



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Wendy's #10809		DATE 03/11/2026	TIME IN 01:00 PM	TIME OUT 01:45 PM
FACILITY ADDRESS 12671 Moreno Beach Dr Moreno Valley, CA 92555-4415		FACILITY PHONE #		
PERMIT HOLDER Cotti Foods California Inc		EMAIL whoo9415@cottifoods.net		
PERMIT # PR0064672	FACILITY DESCRIPTION FF 2001-5999 SQFT Unpack Restaurant	EXPIRATION DATE 05/31/2026	DISTRICT 17	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 Annalyn Manalo/SS EXP:02/12/2027				2	In					4	2	
EMPLOYEE HEALTH AND HYGIENIC PRACTICES							CONFORMANCE WITH APPROVED PROCEDURES							
In		2. Communicable disease; reporting, restrictions, and exclusions			4		In	N/O	N/A	16. Compliance with shellstock tags, condition, display			2	
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2	In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2	
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	CONSUMER ADVISORY							
PREVENTING CONTAMINATION BY HANDS							SCHOOL AND HEALTHCARE PROHIBITED FOOD							
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	In	N/A	18. Compliance with variance, specialized process, and HACCP plan				2	
In		6. Adequate handwashing facilities supplied and accessible				2	WATER / HOT WATER							
TIME AND TEMPERATURE RELATIONSHIP							LIQUID WASTE DISPOSAL							
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2	In			21. Hot and cold water available			4	2
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2	WATER TEMPERATURE: 127F							
In	N/O	N/A	9. Proper cooling methods		4	2	VERMIN							
In	N/O	N/A	10. Proper cooking time and temperature		4	2	In			22. Sewage and wastewater properly disposed			4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		PERMITS / REQUIREMENTS							
PROTECTION FROM CONTAMINATION							COMPLIANCE AND ENFORCEMENT							
In	N/O	N/A	12. Returned and re-service of food			2	51. Plans approved / submitted							
In			13. Food: unadulterated, no spoilage, no contamination		4	2	52. Permit available / current							
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Quat Ammonium WAREWASH TEMP: 100F		4	2	53. Permit suspended / revoked							

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														
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	SIGNS / REQUIREMENTS								
29. Washing fruits and vegetables		1	38. Adequate ventilation and lighting; designated areas, use		1	48. Last inspection report available								
30. Toxic substances properly identified, stored, used		1	39. Thermometers provided and accurate		1	49. Food Handler Certifications available, current, and complete		1						
FOOD STORAGE / DISPLAY / SERVICE														
31. Adequate food storage; food storage containers identified		1	40. Wiping cloths: properly used and stored		1	COMPLIANCE AND ENFORCEMENT								
32. Consumer self-service		1	41. Plumbing: properly installed, good repair		1	51. Plans approved / submitted								
33. Food properly labeled; honestly presented; menu labeling		1	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									



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General Comments:

Observations:

34. Utensils and equipment approved, good repair

Status: OUT (1 PTS)

Inspector Comments: All utensils and equipment shall be approved and in good repair.

Observed split sealant at the 3-compartment sink. Reseal the sink and maintain all equipment smooth and easily cleanable.

Violation Code - All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

38. Adequate ventilation and lighting; designated areas, use

Status: OUT (1 PTS)

Inspector Comments: All exhaust hoods shall be maintained to effectively remove heat, grease, vapors, and smoke.

Observed gaps between the grease filters at the ventilation hood above the fryers. Per operator, a work order is in place to correct this violation. Eliminate the gaps in an approved manner and maintain the hood in good working order.

Violation Code - Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

SIGNATURE

PERSON IN CHARGE: Annalyn Manalo

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.

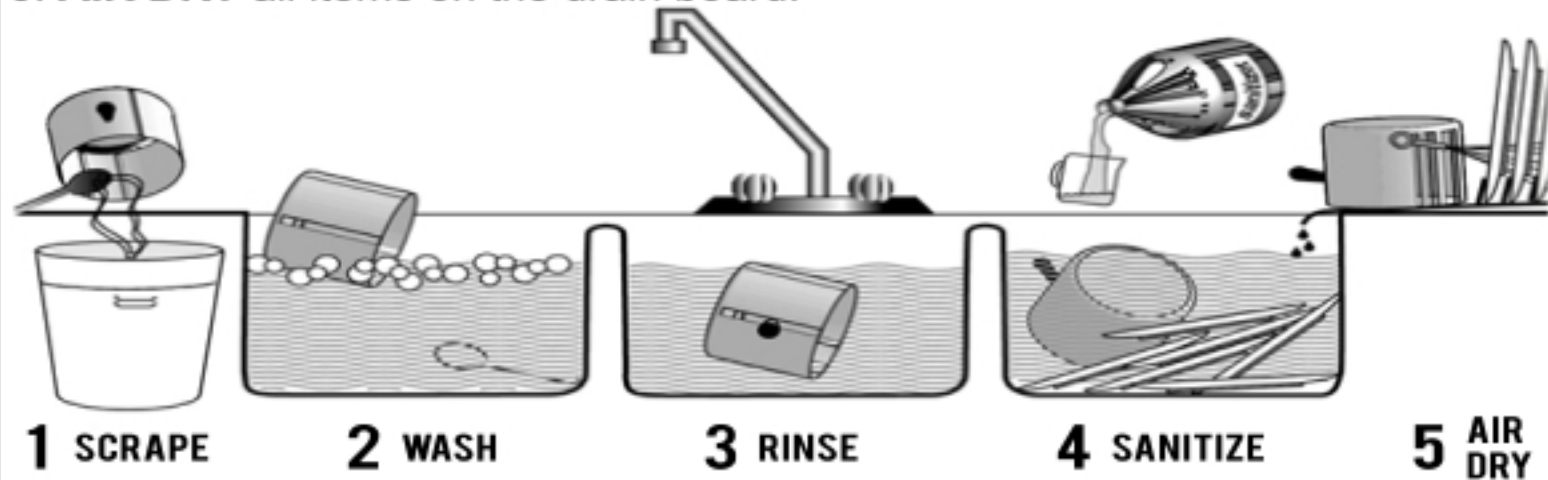
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

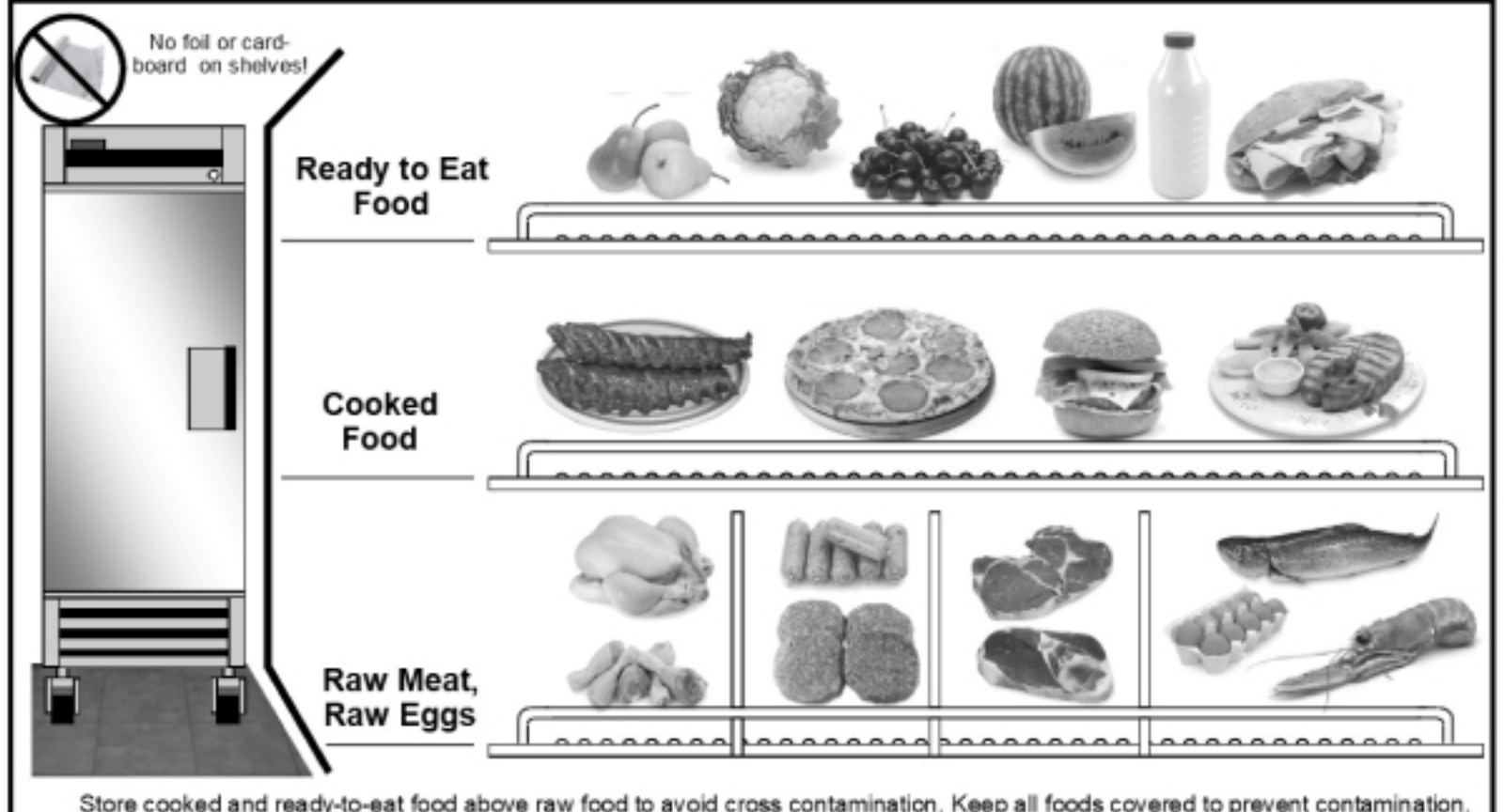
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

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