





**COUNTY OF RIVERSIDE  
DEPARTMENT OF ENVIRONMENTAL HEALTH**

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**FOOD ESTABLISHMENT INSPECTION REPORT**

|                                  |                    |                       |
|----------------------------------|--------------------|-----------------------|
| FACILITY NAME<br>Speedway #46657 | DATE<br>01/06/2026 | PERMIT #<br>PR0059091 |
|----------------------------------|--------------------|-----------------------|

**General Comments:**

**Observations:**

**13. Food: unadulterated, no spoilage, no contamination**

**Status:** OUT (2 PTS) **Type:** Corrected On Site.

**Inspector Comments:** Soda fountain spigots observed with brown slim mold growth inside spigots. clean and sanitize daily all spigots. it may be needed to scrub slim mold off of spigots before soaking in sanitizer as discussed.

**Violation Code** - All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

**SIGNATURE**

PERSON IN CHARGE: Jessica

PRINT

SPECIALIST: Richard Conant

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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.

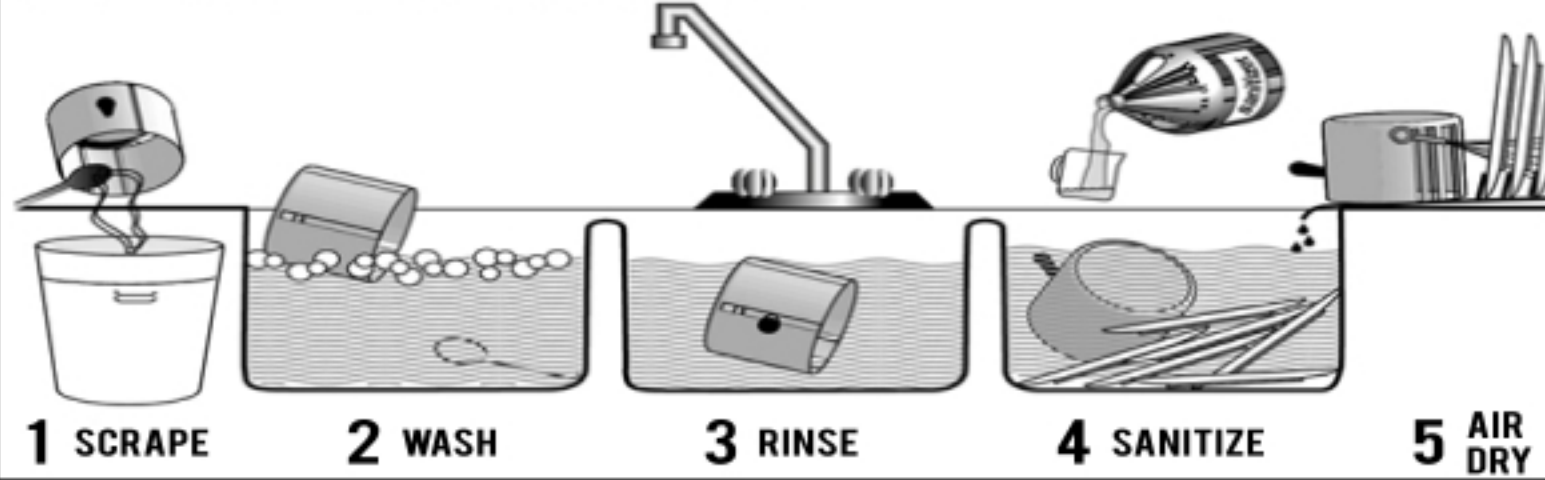
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

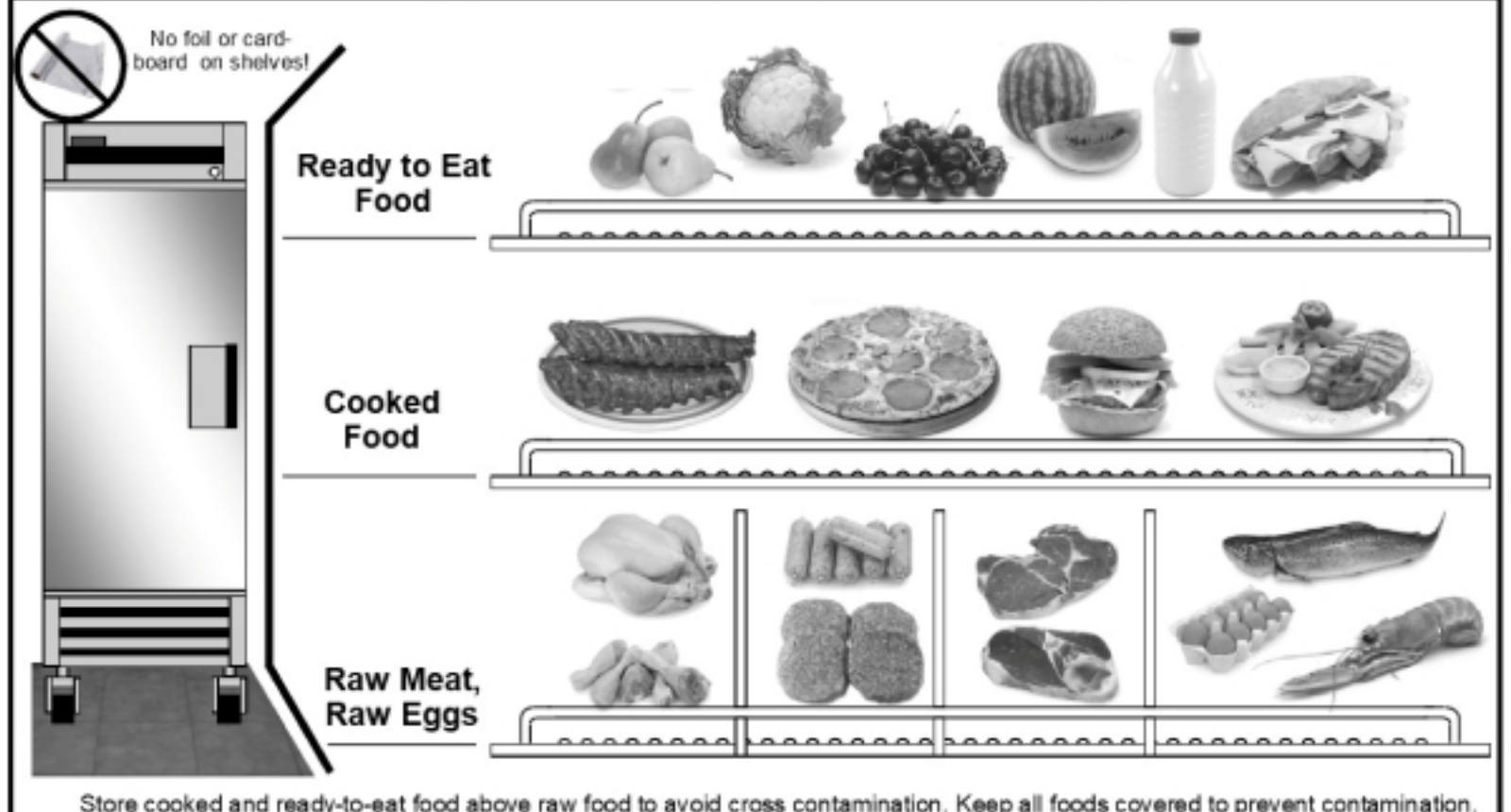
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

|                                |                                |                                |                                |                                |                                |                                |                                |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
|                                |                                |                                |                                |                                |                                |                                |                                |
| <b>135°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>165°F</b><br>for 15 seconds | <b>165°F</b><br>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

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