



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Five Guys Burgers & Fries		DATE 04/02/2026	TIME IN 12:15 PM	TIME OUT 01:15 PM
FACILITY ADDRESS 71800 Highway 111 Rancho Mirage, CA 92270-4492		FACILITY PHONE #		
PERMIT HOLDER Jak Burgers LLC		EMAIL rhebb@jakburgers.com		
PERMIT # PR0058206	FACILITY DESCRIPTION FF 2001-5999 SQFT Unpack Restaurant	EXPIRATION DATE 03/31/2027	DISTRICT 26	SERVICE Routine Inspection
				REINSPECTION DATE 04/09/2026

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 96

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 Joseph Ramirez / ServSafe				2	In					4	2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES													
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	In	N/O	N/A				2
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	CONFORMANCE WITH APPROVED PROCEDURES						
PREVENTING CONTAMINATION BY HANDS													
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	In		N/A				2
In		6. Adequate handwashing facilities supplied and accessible				2	CONSUMER ADVISORY						
TIME AND TEMPERATURE RELATIONSHIP													
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2	In		N/A			4	2
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2	SCHOOL AND HEALTHCARE PROHIBITED FOOD						
In	N/O	N/A	9. Proper cooling methods		4	2	In		N/A				1
In	N/O	N/A	10. Proper cooking time and temperature		4	2	WATER / HOT WATER						
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		In				4	2	
PROTECTION FROM CONTAMINATION													
In	N/O	N/A	12. Returned and re-service of food			2	WATER TEMPERATURE: 134F						
In			13. Food: unadulterated, no spoilage, no contamination		4	2	LIQUID WASTE DISPOSAL						
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Quat Ammonium WAREWASH TEMP:		4	2	In				4	2	
SUPERVISION / PERSONAL CLEANLINESS													
25. Person in charge present and performs duties, demonstration of knowledge			2				VERMIN						
26. Personal cleanliness and hair restraints			1				In				4	2	
GENERAL FOOD SAFETY REQUIREMENTS							In	N/A				1	
27. Approved thawing methods, frozen food storage			1				PERMANENT FOOD FACILITIES						
28. Food separated and protected from contamination			2				45. Floors, walls, ceilings: good repair / fully enclosed				1		
29. Washing fruits and vegetables			1				46. Floors, walls, and ceilings: clean				1		
30. Toxic substances properly identified, stored, used			1				47. No unapproved private homes / living or sleeping quarters				1		
FOOD STORAGE / DISPLAY / SERVICE							SIGNS / REQUIREMENTS						
31. Adequate food storage; food storage containers identified			1				48. Last inspection report available						
32. Consumer self-service			1				49. Food Handler Certifications available, current, and complete				1		
33. Food properly labeled; honestly presented; menu labeling			1				50. Grade card and signs posted, visible						
							COMPLIANCE AND ENFORCEMENT						
							51. Plans approved / submitted						
							52. Permit available / current						
							53. Permit suspended / revoked						



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Five Guys Burgers & Fries	DATE 04/02/2026	PERMIT # PR0058206
--	--------------------	-----------------------

General Comments:

This is a routine inspection.

Observations:

6. Adequate handwashing facilities supplied and accessible

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

Inspector Comments:

- Observed the hot water supply turned off at the front hand sink. Repair the hot water supply/faucet. Maintain all handwash stations easily accessible and fully stocked with soap, paper towels, and warm water (minimum 100°F) at all times during operation. This facility has another functional hand sink in the walkway close to the kitchen.

Violation Code - Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. Proper hot and cold holding temperatures

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

Inspector Comments:

- Observed cooked onions at the hot holding unit at 112F. The items had been held for less than 2 hours. The person in charge stated that the cooked mushrooms and onions held in this small steam table are discarded after 2 hours. However, there were no labels or time logs that are required when using Time as a Public Health Control (TPHC). Corrective action: The onions were discarded and the unit was turned up and more water added to fully surround the pan. Maintain all hot held foods at 135F or above at all times. If TPHC is used follow the requirements. The Departments TPHC information bulletin was included with this email.

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)

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

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

Inspector Comments:

- Observed the micro-switch for the air curtain detached at the front delivery/entrance door. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes. Repair the switch and ensure the unit is functional.

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)

SIGNATURE	
 _____ PERSON IN CHARGE: <u>Joseph Ramirez</u> PRINT	 _____ SPECIALIST: <u>Mark Estock</u> 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

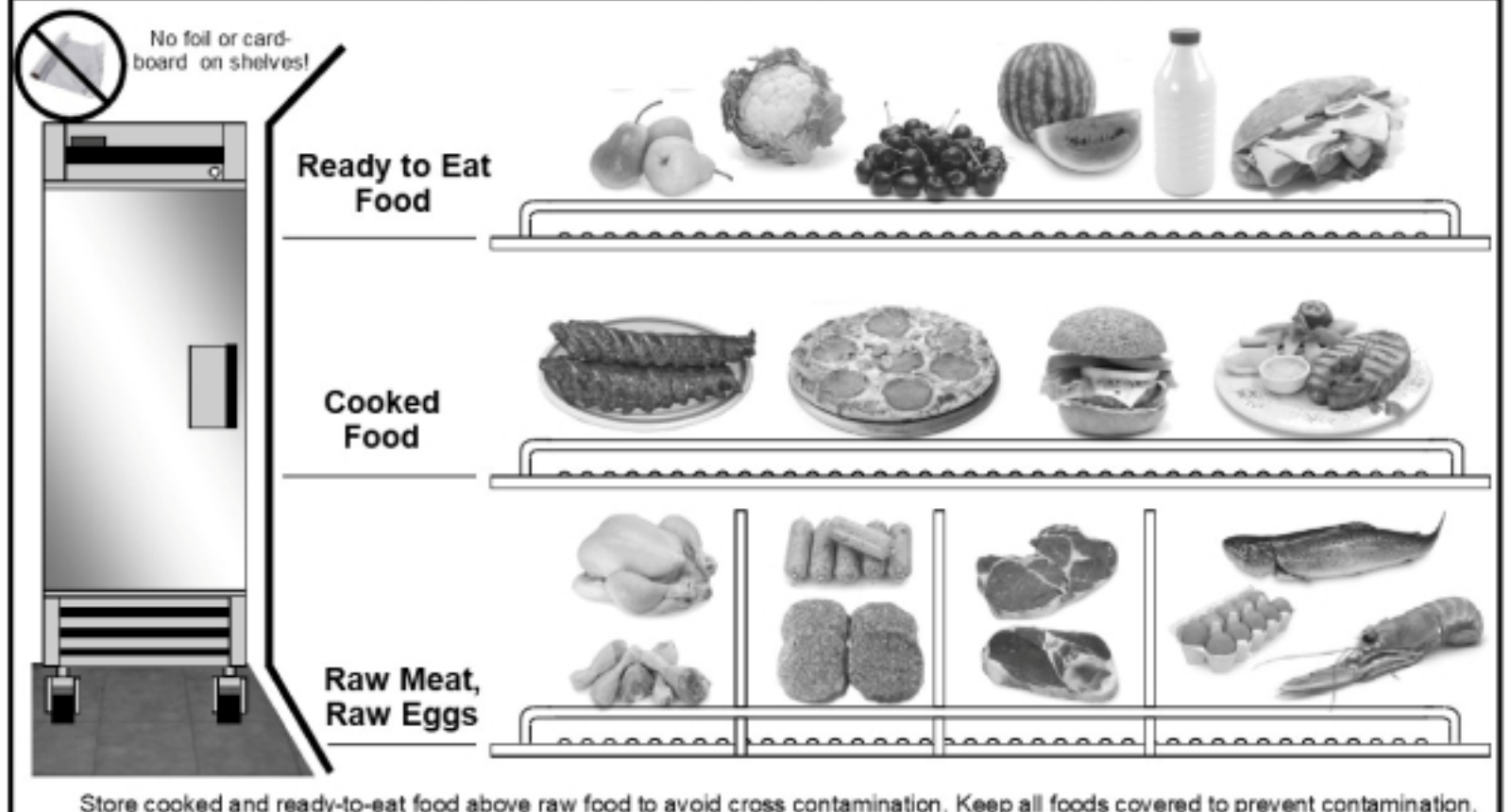
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

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