold holding temperatures		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			
(In) N/O N/A 12. Returned and re-service of food			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:**			

FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
(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
CONFORMANCE WITH APPROVED PROCEDURES			
In (N/A) 18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY			
In (N/A) 19. Written disclosure and reminder statements provided for raw or undercooked food			1
SCHOOL AND HEALTHCARE PROHIBITED FOOD			
(In) N/A 20. Licensed health care facilities / public and private schools; prohibited food not offered		4	2
WATER / HOT WATER			
(In) 21. Hot and cold water available		4	2
WATER TEMPERATURE: 120F			
LIQUID WASTE DISPOSAL			
(In) 22. Sewage and wastewater properly disposed		4	2
VERMIN			
(In) 23. No rodents, insects, birds, or animals		4	2
In N/A 24. Vermin proofing, air curtains, self-closing doors			(1)

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration of knowledge	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	1
28. Food separated and protected from contamination	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage containers identified	1
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	1

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	1
37. Equipment, utensils, and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal item storage and cleaning item storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	(1)
46. Floors, walls, and ceilings: clean	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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General Comments:

Observations:

6. Adequate handwashing facilities supplied and accessible

Status: OUT (2 PTS)

Inspector Comments: Provide soap and paper towels at the hand wash station at the drive through. Ensure employees are washing hands in between handling money and making drinks.

Observed women's restroom soap dispenser to be missing soap. Ensure restroom dispenser are stocked at all times. This violation was corrected onsite.

Observed the hand wash station in the men's restroom to working inconsistently. Inspector was not able to verify water temperature at this sink. Properly repair/restore hot water to this sink and ensure it is working properly to provide hot water and work consistently.

Violation Code - Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

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

Status: OUT (1 PTS)

Inspector Comments: Observed the drive through air curtain to have low/zero velocity. Air curtains shall have adequate velocity to prevent pests from entering the facility through the open window. Properly repair.

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)

45. Floors, walls, ceilings: good repair / fully enclosed

Status: OUT (1 PTS)

Inspector Comments: Observed two floor tiles to be missing at the fryer area. Properly repair.

Observed the grout in between floor tiles at the 3 compartment sink area to be low. Properly restore grout level at this area.

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)

49. Food Handler Certifications available, current, and complete

Status: OUT (1 PTS)

Inspector Comments: Ensure all employee at the facility have a valid food handler card and it is available for inspection. Observed one employee currently working without a food handler card.

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)

SIGNATURE

PERSON IN CHARGE: Jazmine Flores
PRINT

SPECIALIST: Stephen Zepeda
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 Heath 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

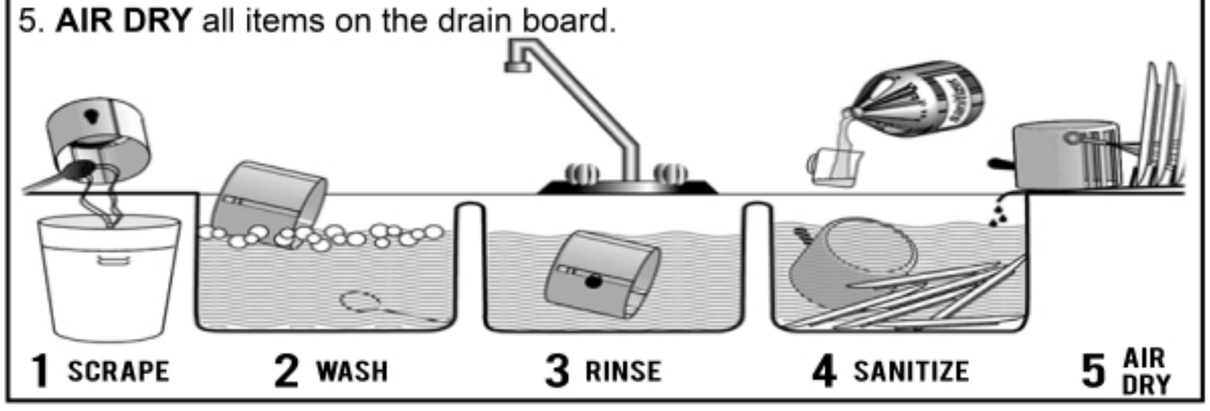
Use one of the following methods to cool food properly:
- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath 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

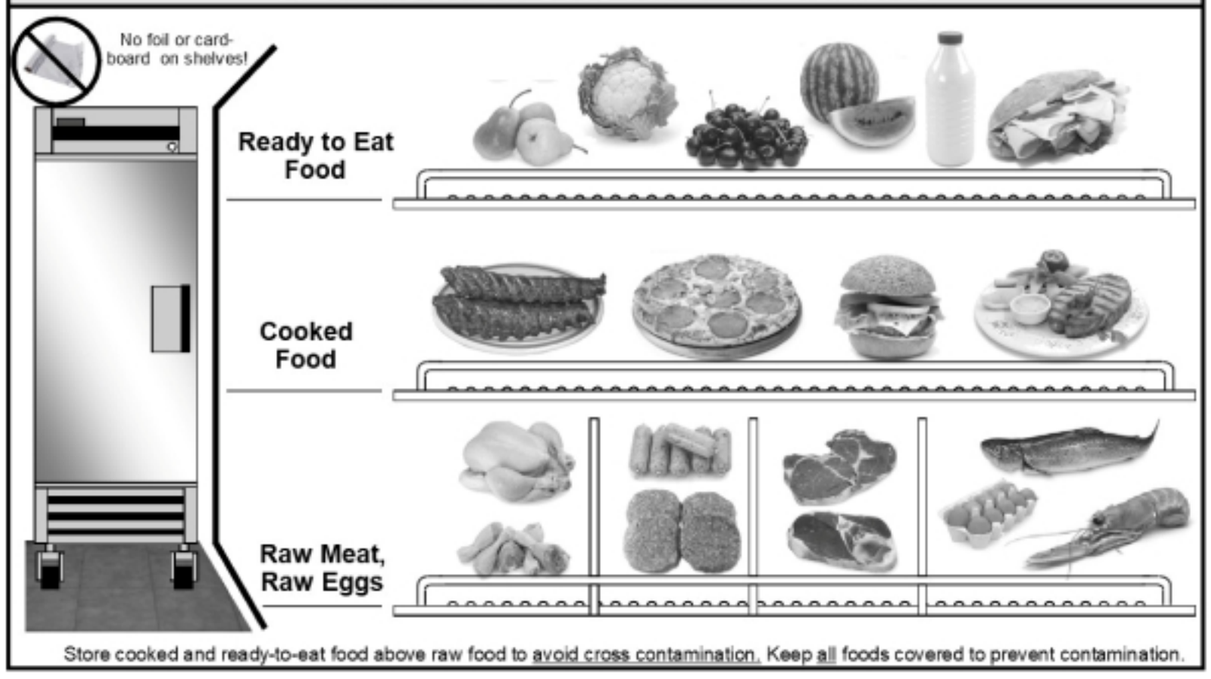
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

Fruit and Vegetables	Eggs Cooked to Order	Fish	Single Piece Meat (Beef, Veal, Lamb, Pork)	Pooled Eggs	Ground Meat and sausage	Poultry and Stuffed Meat	Reheated Foods
135ºF for 15 seconds	145ºF for 15 seconds	145ºF for 15 seconds	145ºF for 15 seconds	155ºF for 15 seconds	155ºF for 15 seconds	165ºF for 15 seconds	165ºF 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.**

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