



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Wendy's #10660</b>		DATE <b>03/16/2026</b>	TIME IN <b>10:20 AM</b>	TIME OUT <b>11:40 AM</b>
FACILITY ADDRESS <b>1841 S San Jacinto Ave San Jacinto, CA 92583-5605</b>		FACILITY PHONE #		
PERMIT HOLDER <b>Cotti Foods California Inc</b>		EMAIL <b>whoo9415@cottifoods.net</b>		
PERMIT # <b>PR0064675</b>	FACILITY DESCRIPTION <b>FF 2001-5999 SQFT Unpack Restaurant</b>	EXPIRATION DATE <b>05/31/2026</b>	DISTRICT <b>13</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 94**

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 Shayla Johnson/ ServSafe EXP:01/29/2027			2	In		15. Food obtained from approved sources		4	2
<b>EMPLOYEE HEALTH AND HYGIENIC PRACTICES</b>						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	<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
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
<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>CONSUMER ADVISORY</b>					
In	N/O	5. Hands clean and properly washed; gloves used properly	X	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	<b>SCHOOL AND HEALTHCARE PROHIBITED FOOD</b>					
<b>TIME AND TEMPERATURE RELATIONSHIP</b>						In	N/A	20. Licensed health care facilities / public and private schools; prohibited food not offered		4	2
In	N/O	7. Proper hot and cold holding temperatures		4	2	<b>WATER / HOT WATER</b>					
In	N/O	8. Time as a public health control; procedures and records		4	2	In		21. Hot and cold water available		4	2
In	N/O	9. Proper cooling methods		4	2	<b>WATER TEMPERATURE: 120F</b>					
In	N/O	10. Proper cooking time and temperature		4	2	<b>LIQUID WASTE DISPOSAL</b>					
In	N/O	11. Proper reheating procedures for hot holding		4		In		22. Sewage and wastewater properly disposed		4	2
<b>PROTECTION FROM CONTAMINATION</b>						<b>VERMIN</b>					
In	N/O	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	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Quat Ammonium      WAREWASH TEMP: 110F		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	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>			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	<b>SIGNS / REQUIREMENTS</b>		
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		
<b>FOOD STORAGE / DISPLAY / SERVICE</b>			<b>PHYSICAL FACILITIES</b>			<b>COMPLIANCE AND ENFORCEMENT</b>		
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:**

**5. Hands clean and properly washed; gloves used properly**

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

**Inspector Comments:** Employees are to properly wash their hands after touching hair, face, clothing, personal items, etc. Observed person in charge handle their phone during a call and afterwards, handle items in the kitchen (sanitizer bucket, etc). Instruction was given to properly wash hands. This was corrected on site. Handwashing infobulletin emailed with inspection report.

**Violation Code** - Employee's hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

**34. Utensils and equipment approved, good repair**

**Status:** NOTE ( PTS) **Type:** Violation

**Inspector Comments:** All utensils and equipment shall be approved and maintained in good repair. Observed split gasket on the left and right cooler door under the burger/ sandwich station. Replace split gaskets.

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

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

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

**Inspector Comments:** All utensils and equipment shall be maintained clean. Remove any dust, debris, residue, and other accumulation from the below listed areas:

- The handles and top corners of the reach in cooler under the burger/ sandwich station as observed food debris
- The inside of the tall reach in freezer as observed food debris inside the bottom shelf and by the door gasket
- The inside of the Vollrath unit as observed food debris inside the water.
- The vent above the prep sink/ 3-comp area and inside the restroom as observed dust build-up

<b>SIGNATURE</b>	
PERSON IN CHARGE: <u>Charity Jordan-Horwath</u>	SPECIALIST: <u>Leslie Aranda</u>
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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)

**38. Adequate ventilation and lighting; designated areas, use**

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

**Inspector Comments:** All exhaust hoods shall be maintained to effectively remove heat, grease, vapors, and smoke. Observed missing heat resistant sealant on the sides of the fryers hood and the flat top. Seal the sides in an approved manner with an approved material.

**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)

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

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

**Inspector Comments:** The floors, walls, and ceilings shall be fully enclosed and maintained in good repair. Observed the following:

-A gap under the front door. Replace weatherstripping to eliminate the gap.

-Detaching quarry cove base tiles under the 2-basin food prep sink and gaps between tiles. Secure and seal tiles in an approved manner with an approved material.

**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)

**46. Floors, walls, and ceilings: clean**

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

**Inspector Comments:** The floors, walls, and ceilings shall be maintained clean. Observed the following in need of cleaning. Remove the debris and build-up:

-The back corners of the 3-compartment sink, near the cove base tiles, as observed food debris

-The flooring in the back corners of the fryers as observed grease build-up

<b>SIGNATURE</b>	
PERSON IN CHARGE: <u>Charity Jordan-Horwath</u>	SPECIALIST: <u>Leslie Aranda</u>
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**Violation Code** - Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1.)

SIGNATURE

PERSON IN CHARGE: Charity Jordan-Horwath

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SPECIALIST: Leslie Aranda

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.

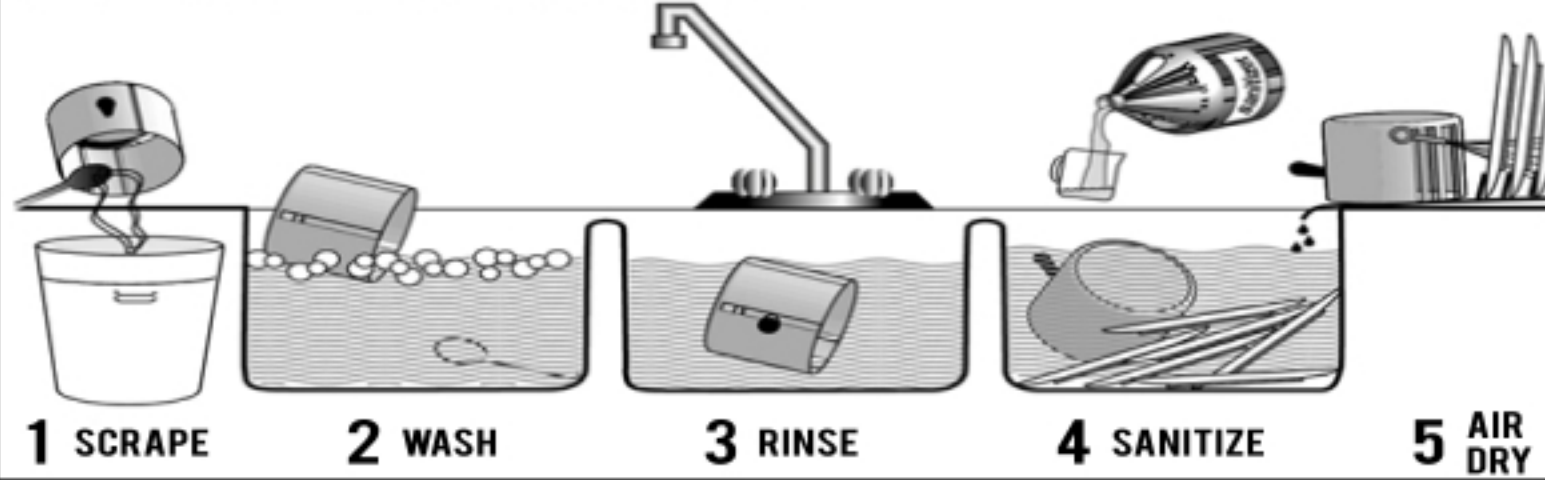
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

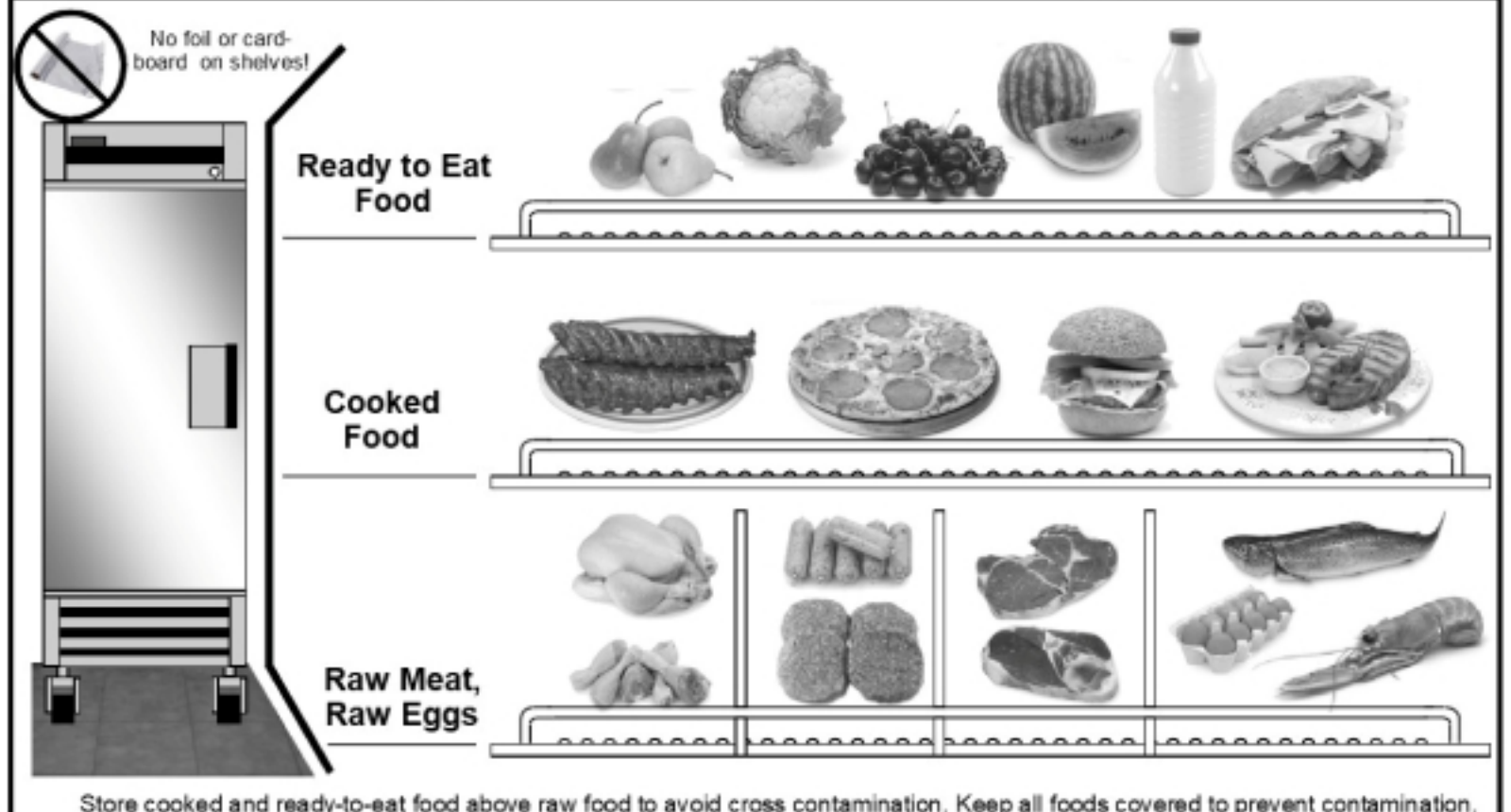
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

## 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