



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Chick-Fil-A</b>		DATE <b>11/17/2025</b>	TIME IN <b>10:00 AM</b>	TIME OUT <b>11:45 AM</b>
FACILITY ADDRESS <b>40531 Margarita Rd Temecula, CA 92591-2859</b>		FACILITY PHONE #		
PERMIT HOLDER <b>Grace James Enterprises LLC.</b>		EMAIL <b>jim.toth@cfatemecula.com</b>		
PERMIT # <b>PR0065686</b>	FACILITY DESCRIPTION <b>FF 2001-5999 SQFT Unpack Restaurant</b>	EXPIRATION DATE <b>09/30/2026</b>	DISTRICT <b>42</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 94**

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 Claudia Reyes / ServSafe EXP:05/22/2029				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 Quat Ammonium      WAREWASH TEMP: 160F		4	2	<b>OUT</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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**General Comments:**

This routine inspection was conducted in conjunction with a complaint investigation (CO1005415).

**Observations:**

**7. Proper hot and cold holding temperatures**

**Status:** MAJ (4 PTS) **Type:** Voluntary Condemnation.

**Inspector Comments:**

Observed 17 containers of lemonade (approximately 10 liters each) to range between 58 - 62 F. Observed the packaged lemonade to state "Perishable - Keep Refrigerated". The operator stated that this lemonade was prepared at approximately 8:00 am, the time of this observation was approximately 10:45 am. The operator voluntarily discarded the prepared lemonade. Observed the cooler to have a temperature reading of 43.4 F and quickly rise to 46.0 F when briefly opened. The inspector placed an impound tag on this unit. Repair the unit in an approved manner. A follow-up inspection is scheduled for 11/24/2025. Do not utilize this unit until a member of this department has approved it for use. Failure to comply may result in further legal action (ie. citation, hearing, NOV).

**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) **Correct By Date:** 11/24/2025

**21. Hot and cold water available**

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

**Inspector Comments:**

NOTE: Observed the hot water heater to have a water temperature set at 122 F; observed the 3-compartment sink to reach a warmest temperature of 118.5 F. Provide a minimum warmest temperature of 120 F at all sinks (100 F at hand sinks). Ensure the water heater is able to meet the demand of this operation.


**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)

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

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

**Inspector Comments:**

1. Observed the back door to not fully self-close. Exterior doors shall be fully self-closing and maintained closed when not actively in use to prevent vermin entry.
2. Observed the front double doors to have gaps between the doors. Ensure all exterior doors are free of gaps/cracks/holes to prevent potential vermin entry (ie. new weatherstripping).
3. Observed the pass-thru window (drive thru window) to be maintained open in-between customers. Ensure the pass thru window is maintained closed when not actively using.

<b>SIGNATURE</b>	
	
PERSON IN CHARGE: <u>Claudia Reyes</u>	SPECIALIST: <u>Drew Loudon Morikawa</u>
PRINT	PRINT



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**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)

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

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

**Inspector Comments:**

1. Observed the sealant in disrepair at the following locations:
- a. At all hand sink splashguards through the kitchen and service areas
  - b. 3-compartment sink (wall)
  - c. Bathroom toilets (floor)

Remove the sealant, clean the area, reapply sealant in an approved manner (smooth and easily cleanable without pits/grooves/cracks).

2. Observed there to not be a 1 inch air gap at the following waste water pipes:

- a. At the floor sink nearest the ice machine
- b. At the floor sink below the 2-compartment prep sink

Provide a minimum 1 inch air gap between the end of the waste water pipe and the floor sink opening.

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

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

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

**Inspector Comments:**

**NOTES:**

1. Observed the coving to be separating from the wall near the walk-in freezer door (at the door nearest the back door). Repair the coving in an approved manner; eliminate all gaps; provide a smooth and easily cleanable surface.

2. Observed the fire sprinkler to be separating from the ceiling in the women's bathroom. Secure the sprinkler in an approved manner. Eliminate the gap in an approved manner; provide a smooth and easily cleanable surface.

**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)

<b>SIGNATURE</b>	
PERSON IN CHARGE: <u>Claudia Reyes</u>	SPECIALIST: <u>Drew Loudon Morikawa</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.

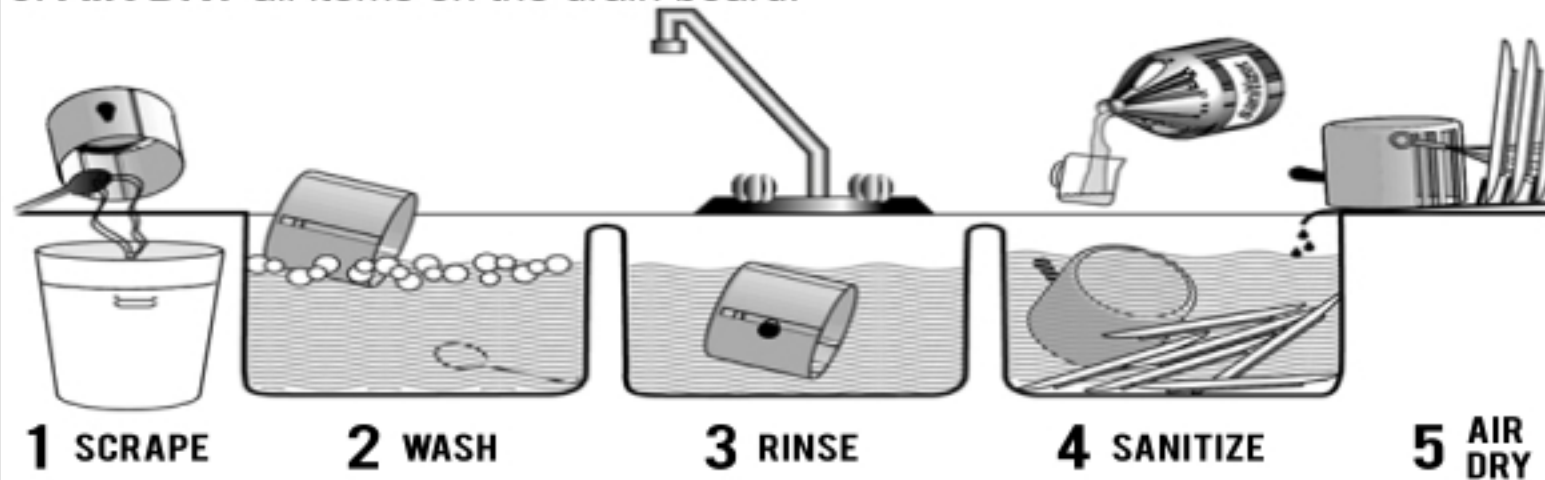
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

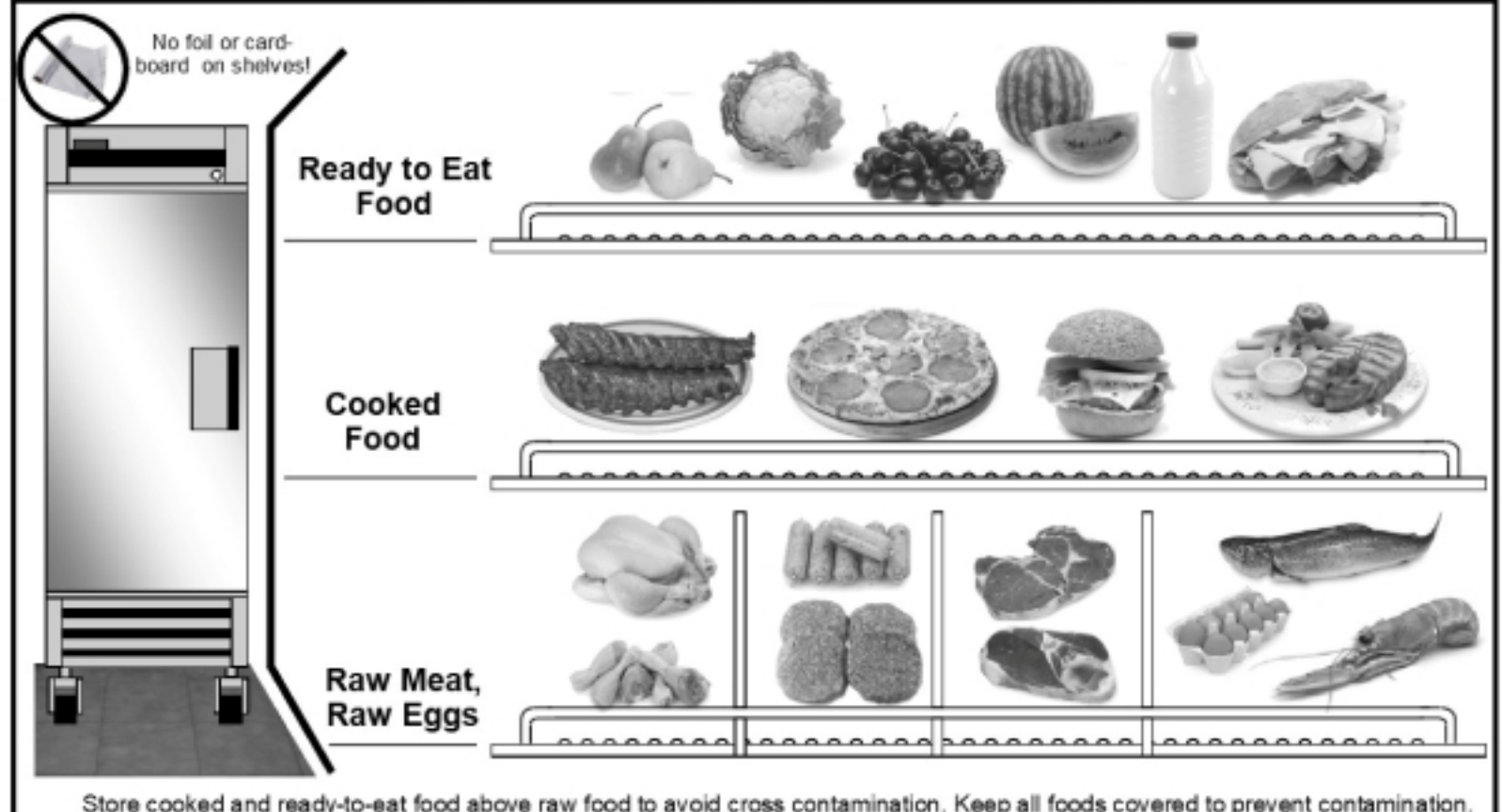
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

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