



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Five Guys		DATE 01/28/2026	TIME IN 12:30 PM	TIME OUT 01:30 PM
FACILITY ADDRESS 32195 Temecula Pkwy Ste 104 Temecula, CA 92592-5811		FACILITY PHONE #		
PERMIT HOLDER Canadian Guys Burgers Limited		EMAIL temeculaarea5guys@gmail.com		
PERMIT # PR0059321	FACILITY DESCRIPTION FF 2001-5999 SQFT Unpack Restaurant	EXPIRATION DATE 02/28/2026	DISTRICT 41	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 98

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 Andres Patridge / ServSafe EXP:06/07/2027			2	In		15. Food obtained from approved sources		4	2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						In	N/O	N/A			2
In		2. Communicable disease; reporting, restrictions, and exclusions		4		In	N/O	N/A			2
In	N/O	3. No persistent discharge from eyes, nose, and mouth			2	CONFORMANCE WITH APPROVED PROCEDURES					
In	N/O	4. Proper eating, tasting, drinking, or tobacco use			2	In		N/A			2
PREVENTING CONTAMINATION BY HANDS						CONSUMER ADVISORY					
In	N/O	5. Hands clean and properly washed; gloves used properly		4	2	In		N/A			1
In		6. Adequate handwashing facilities supplied and accessible			2	SCHOOL AND HEALTHCARE PROHIBITED FOOD					
TIME AND TEMPERATURE RELATIONSHIP						In		N/A		4	2
In	N/O	7. Proper hot and cold holding temperatures		4	2	WATER / HOT WATER					
In	N/O	8. Time as a public health control; procedures and records		4	2	In				4	2
In	N/O	9. Proper cooling methods		4	2	LIQUID WASTE DISPOSAL					
In	N/O	10. Proper cooking time and temperature		4	2	In				4	2
In	N/O	11. Proper reheating procedures for hot holding		4		VERMIN					
PROTECTION FROM CONTAMINATION						In				4	2
In	N/O	12. Returned and re-service of food			2	In				4	2
In		13. Food: unadulterated, no spoilage, no contamination		4	2	PERMANENT FOOD FACILITIES					
In	N/O	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Quat Ammonium WAREWASH TEMP:		4	2	45. Floors, walls, ceilings: good repair / fully enclosed				1	

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	46. Floors, walls, and ceilings: clean		1
26. Personal cleanliness and hair restraints		1	35. Warewashing: installed, maintained, proper use, test materials		1	47. No unapproved private homes / living or sleeping quarters		1
GENERAL FOOD SAFETY REQUIREMENTS			36. Equipment / utensils: installed, clean, adequate capacity		1	SIGNS / REQUIREMENTS		
27. Approved thawing methods, frozen food storage		1	37. Equipment, utensils, and linens: storage and use		1	48. Last inspection report available		
28. Food separated and protected from contamination		2	38. Adequate ventilation and lighting; designated areas, use		1	49. Food Handler Certifications available, current, and complete		1
29. Washing fruits and vegetables		1	39. Thermometers provided and accurate		1	50. Grade card and signs posted, visible		
30. Toxic substances properly identified, stored, used		1	40. Wiping cloths: properly used and stored		1	COMPLIANCE AND ENFORCEMENT		
FOOD STORAGE / DISPLAY / SERVICE			PHYSICAL FACILITIES			51. Plans approved / submitted		
31. Adequate food storage; food storage containers identified		1	41. Plumbing: properly installed, good repair		1	52. Permit available / current		
32. Consumer self-service		1	42. Refuse properly disposed; facilities maintained		1	53. Permit suspended / revoked		
33. Food properly labeled; honestly presented; menu labeling		1	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:

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

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

Inspector Comments:

1) Observed the interior cabinet located between the soda fountains in the customer area to have an accumulation of food/beverage spills on a lower shelf.

-- Clean and maintain clean this cabinet and any equipment or utensils that have an accumulation of debris.

2) The black containers in the customer area that holds beverage lids, sauce cups and lids, and other condiments observed to have debris within these containers.

-- Ensure these containers are monitored and cleaned frequently to prevent any accumulation of any type of debris.

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)

49. Food Handler Certifications available, current, and complete

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

Inspector Comments:

Food handler certificates/cards not available during this inspection.

-- These certificates/cards shall be readily available during inspections.

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: Andres Partridge

PRINT

SPECIALIST: Imee Fontecha

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