



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Domino's Pizza		DATE 03/23/2026	TIME IN 02:00 PM	TIME OUT 03:30 PM
FACILITY ADDRESS 2435 W Florida Ave Hemet, CA 92545-3688		FACILITY PHONE #		
PERMIT HOLDER Raja Enterprises Inc		EMAIL 8327@dominos951.com		
PERMIT # PR0059532	FACILITY DESCRIPTION FF 1-2000 SQFT Unpack Restaurant	EXPIRATION DATE 08/31/2026	DISTRICT 13	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 90

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 Raul Marquez/ ServSafe EXP:02/17/2031			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	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	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	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	7. Proper hot and cold holding temperatures	X	4	2	WATER / HOT WATER					
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	WATER TEMPERATURE: 120F					
In	N/O	10. Proper cooking time and temperature		4	2	LIQUID WASTE DISPOSAL					
In	N/O	11. Proper reheating procedures for hot holding		4		In		22. Sewage and wastewater properly disposed		4	2
PROTECTION FROM CONTAMINATION						VERMIN					
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: 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			



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Domino's Pizza	DATE 03/23/2026	PERMIT # PR0059532
---------------------------------	--------------------	-----------------------

General Comments:

This routine inspection was conducted in conjunction with a complaint investigation (CO1006690).

Continued non-compliance/ repeat violations can result in further enforcement action (notice of violation, citation, admin hearing, etc)

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 or face, when changing tasks, upon entering the kitchen to handle open food, anytime contamination may have occurred, etc. Observed several handwashing violations (listed below); in each violation, inspector instructed staff to properly wash their hands and it was corrected on site:

- An employee touch their hair and attempt to go back to handling the dough and pizza. Inspector stopped them and instructed them to properly wash hands.
- An employee wash their hands and dry off their hands with their apron Discontinue wiping hands with apron and use the appropriate paper towels.
- An employee come to the kitchen at the start of their shift, grab a bottle of oil and attempt to start drizzling a pan when inspector stopped them since they did not wash hands prior to handling food.



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)

7. Proper hot and cold holding temperatures

Status: MAJ (4 PTS) **Type:** Corrected On Site.

Inspector Comments: Potentially hazardous food shall be maintained at an internal temperature of 135F and above or 41F and below. At start of inspection, measured both cold top units at the front prep area to be holding potentially hazardous foods between 46-62F. The bottom of the units were holding under 41F but the top were out of temperature. Upon inspection, staff stated the units were not turned on properly. Units were turned on and verified to be holding under 41F by end of inspection.

- The following food was out of temperature from the left cold top unit. Per staff, the food was in the unit since 4.5 hours prior to inspection and instruction was given to discard of the food. Staff placed food in back prep table to inform general manager and document:
- A container of chicken wings at 62F
- A container of diced tomatoes at 53F
- A container of American cheese at 58F

SIGNATURE	
 <hr/>	 <hr/>
PERSON IN CHARGE: <u>Raul Marquez</u>	SPECIALIST: <u>Leslie Aranda</u>
PRINT	PRINT



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Domino's Pizza	DATE 03/23/2026	PERMIT # PR0059532
---------------------------------	--------------------	-----------------------

- A container of provolone cheese at 61F
- A container of cheddar shredded cheese mix at 56F
- A container of feta cheese at 56F
- A container of bagged chicken at 59F

- The following food was out of temperature from the right cold top unit. Per staff, the food was in the unit since 3 hours prior to inspection and instruction was given to relocate food to the walk-in cooler to rapidly cool. Staff relocated food to walk-in.
- A container of sliced ham at 46F
- A container of meatballs at 50F
- A container of Philly meat at 56F
- A container of chicken at 54F
- A container of pepperoni at 45F
- A container of sausage at 49F
- Two container of mozzarella cheese at 48-51F
- A container of string cheese at 48F

Violation Code - Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

23. No rodents, insects, birds, or animals

Status: OUT (2 PTS) **Type:** Violation

Inspector Comments: Each food facility shall be kept free of vermin. Observed the following:

- Flies in the kitchen, with a fly landing on the corner of the prep table next to boxes of pizza.
- Small flying insects (ex: gnats) in the main prep area, near the handwashing sink and open cooler units.

manager showed inspector last pest control receipt dated 3/17/2026. Due to the continued presence of vermin in the facility and due to proximity near food and food contact surfaces, facility is to obtain a pest control treatment (focusing on flies and gnats) and send proof of compliance to Leslie Aranda at LAranda@rivco.org within 1 week (by 3/30/2026). Failure to comply will result in further enforcement action (notice of violation, citation, admin hearing, etc)

Violation Code - Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

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 the following:

SIGNATURE	
PERSON IN CHARGE: <u>Raul Marquez</u>	SPECIALIST: <u>Leslie Aranda</u>
PRINT	PRINT



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Domino's Pizza	DATE 03/23/2026	PERMIT # PR0059532
---------------------------------	--------------------	-----------------------

- Deteriorating caulking with gaps in it, for the handwashing sink in the restroom. Re-caulk the sink to the wall, eliminating all gaps.
- One nonfunctional light and several dim lights inside the hood. Replace lighting to provide sufficient lighting for cleaning and inspection.

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: NOTE (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 soap dispenser for the handwashing sink as observed food debris on it
- The oven rolling components as observed food debris built up around it
- The oven gas lines as observed excess dust build-up

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 area of the food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. At time of inspection, inspector was informed of nonfunctional air conditioning unit and inspector observed several fans used throughout the kitchen, and the thermostat reading 79-80F. Inspector informed staff that they must cease open food if the temperature results in staff sweating and contaminating food and/or food contact surfaces. Repair air conditioning unit in approved manner.

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: <u>Raul Marquez</u>	SPECIALIST: <u>Leslie Aranda</u>
PRINT	PRINT



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Domino's Pizza	DATE 03/23/2026	PERMIT # PR0059532
---------------------------------	--------------------	-----------------------

40. Wiping cloths: properly used and stored

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

Inspector Comments: Wiping cloths used to clean up food spills more than once shall be properly stored inside a sanitizer solution of approved concentration. Observed a used wiping cloth left in the back prep table. Ensure to properly store the sanitizer cloth.

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))

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

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

Inspector Comments: Each food facility shall be fully enclosed and all approved finishes shall be smooth, sealed, and easily cleanable. Observed the following:

- Holes on the wall behind the 3-compartment sink and on the hot water knob for the mop basin.
- The front door on the west side of the facility to not fully close. Adjust self closure so door self closes all the way with no gaps remaining.
- The stainless steel cove base inside and outside of the walk-in cooler to be warping and detaching from the wall, with visible gaps. Food debris was observed inside the cove base, inside the walk-in cooler. Repair or replace the stainless steel cove base.

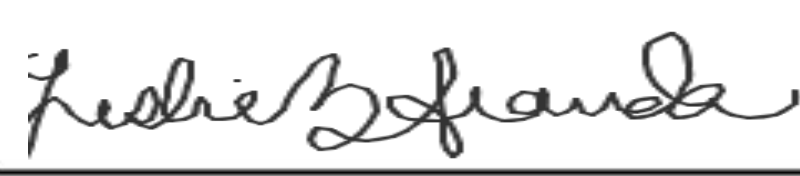
Violation Code - The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

SIGNATURE



PERSON IN CHARGE: Raul Marquez

PRINT



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.

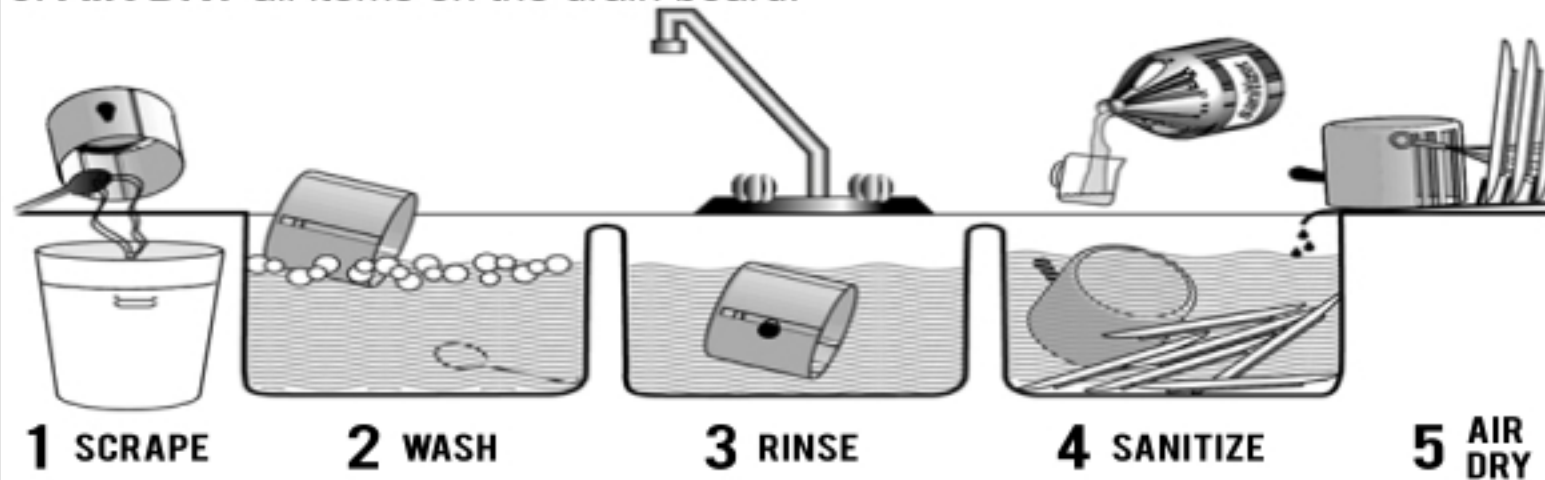
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

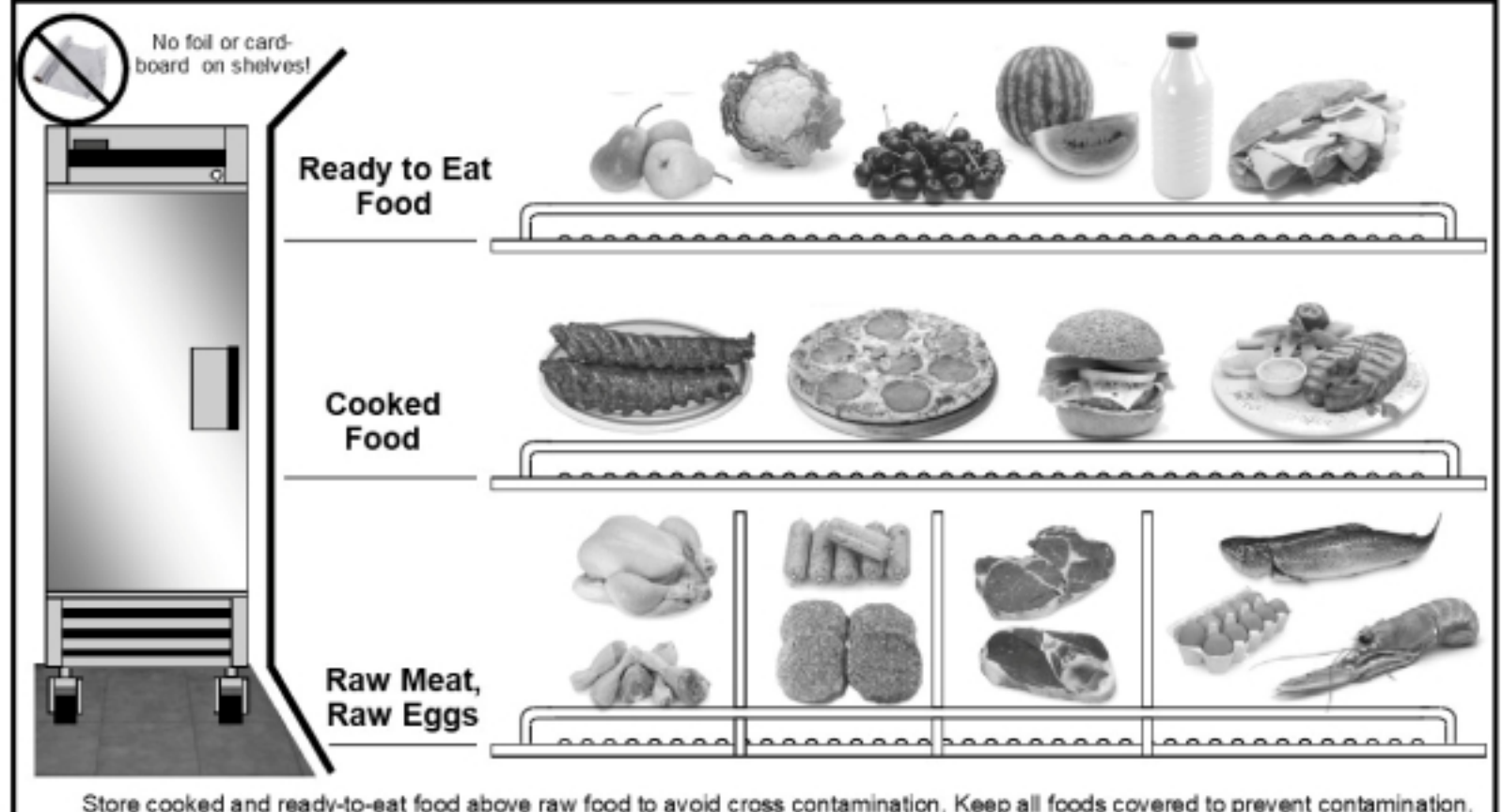
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

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