



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | |
|-------------------------------------------------------------------------------|--------------------------------------------------------------------|----------------------------------------|----------------------------|------------------------------------------|
| FACILITY NAME Five Guys Burgers & Fries | | DATE 04/01/2026 | TIME IN 10:45 AM | TIME OUT 12:00 PM |
| FACILITY ADDRESS 5200 E Ramon Rd Ste F2 Palm Springs, CA 92264-3616 | | FACILITY PHONE # | | |
| PERMIT HOLDER Joann & Karl Coittelman | | EMAIL fiveguys1707@gmail.com | | |
| PERMIT # PR0066935 | FACILITY DESCRIPTION FF 2001-5999 SQFT Unpack Restaurant | EXPIRATION DATE 03/31/2027 | DISTRICT 24 | 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.



SCORE 92

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

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 Yalitza Rojas / Servsafe | | | | 2 | In | 15. Food obtained from approved sources | | | | 4 | 2 | | |
| | | | | | | EXP:07/14/2027 | 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 | 18. Compliance with variance, specialized process, and HACCP plan | | | | | 2 | | |
| In | N/O | 3. No persistent discharge from eyes, nose, and mouth | | | | 2 | | 19. Written disclosure and reminder statements provided for raw or undercooked food | | | | | 1 | | |
| In | N/O | 4. Proper eating, tasting, drinking, or tobacco use | | | | 2 | | 20. Licensed health care facilities / public and private schools; prohibited food not offered | | | | 4 | 2 | | |
| PREVENTING CONTAMINATION BY HANDS | | | | | | | WATER / HOT WATER | | | | | | | | |
| In | N/O | 5. Hands clean and properly washed; gloves used properly | | | 4 | 2 | In | 21. Hot and cold water available | | | | 4 | 2 | | |
| In | | 6. Adequate handwashing facilities supplied and accessible | | | | 2 | | WATER TEMPERATURE: 121F | | | | | | | |
| TIME AND TEMPERATURE RELATIONSHIP | | | | | | | LIQUID WASTE DISPOSAL | | | | | | | | |
| In | N/O | N/A | 7. Proper hot and cold holding temperatures | | 4 | 2 | In | 22. Sewage and wastewater properly disposed | | | | 4 | 2 | | |
| In | N/O | N/A | 8. Time as a public health control; procedures and records | | 4 | 2 | | VERMIN | | | | | | | |
| In | N/O | N/A | 9. Proper cooling methods | | 4 | 2 | In | 23. No rodents, insects, birds, or animals | | | | 4 | 2 | | |
| In | N/O | N/A | 10. Proper cooking time and temperature | | 4 | 2 | In | 24. Vermin proofing, air curtains, self-closing doors | | | | | 1 | | |
| In | N/O | N/A | 11. Proper reheating procedures for hot holding | | 4 | | | | | | | | | | |
| PROTECTION FROM CONTAMINATION | | | | | | | PERMANENT FOOD FACILITIES | | | | | | | | |
| In | N/O | N/A | 12. Returned and re-service of food | | | 2 | | 45. Floors, walls, ceilings: good repair / fully enclosed | | | | | 1 | | |
| In | | | 13. Food: unadulterated, no spoilage, no contamination | | 4 | 2 | | 46. Floors, walls, and ceilings: clean | | | | | 1 | | |
| In | N/O | N/A | 14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Quat Ammonium WAREWASH TEMP: 104F | | 4 | 2 | | 47. No unapproved private homes / living or sleeping quarters | | | | | 1 | | |
| SUPERVISION / PERSONAL CLEANLINESS | | | | | | | SIGN / REQUIREMENTS | | | | | | | | |
| | | | 25. Person in charge present and performs duties, demonstration of knowledge | | | 2 | | 48. Last inspection report available | | | | | | | |
| | | | 26. Personal cleanliness and hair restraints | | | 1 | | 49. Food Handler Certifications available, current, and complete | | | | | 1 | | |
| GENERAL FOOD SAFETY REQUIREMENTS | | | | | | | COMPLIANCE AND ENFORCEMENT | | | | | | | | |
| | | | 27. Approved thawing methods, frozen food storage | | | 1 | | 50. Grade card and signs posted, visible | | | | | | | |
| | | | 28. Food separated and protected from contamination | | | 2 | | 51. Plans approved / submitted | | | | | | | |
| | | | 29. Washing fruits and vegetables | | | 1 | | 52. Permit available / current | | | | | | | |
| | | | 30. Toxic substances properly identified, stored, used | | | 1 | | 53. Permit suspended / revoked | | | | | | | |
| FOOD STORAGE / DISPLAY / SERVICE | | | | | | | PHYSICAL FACILITIES | | | | | | | | |
| | | | 31. Adequate food storage; food storage containers identified | | | 1 | | 41. Plumbing: properly installed, good repair | | | | | 1 | | |
| | | | 32. Consumer self-service | | | 1 | | 42. Refuse properly disposed; facilities maintained | | | | | 1 | | |
| | | | 33. Food properly labeled; honestly presented; menu labeling | | | 1 | | 43. Toilet facilities: properly constructed, supplied, cleaned | | | | | 1 | | |
| | | | | | | | | 44. Premises; personal item storage and cleaning item storage | | | | | 1 | | |



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| FACILITY NAME Five Guys Burgers & Fries | DATE 04/01/2026 | PERMIT # PR0066935 |
|--------------------------------------------|--------------------|-----------------------|

General Comments:

Routine inspection conducted on 4/1/26 along with #CO1006858. Complaint was not confirmed. Facility's 'A' card was removed and replaced with a new 'A' placard. Notice SB180 card was also replaced with a new card.

Observations:

14. Food contact surfaces: clean and sanitized

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

Inspector Comments: Inspector asked about the cleaning procedure of the milkshake machine. Staff stated that they would only rinse and sanitize the stirring wand in between use and wash the machine twice a week. Staff was educated on the proper procedures of wash, rinse, and sanitize method. Ensure to use the wash, rinse, and sanitize method.

Violation Code - All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101 (b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

23. No rodents, insects, birds, or animals

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

Inspector Comments: Observed flies in these areas:

- By the customer drinking cups next to the register.
- Near the fryer machines.
- Near the self-serve soda machines.

Ensure to eliminate all flies in the facility.

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)

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

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

Inspector Comments: Observed the front entrance door with gaps around. Also observed the receiving back door with a small gap at the bottom. Eliminate all gaps around the entrance and back door.

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)

34. Utensils and equipment approved, good repair

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

Inspector Comments: Observed the ceiling of the walk-in cooler with rust build up. Ensure the ceiling of the walk-in cooler is clean and free from rust at all times.

| | |
|----------------------------------------|----------------------------------|
| SIGNATURE | |
| | |
| PERSON IN CHARGE: <u>Karla Vasquez</u> | SPECIALIST: <u>Douglas Ortiz</u> |
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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: Observed a bin roller with dust build up stored on a rack above the door in the dishwashing area. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

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)

39. Thermometers provided and accurate

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

Inspector Comments: Observed the digital reference thermometer giving an inaccurate temperature reading of 45 F. Food stored inside the walk-in cooler was observed giving a temperature of 38F. Ensure that the digital reference thermometer is recalibrated and able to read accurately.

Violation Code - An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

42. Refuse properly disposed; facilities maintained

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

Inspector Comments: Observed the refuse area with open bins and ground with grease residue. Ensure to maintain all refuse bins closed and ground cleaned at all times.

Violation Code - All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

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

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

Inspector Comments: Observed the access panel door opened above the cooler unit. Ensure to have all wall panels fully enclosed.

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)

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| | |
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Large empty rectangular area for inspection notes.

| | |
|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| SIGNATURE | |
|  |  |
| PERSON IN CHARGE: <u>Karla Vasquez</u> | SPECIALIST: <u>Douglas Ortiz</u> |
| PRINT | 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.

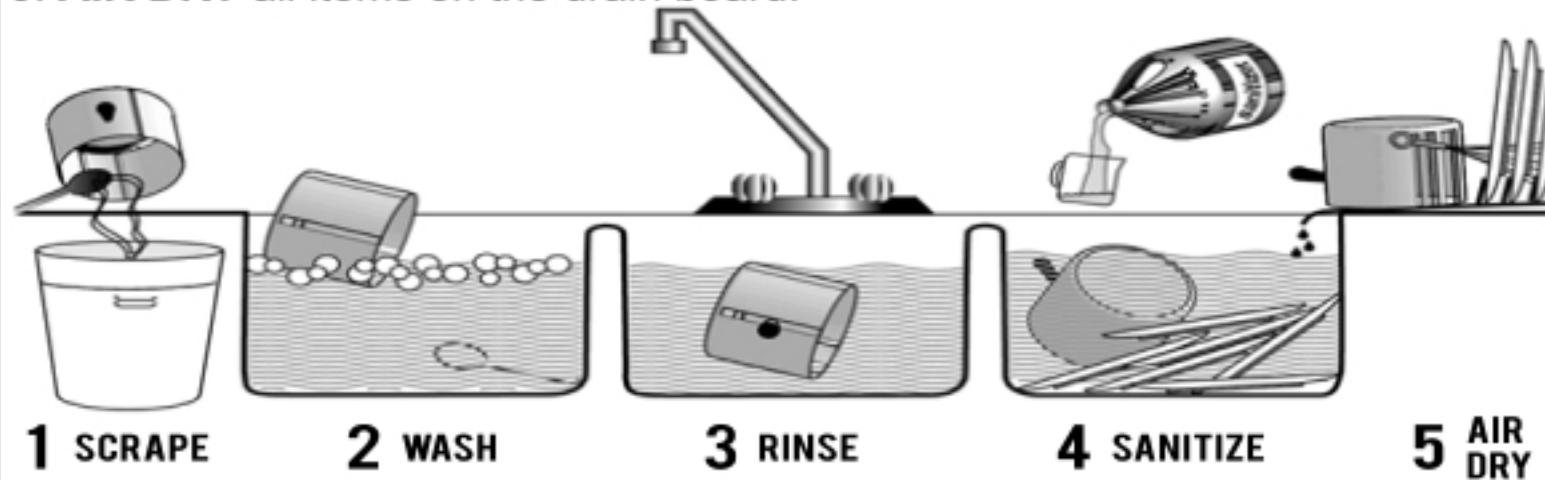
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

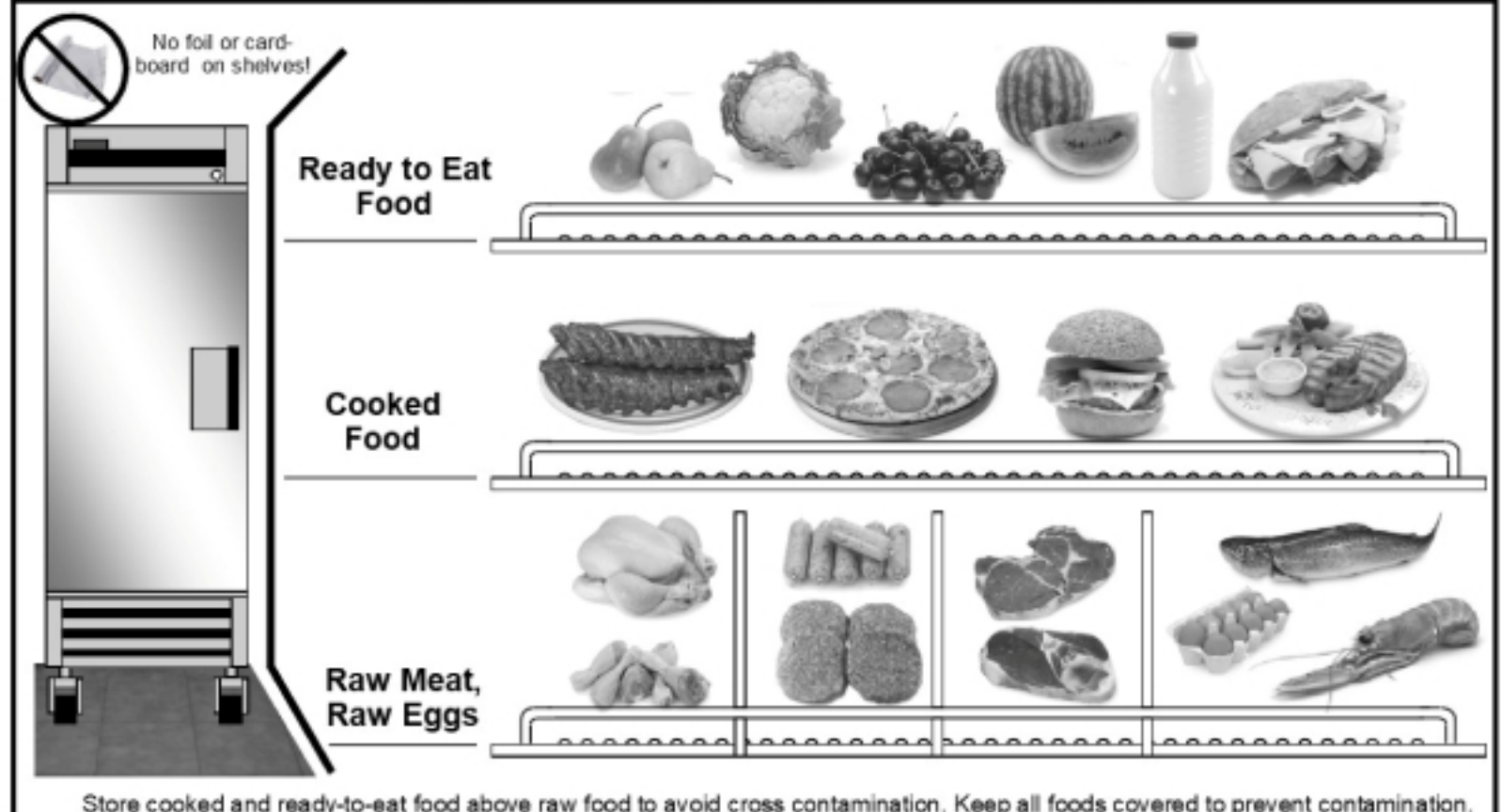
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

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