



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Speedway Express</b>		DATE <b>01/29/2026</b>	TIME IN <b>01:20 PM</b>	TIME OUT <b>02:00 PM</b>
FACILITY ADDRESS <b>24991 Sunnymead Blvd Moreno Valley, CA 92553-3711</b>		FACILITY PHONE #		
PERMIT HOLDER <b>TMSO Inc</b>		EMAIL		
PERMIT # <b>PR0059093</b>	FACILITY DESCRIPTION <b>FF 1-2000 SQFT Unpack Market</b>	EXPIRATION DATE <b>05/31/2026</b>	DISTRICT <b>17</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 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 Marco Gerardo Moreno/FSP				2	In		15. Food obtained from approved sources				4	2	
						EXP:08/15/2030	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: 124F						
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Quat Ammonium      WAREWASH TEMP: 100F			4	2	In		22. Sewage and wastewater properly disposed			4	2	
SUPERVISION / PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL								
		25. Person in charge present and performs duties, demonstration of knowledge				2	In		23. No rodents, insects, birds, or animals			4	2		
		26. Personal cleanliness and hair restraints				1	In	N/A	24. Vermin proofing, air curtains, self-closing doors				1		
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN								
		27. Approved thawing methods, frozen food storage				1									
		28. Food separated and protected from contamination				2									
		29. Washing fruits and vegetables				1									
		30. Toxic substances properly identified, stored, used				1									
FOOD STORAGE / DISPLAY / SERVICE							PERMANENT FOOD FACILITIES								
		31. Adequate food storage; food storage containers identified				1			45. Floors, walls, ceilings: good repair / fully enclosed				1		
		32. Consumer self-service				1			46. Floors, walls, and ceilings: clean				1		
		33. Food properly labeled; honestly presented; menu labeling				1			47. No unapproved private homes / living or sleeping quarters				1		
EQUIPMENT / UTENSILS / LINENS							SIGNS / REQUIREMENTS								
		34. Utensils and equipment approved, good repair				1			48. Last inspection report available						
		35. Warewashing: installed, maintained, proper use, test materials				1			49. Food Handler Certifications available, current, and complete				1		
		36. Equipment / utensils: installed, clean, adequate capacity				1			50. Grade card and signs posted, visible						
		37. Equipment, utensils, and linens: storage and use				1									
		38. Adequate ventilation and lighting; designated areas, use				1									
		39. Thermometers provided and accurate				1									
		40. Wiping cloths: properly used and stored				1									
PHYSICAL FACILITIES							COMPLIANCE AND ENFORCEMENT								
		41. Plumbing: properly installed, good repair				1			51. Plans approved / submitted						
		42. Refuse properly disposed; facilities maintained				1			52. Permit available / current						
		43. Toilet facilities: properly constructed, supplied, cleaned				1			53. Permit suspended / revoked						
		44. Premises; personal item storage and cleaning item storage				1									



**COUNTY OF RIVERSIDE  
DEPARTMENT OF ENVIRONMENTAL HEALTH**

(888)722-4234 • RIVCOEH.ORG

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME Speedway Express	DATE 01/29/2026	PERMIT # PR0059093
-----------------------------------	--------------------	-----------------------

**General Comments:**

**Observations:**

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

**Status:** OUT (1 PTS)

**Inspector Comments:** Facility shall only use approved pest control measures.

Observed Spectracide Bug Stop stored at the chemical storage near the 3-compartment sink. Remove the Bug Stop from the facility and ensure only approved methods of pest control are used in the facility.

**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)

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

**Status:** OUT (1 PTS)

**Inspector Comments:** The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable.

Observed peeling paint on the ceiling in the back room with the 3-compartment sink. Repair the ceiling in an approved manner. Approved finishes guidelines provided to operator via email.

**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)

**49. Food Handler Certifications available, current, and complete**

**Status:** OUT (1 PTS)

**Inspector Comments:** All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

Observed 1 expired Food Handler Certificate. Provide verification of a valid Riverside County Food Handler Certificate to tdavidso@rivco.org within 1 week (by 2/5/2026).

**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: Marco Gerardo Moreno

PRINT

SPECIALIST: Tamia Davidson

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.

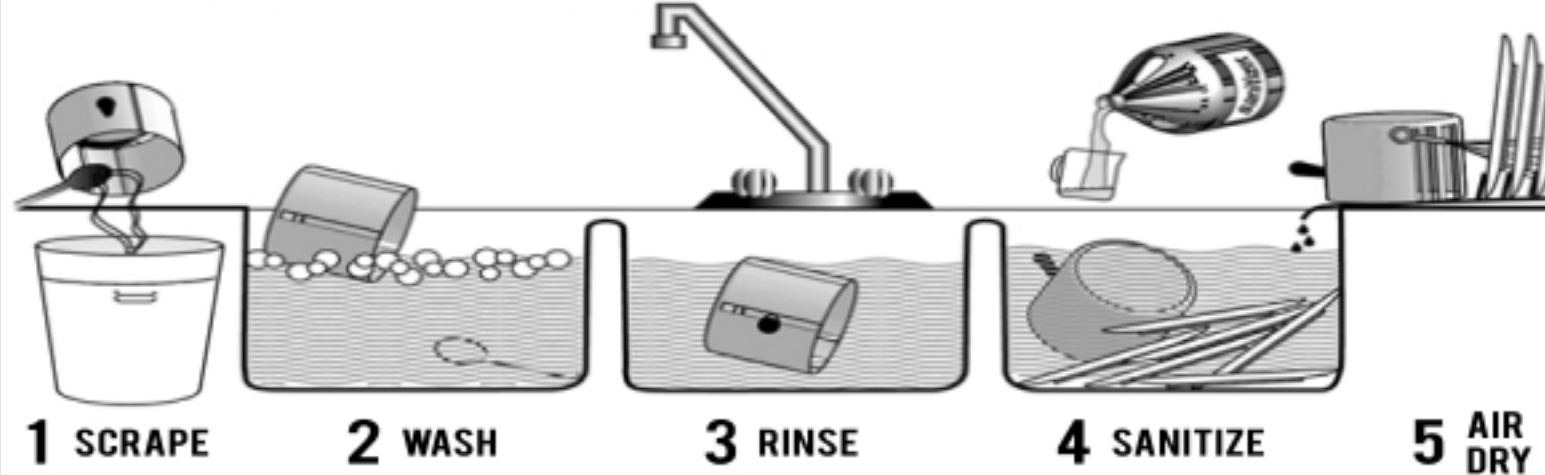
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

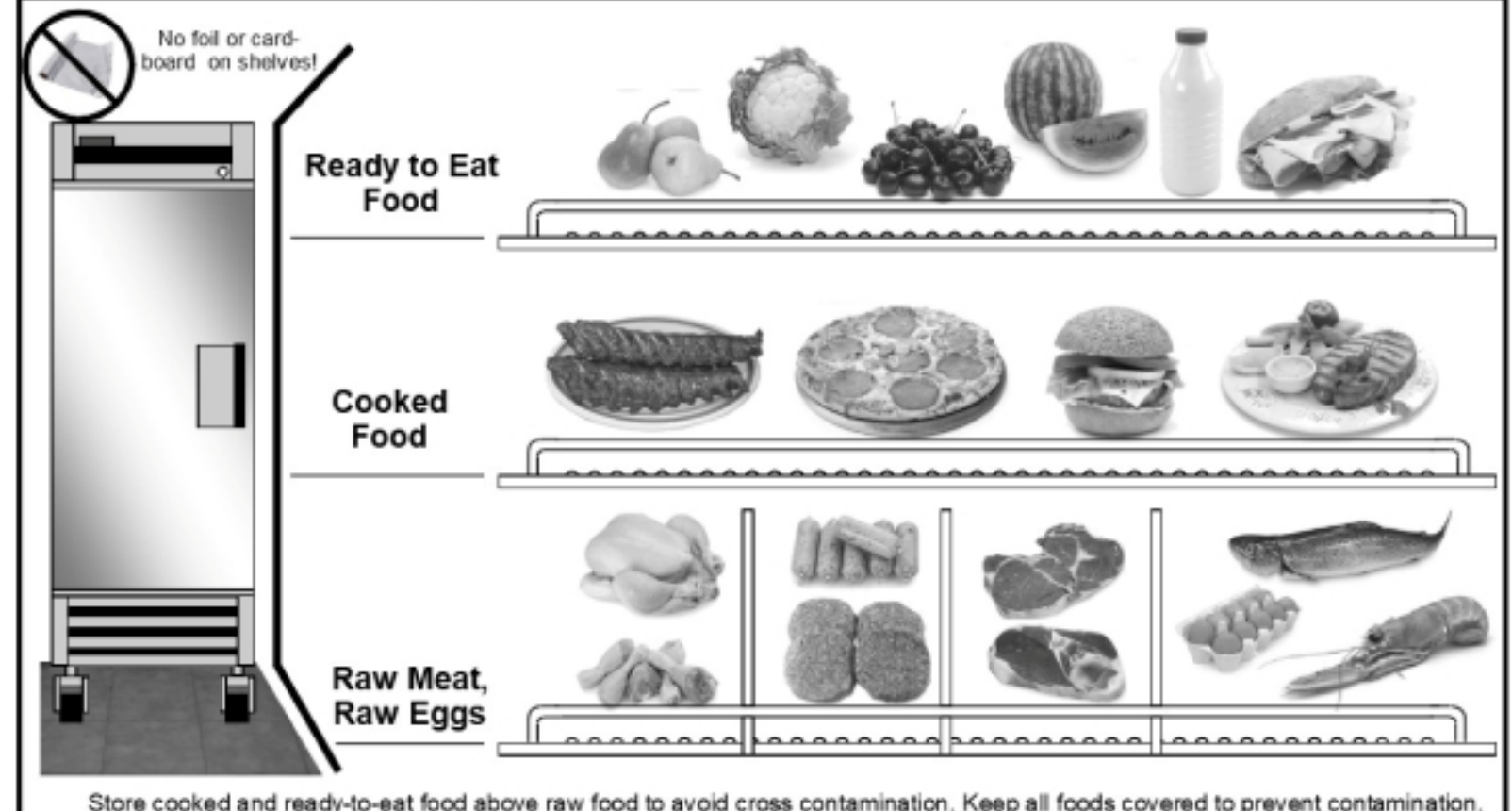
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

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