



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME CBU - Chick-Fil-A / Grab-N-Go		DATE 10/22/2025	TIME IN 03:30 PM	TIME OUT 05:00 PM
FACILITY ADDRESS 8432 Magnolia Ave Riverside, CA 92504-3206		FACILITY PHONE #		
PERMIT HOLDER California Baptist University		EMAIL		
PERMIT # PR0065479	FACILITY DESCRIPTION FF 2001-5999 SQFT Unpack Restaurant	EXPIRATION DATE 08/31/2026	DISTRICT 2	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 97

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 Guiseppe Pitruzello/ ServSafe				2	In		15. Food obtained from approved sources				4	2
						EXP:11/29/2026	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				WATER TEMPERATURE: 120F				
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							LIQUID WASTE DISPOSAL							
			25. Person in charge present and performs duties, demonstration of knowledge			2	In			23. No rodents, insects, birds, or animals			4	2
			26. Personal cleanliness and hair restraints			1	In	N/A		24. Vermin proofing, air curtains, self-closing doors				1
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN							
			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							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
EQUIPMENT / UTENSILS / LINENS							SIGNS / REQUIREMENTS							
			34. Utensils and equipment approved, good repair			1				48. Last inspection report available				
			35. Warewashing: installed, maintained, proper use, test materials			1				49. Food Handler Certifications available, current, and complete				1
			36. Equipment / utensils: installed, clean, adequate capacity			1				50. Grade card and signs posted, visible				
			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							COMPLIANCE AND ENFORCEMENT							
			41. Plumbing: properly installed, good repair			1				51. Plans approved / submitted				
			42. Refuse properly disposed; facilities maintained			1				52. Permit available / current				
			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:

Observations:

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

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

Inspector Comments: Observed the self-serve soda machine basin with slime like residue buildup and the behind the soda machine dispensers and the area surrounding the nozzles with residue buildup as well. Operator is to clean and sanitize the entire self-serve soda machine and ensure it is maintained clean and free of any residue buildup.

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)

41. Plumbing: properly installed, good repair

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

Inspector Comments: Observed the 3-compartment sink faucet leaking during time of inspection. Operator is to repair the faucet in an approved manner to eliminate leak and maintain in good repair.

Violation Code - All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192 (b,c), 114193, 114193.1, 114199, 114201, 114269)

46. Floors, walls, and ceilings: clean

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

Inspector Comments: Observed the following:

- The flooring under near the CO2 tanks in the back dry storage area with sticky soda syrup residue.
- The flooring under the self-serve soda machine with heavy dust, debris, and dried liquid residue. Person in charge cleaned flooring during time of inspection.
- The floor sink near the self-serve soda machine with slime-like and dark residue buildup.

Operator is to clean all flooring and maintain it free of any residue, food debris, dust, debris, or buildup.

Violation Code - Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1,)

SIGNATURE

PERSON IN CHARGE: Eric Da Costa

PRINT

SPECIALIST: Krissy Ruiz

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



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SIGNATURE	
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PERSON IN CHARGE: <u>Eric Da Costa</u>	SPECIALIST: <u>Krissy Ruiz</u>
PRINT	PRINT