



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

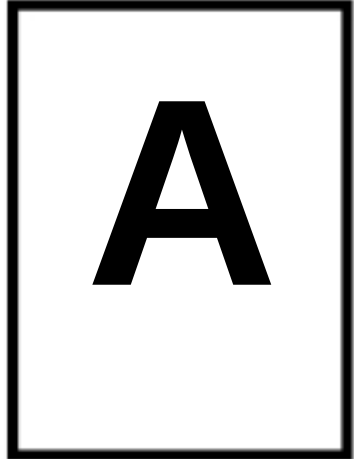
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FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Blaze Pizza		DATE 11/05/2025	TIME IN 01:30 PM	TIME OUT 03:45 PM
FACILITY ADDRESS 3260 W Florida Ave Hemet, CA 92545-3622		FACILITY PHONE # (732) 814-6596		
PERMIT HOLDER Jordan Andrian		EMAIL jordan@jo-pizza.com		
PERMIT # PR0080142	FACILITY DESCRIPTION FF 2001-5999 SQFT Unpack Restaurant	EXPIRATION DATE 11/30/2025	DISTRICT 13	SERVICE Routine Inspection
				REINSPECTION DATE 11/12/2025

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 90

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 Jordan Andrian/ ServSafe				2	In		15. Food obtained from approved sources				4	2
						EXP:08/01/2028	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			CONSUMER ADVISORY					
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked food				1
PREVENTING CONTAMINATION BY HANDS							SCHOOL AND HEALTHCARE PROHIBITED FOOD							
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	In		N/A	20. Licensed health care facilities / public and private schools; prohibited food not offered			4	2
In		6. Adequate handwashing facilities supplied and accessible				2	WATER / HOT WATER							
TIME AND TEMPERATURE RELATIONSHIP							In		21. Hot and cold water available			4	2	
In	N/O	N/A	7. Proper hot and cold holding temperatures	X	4	2		WATER TEMPERATURE: 120F						
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2	LIQUID WASTE DISPOSAL							
In	N/O	N/A	9. Proper cooling methods	X	4	2	In		22. Sewage and wastewater properly disposed			4	2	
In	N/O	N/A	10. Proper cooking time and temperature		4	2	VERMIN							
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		In		23. No rodents, insects, birds, or animals			4	2	
PROTECTION FROM CONTAMINATION							In	N/A	24. Vermin proofing, air curtains, self-closing doors				1	
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):100 Chlorine WAREWASH TEMP: 100F												

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
GENERAL FOOD SAFETY REQUIREMENTS			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	SIGNS / REQUIREMENTS		
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		
FOOD STORAGE / DISPLAY / SERVICE			PHYSICAL FACILITIES			COMPLIANCE AND ENFORCEMENT		
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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General Comments:

Continued non-compliance/ repeat violations can result in further enforcement action (notice of violation, citation, admin hearing, etc)

Observations:

7. Proper hot and cold holding temperatures

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

Inspector Comments: Potentially hazardous food shall be maintained at an internal temperature of 135F and above or 41F and below. Measured the below list of food items to be out of temperature:

-At the front cooler (with the meats and cheeses), measured the below list of food items to be out of temperature. Per staff, they have been having issues with the cooler and the temperatures were under 41F, 1 hour prior to inspection. Staff were instructed to relocate the below items so they could rapidly cool. Manager attempted to adjust settings for the cooler and by end of inspection, the unit measured 48-64F. IMPOUND tag posted on unit. Repair or replace unit in approved manner so it is holding under 41F at all times. Reinspection set in 1 week (by 11/12/2025). If unit is ready sooner or additional time is needed, contact this Department at 951-766-2824.

- Mozarella cheese large pieces at 46-47F
- Overstacked chicken at 41-48F
- Gorgonzola cheese at 50-51F
- Pepperoni at 41-47F
- Meatballs at 48F
- Chorizo at 45-46F
- Salami at 45-46F

Unattended ranch bottle at top of the middle island cooler at 57F. Per person in charge, ranch had been out approximately 3 hours prior to inspection. This was relocated to the cooler to rapidly cool. Ensure to maintain the ranch under proper temperature control.

During inspection, facility was in the middle of a rush and had unattended dough in the back corner with internal temperatures of 67-69F. When not actively being prepped, relocate dough under proper temperature control until food prep can resume. Person in charge stated the food had been in prep before inspection and it was not in use less than an hour. It was finished being prepped by end of inspection.


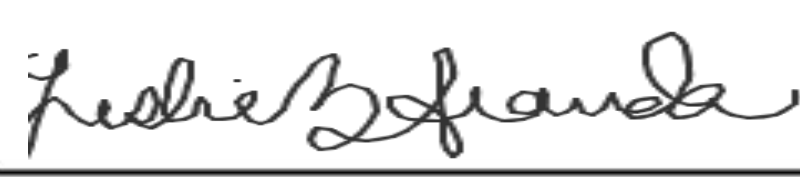
Violation Code - Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

9. Proper cooling methods

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

Inspector Comments: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F within 2 hours and from 70F within 4 hours. Rapid cooling shall be done by one or more of the following methods:

- In shallow containers
- Separating food into smaller portions
- Adding ice as an ingredient

SIGNATURE	
	
PERSON IN CHARGE: <u>Alle Rowe</u>	SPECIALIST: <u>Leslie Aranda</u>
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- Using an ice bath, stirring frequently
- Using rapid cooling equipment
- Using containers that facilitate heat transfer

Inside the front cold top units, measured approximately 5 containers of tomato sauce that were prepared approximately 4-5 hours prior to inspection, per label. Containers of tomato sauce measured approximately 60-61F. Other containers of food and the unit measured under 41F. Containers measured approximately 6-8 inches deep, covered, and stacked inside the bottom of the cooler. Re-evaluate cooling practice with the tomato sauce as it should be cooling to an internal temperature under 41F within 4 hours. The tomato sauce was voluntarily discarded at time of inspection.

Violation Code - All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

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

Status: NOTE (PTS) **Type:** Violation

Inspector Comments: Observed the air curtain to only turn on with one door, not when the other door was opened. Adjust in approved manner so air curtain turns on with either door. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

Observed a large gap between the front doors. Replace weatherstripping to eliminate the gaps. Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

Each food facility shall be constructed and maintained to prevent the entrance and harborage of animals and vermin. Observed the following:

- Several missing ceiling panels above the mop basin/ 3-compartment sink. Replace and properly install the ceiling panels.

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)

28. Food separated and protected from contamination

Status: NOTE (PTS) **Type:** Violation

Inspector Comments: All food shall be separated and protected from contamination. Observed the following:

- Several to-go containers or lids upright with the food contact surface exposed. Ensure to keep covered or faced down to prevent possible overhead contamination.

- The forks stored with the food contact surface exposed. Properly store them faced down, protected.

- Opened bags of sugar and oregano in the back dry storage area. Once opened, place the food in a container with a tight fitting lid to protect the food.

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Violation Code - All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1 (c), 114143 (c))

34. Utensils and equipment approved, good repair

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

Inspector Comments: All utensils and equipment shall be approved and maintained in good repair. Observed the following:

-Ice build up on the walk-in freezer drain line and shelving and flooring directly under. Remove chunks of ice and repair as needed so unit is not leaking condensate.

-Dark stained caulking at the 3-compartment sink. Remove. If staining can't be removed, replace caulking, ensuring it is smooth and easily cleanable.

-Broken cart inside the walk-in cooler, the top shelf.

-At start of inspection, 3-compartment sink knob was nonfunctional to test the hot water, only sprayer worked. Person in charge corrected on site. Ensure knob is functional at all times.

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

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

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

Inspector Comments: All utensils and equipment shall be maintained clean. Remove any dust, debris, residue, and other accumulation from the below listed areas:

-The inside of the reach in coolers as observed water and food debris inside

-The fan on the floor of the back handwashing sink as observed dust build-up

-The undersides of the dough flatteners as observed oil residue build-up

-The metal panel under the hood filters as observed black residue and grease build-up


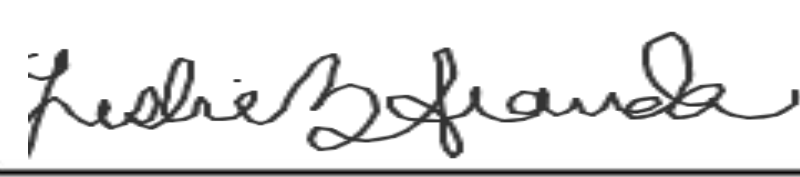
-The inside of the dishmachine as observed residue build-up inside

-The dishmachine racks as observed dark residue build-up around the exterior

-The underside of the ice chute for the soda machine as observed dark residue (not in contact with ice)

-The restroom air vents as observed dust build-up

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,

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114182, 114257)

41. Plumbing: properly installed, good repair

Status: NOTE (PTS) **Type:** Violation

Inspector Comments: All plumbing shall be installed and maintained so as to prevent contamination, kept clean, fully operative, and in good repair. Observed the following:

-The 3-compartment sink drain line directly inside the floor sink. Cut/ elevate the drain line to provide at least a 1 inch air gap above the floor sink rim.

-REPEAT: The front beverage cooler having a flex drain line to the floor sink. REPLACE with a rigid drain line to the floor sink with a 1 inch air gap.

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)

49. Food Handler Certifications available, current, and complete

Status: NOTE (PTS) **Type:** Repeat.

Inspector Comments: Observed 1 employee with an expired food handler card. Ensure employee obtains it within 1 week (by 11/12/2025) and keep a copy on site. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

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: Alle Rowe

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SPECIALIST: Leslie Aranda

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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.

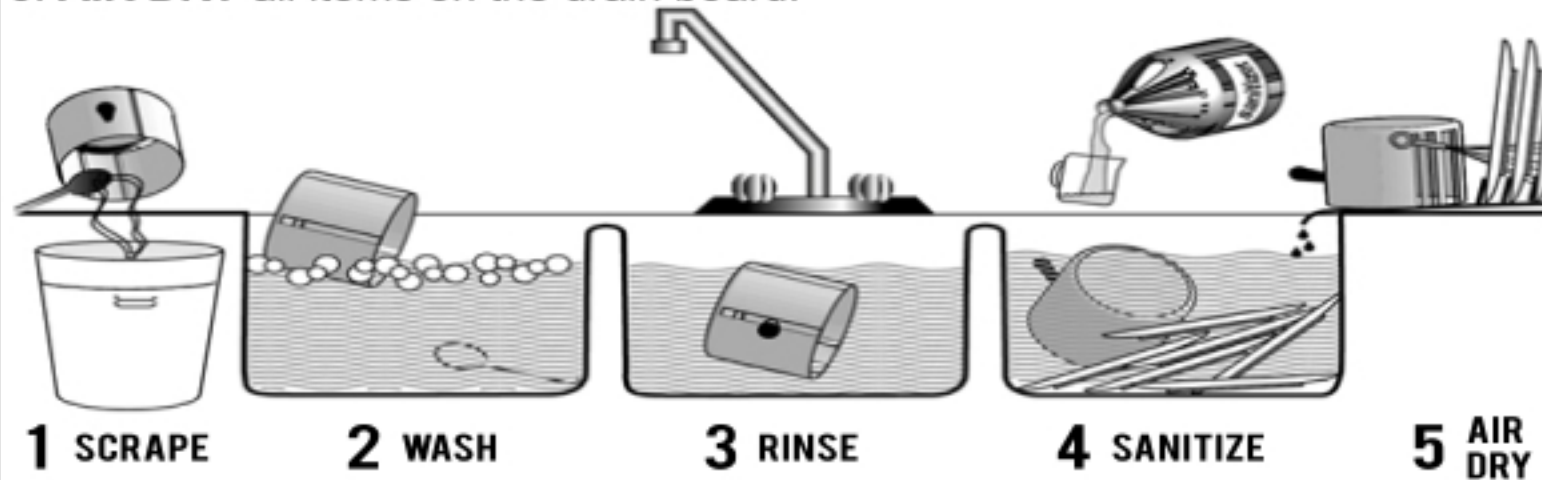
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

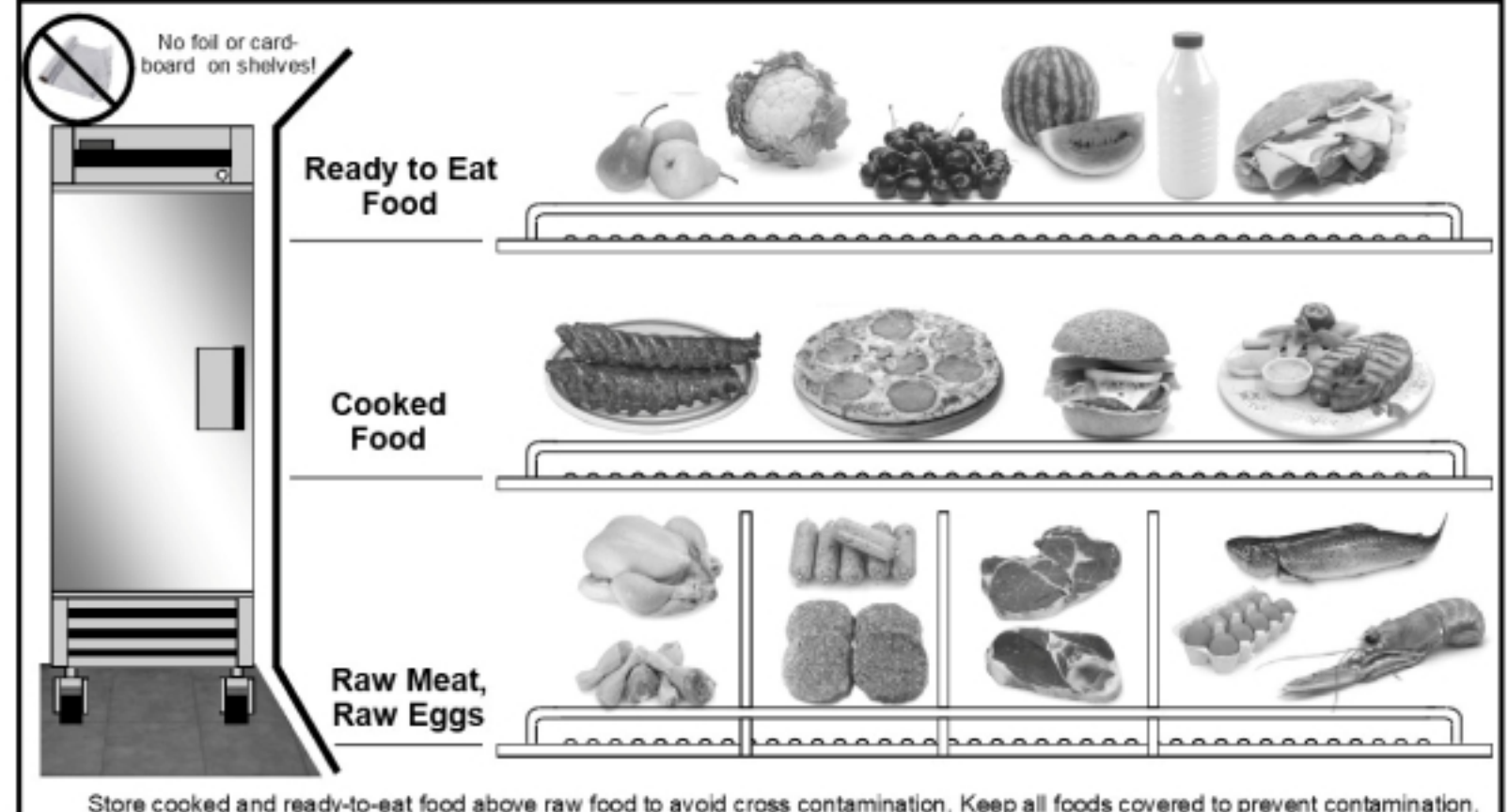
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

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