



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Wendy's #98600		DATE 02/13/2026	TIME IN 10:15 AM	TIME OUT 11:00 AM
FACILITY ADDRESS 40460 Murrieta Hot Springs Rd Murrieta, CA 92563-6400		FACILITY PHONE # (951) 587-6151		
PERMIT HOLDER WKS Frosty Corp		EMAIL wendys5330@wksusa.com		
PERMIT # PR0008834	FACILITY DESCRIPTION FF 2001-5999 SQFT Unpack Restaurant	EXPIRATION DATE 01/31/2027	DISTRICT 43	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 Christopher Ramos/ServSafe EXP:04/29/2030				2	In	15. Food obtained from approved sources				4	2		
EMPLOYEE HEALTH AND HYGIENIC PRACTICES							In	N/O	N/A	16. Compliance with shellstock tags, condition, display					2
In		2. Communicable disease; reporting, restrictions, and exclusions			4		In	N/O	N/A	17. Compliance with Gulf Oyster regulations					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	18. Compliance with variance, specialized process, and HACCP plan					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	SCHOOL AND HEALTHCARE PROHIBITED FOOD								
TIME AND TEMPERATURE RELATIONSHIP							In	N/A	20. Licensed health care facilities / public and private schools; prohibited food not offered				4	2	
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2	WATER / HOT WATER								
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2	In	21. Hot and cold water available				4	2		
In	N/O	N/A	9. Proper cooling methods		4	2	WATER TEMPERATURE: 127F								
In	N/O	N/A	10. Proper cooking time and temperature		4	2	LIQUID WASTE DISPOSAL								
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		In	22. Sewage and wastewater properly disposed				4	2		
PROTECTION FROM CONTAMINATION							VERMIN								
In	N/O	N/A	12. Returned and re-service of food			2	In	23. No rodents, insects, birds, or animals				4	2		
In		13. Food: unadulterated, no spoilage, no contamination			4	2	In	N/A	24. Vermin proofing, air curtains, self-closing doors					1	
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Quat Ammonium WAREWASH TEMP: 100F		4	2									

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
GENERAL FOOD SAFETY REQUIREMENTS			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	SIGNS / REQUIREMENTS		
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		
FOOD STORAGE / DISPLAY / SERVICE			PHYSICAL FACILITIES			COMPLIANCE AND ENFORCEMENT		
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:

Observations:

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

Status: OUT (1 PTS)

Inspector Comments:

Relocate the fly light observed installed slightly above the back room prep table. Insect-control devices shall not be located over food or a food-related area.

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)

37. Equipment, utensils, and linens: storage and use

Status: NOTE (PTS)

Inspector Comments:

Note:

Discontinue hanging re-use tong on the cooking equipment handle. Provide an empty container to store the tong to protect them from contamination.

Violation Code - Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b) 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

40. Wiping cloths: properly used and stored

Status: OUT (1 PTS)

Inspector Comments:

Observed two wiping cloth containers at the front service station with quaternary ammonium (QA) sanitizer concentrations below 200 ppm. Discard the old solution and replace it with fresh QA sanitizer. Ensure the sanitizer concentration remains at a minimum of 200 ppm at all times

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))

49. Food Handler Certifications available, current, and complete

Status: NOTE (PTS)

Inspector Comments: Note:

SIGNATURE	
PERSON IN CHARGE: Quincy Jones	SPECIALIST: Luan Le
PRINT	PRINT



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Couple employees were observed with unapproved food handler cards. Ensure all employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate by 2/20/2026..

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) **Correct By Date:** 02/20/2026

52. Permit available / current

Status: OUT (0 PTS)

Inspector Comments:

No dairy permit (for the soft serve machine) was observed on-site for review. Here is the information for the CDFA/Milk and Dairy Certification Department to contact for the required dairy permit. Ensure the current Milk and Dairy Certificate is obtain and posted at the facility for future inspection to avoid non-compliance and further legal actions.

Joel Kolling, Dairy Program Coordinator (jkolling@cdfa.ca.gov)
1910 South Archibald Avenue, Suite W
Ontario, CA 91761-8502
(909) 923-9929; Fax (909) 923-0359

Violation Code - A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)

SIGNATURE

PERSON IN CHARGE: Quincy Jones

PRINT

SPECIALIST: Luan Le

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.

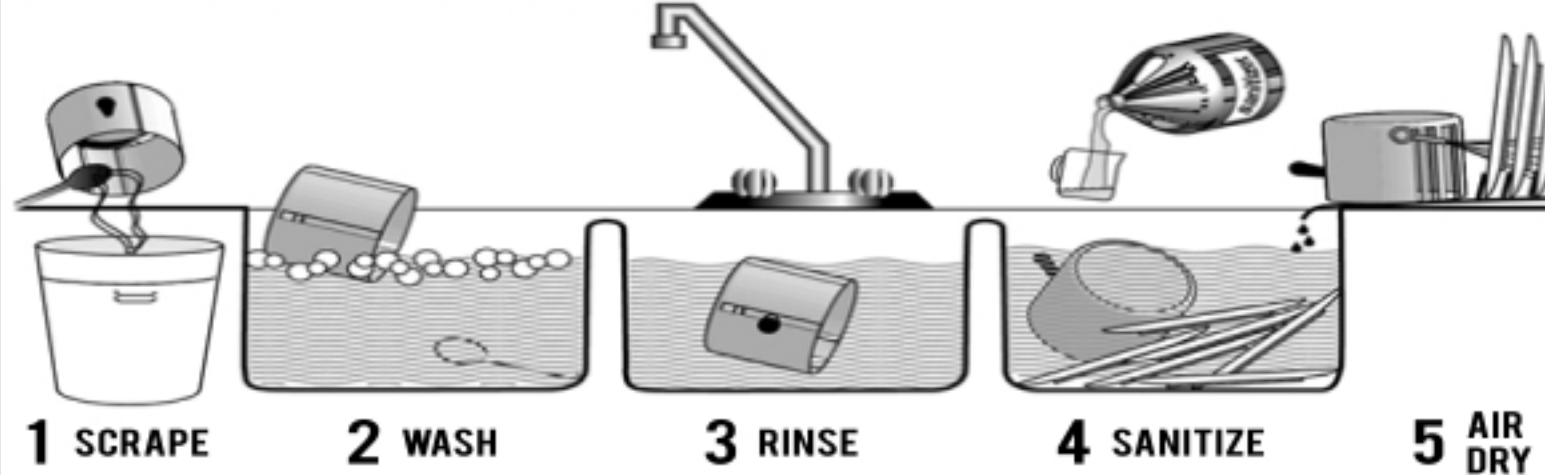
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

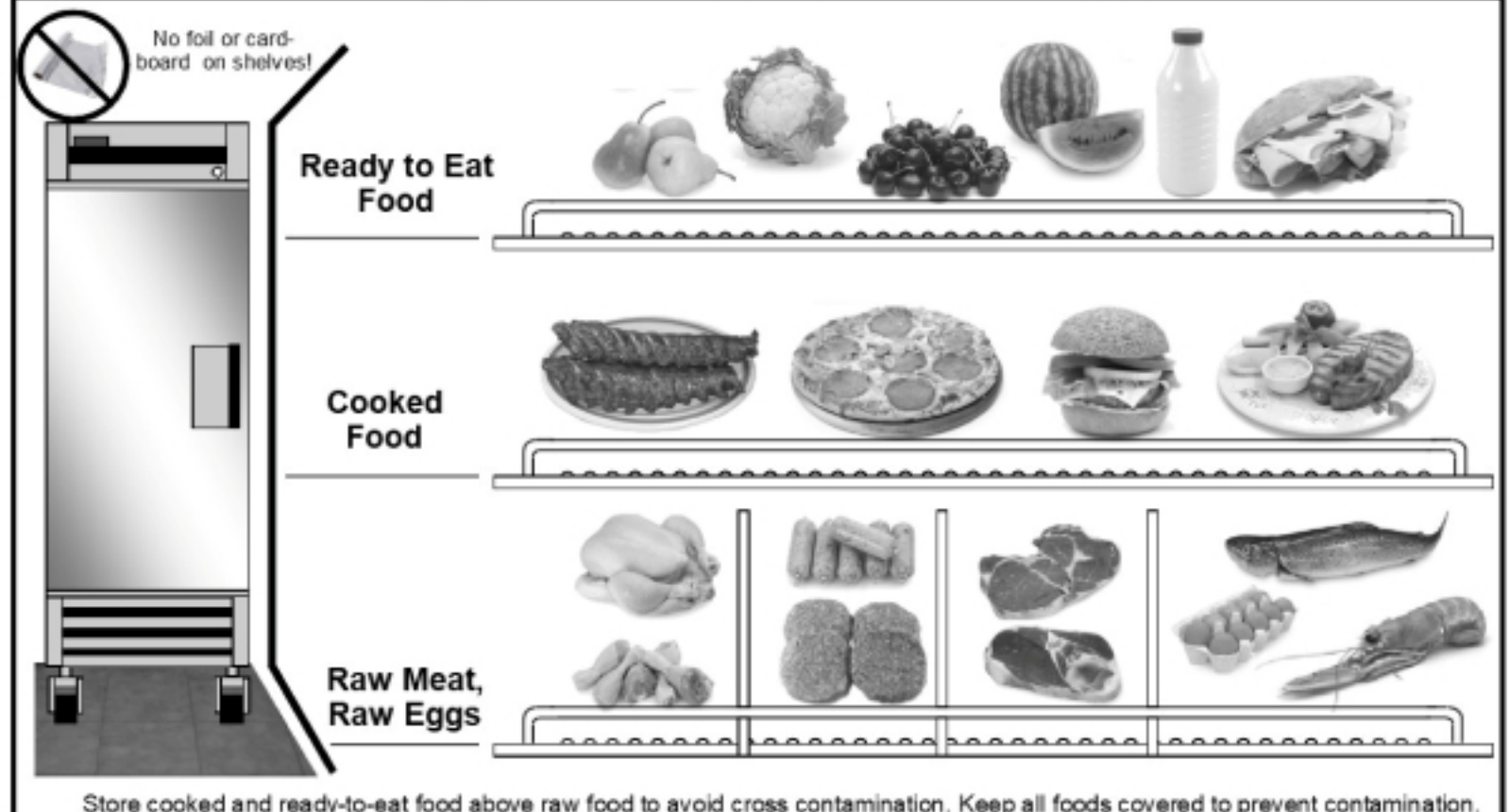
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F 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