



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Wendy's Restaurant		DATE 11/18/2025	TIME IN 09:00 AM	TIME OUT 10:15 AM
FACILITY ADDRESS 3838 Tyler St Riverside, CA 92503-3431		FACILITY PHONE # (949) 858-9191		
PERMIT HOLDER Cotti Foods California		EMAIL wcap@cottifoods.com		
PERMIT # PR0087319	FACILITY DESCRIPTION FF 2001-5999 SQFT Unpack Restaurant	EXPIRATION DATE 03/31/2026	DISTRICT 4	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 Rosa Contreras/ss				2	In		15. Food obtained from approved sources			4	2							
						EXP:04/05/2028	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														
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: 121F											
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2														
		SANITIZER (ppm):200 Quat Ammonium																		
		WAREWASH TEMP:																		
SUPERVISION / PERSONAL CLEANLINESS							EQUIPMENT / UTENSILS / LINENS							PERMANENT FOOD FACILITIES						
		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							PHYSICAL FACILITIES							SIGNS / REQUIREMENTS						
		27. Approved thawing methods, frozen food storage			1				36. Equipment / utensils: installed, clean, adequate capacity			1		47. No unapproved private homes / living or sleeping quarters			1			
		28. Food separated and protected from contamination			2				37. Equipment, utensils, and linens: storage and use			1		48. Last inspection report available						
		29. Washing fruits and vegetables			1				38. Adequate ventilation and lighting; designated areas, use			1		49. Food Handler Certifications available, current, and complete			1			
		30. Toxic substances properly identified, stored, used			1				39. Thermometers provided and accurate			1		50. Grade card and signs posted, visible						
		31. Adequate food storage; food storage containers identified			1				40. Wiping cloths: properly used and stored			1		51. Plans approved / submitted						
		32. Consumer self-service			1				41. Plumbing: properly installed, good repair			1		52. Permit available / current						
		33. Food properly labeled; honestly presented; menu labeling			1				42. Refuse properly disposed; facilities maintained			1		53. Permit suspended / revoked						
									43. Toilet facilities: properly constructed, supplied, cleaned			1								
									44. Premises; personal item storage and cleaning item storage			1								



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General Comments:

Observations:

1. Food safety certification

Status: NOTE (PTS)

Inspector Comments: Observed one expired food manager certificate at the time of inspection. Facility was able to provide current food manager certificates at the time of inspection. Renew expired food manager certificate within 30 days, and send proof to cltovar@rivco.org.

Violation Code - Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

25. Person in charge present and performs duties, demonstration of knowledge

Status: OUT (2 PTS) **Type:** Violation

Inspector Comments: Operator was asked to demonstrate proper knowledge on sanitizer concentration for manual sanitation at 3-compartment sink. Operator was not able to demonstrate proper knowledge on sanitizer concentration at this time. Education was given.

Violation Code - A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945, 113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

40. Wiping cloths: properly used and stored

Status: OUT (1 PTS) **Type:** Corrected On Site.

Inspector Comments: Observed a wet wiping clothe on top of the assembly line in-front of the food preparation sink. Ensure all wet wiping clothes are fully submerged inside the sanitizer bucket when not being used. (Corrected on site).

Violation Code - Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3 (d-e))

SIGNATURE



PERSON IN CHARGE: Rosa Contreras

PRINT



SPECIALIST: Claudia Tovar

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.

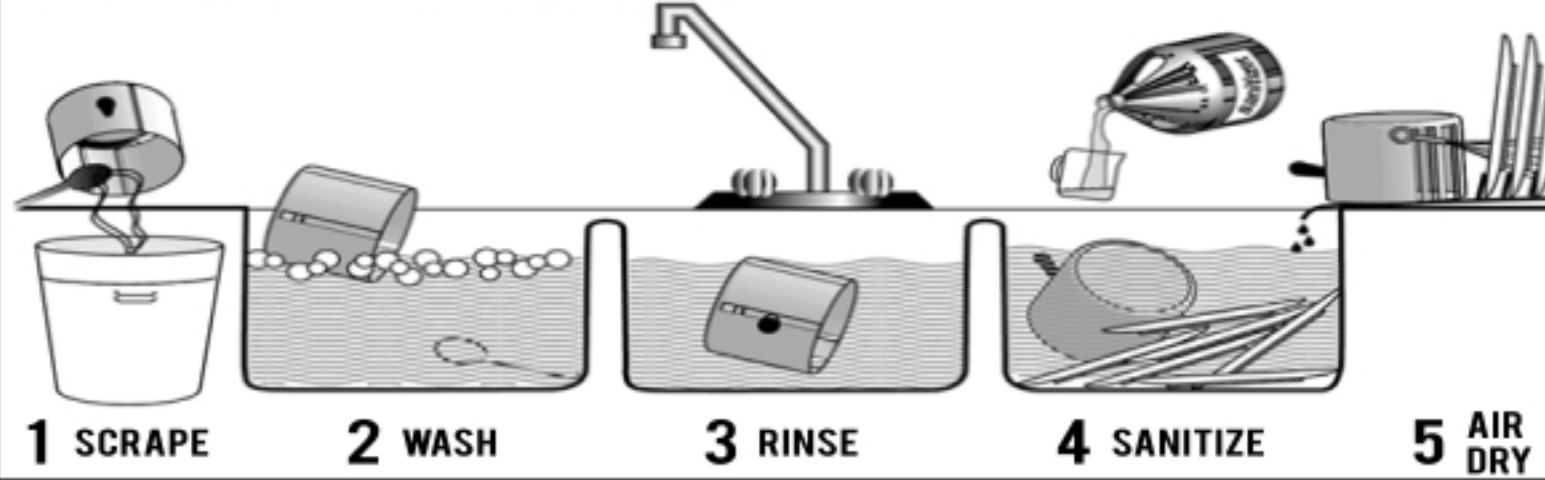
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

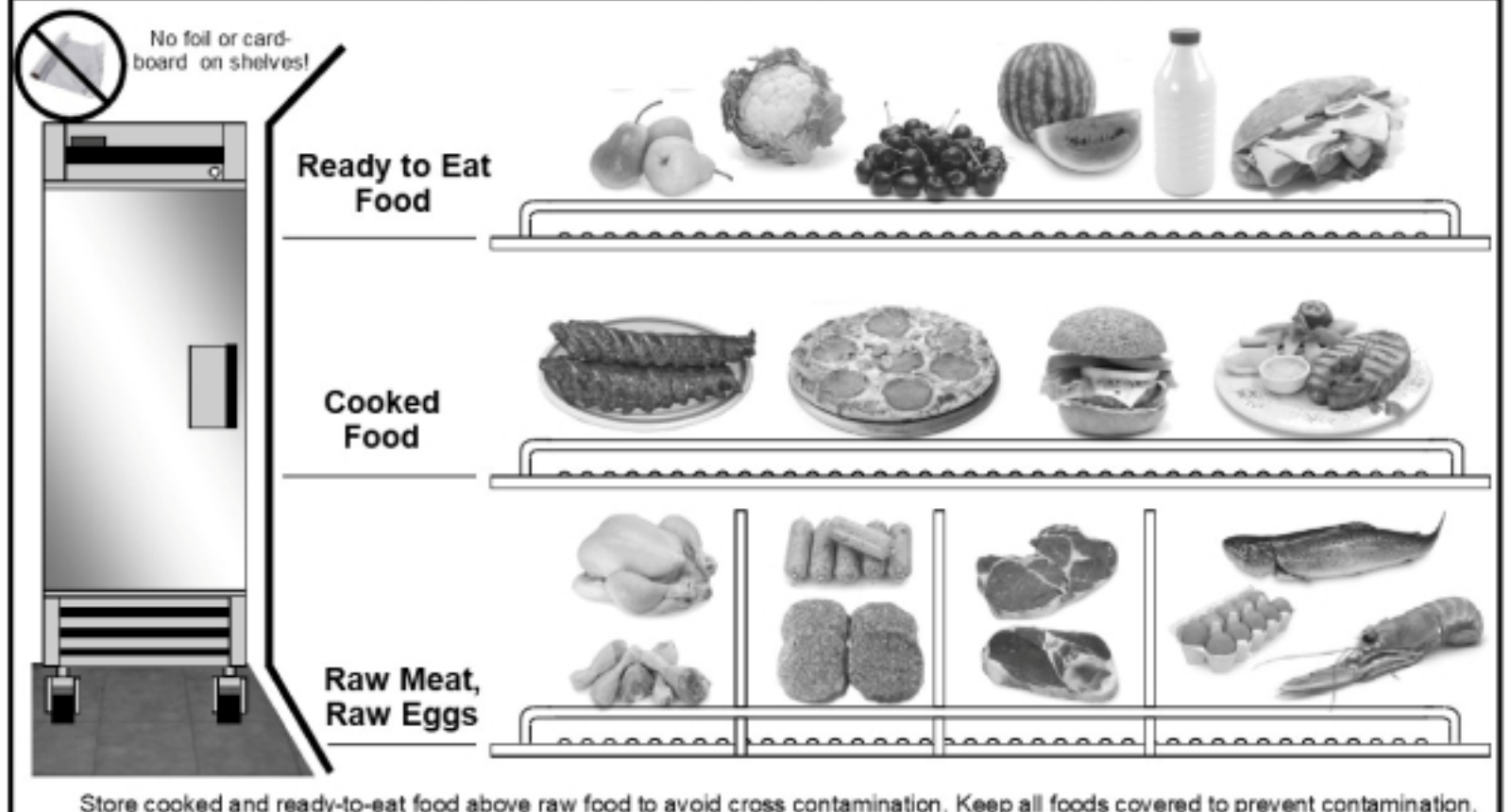
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

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