



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Blaze Pizza		DATE 05/14/2026	TIME IN 01:15 PM	TIME OUT 02:30 PM
FACILITY ADDRESS 10920 Magnolia Ave Ste 104 Riverside, CA 92505-3018		FACILITY PHONE # (714) 452-9626		
PERMIT HOLDER Red Phoenix Group, LLC		EMAIL rayluthra@gmail.com		
PERMIT # PR1006403	FACILITY DESCRIPTION FF 2001-5999 SQFT Unpack Restaurant	EXPIRATION DATE 04/30/2027	DISTRICT 4	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 97

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 Jeremy Freely/SS				2	In	15. Food obtained from approved sources				4	2		
EMPLOYEE HEALTH AND HYGIENIC PRACTICES															
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	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	18. Compliance with variance, specialized process, and HACCP plan					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	19. Written disclosure and reminder statements provided for raw or undercooked food					1	
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	20. Licensed health care facilities / public and private schools; prohibited food not offered				4	2	
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	21. Hot and cold water available				4	2		
PROTECTION FROM CONTAMINATION															
In	N/O	N/A	12. Returned and re-service of food			2	WATER TEMPERATURE: 120F								
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	22. Sewage and wastewater properly disposed				4	2		
SUPERVISION / PERSONAL CLEANLINESS															
EQUIPMENT / UTENSILS / LINENS															
PERMANENT FOOD FACILITIES															
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	SIGNS / REQUIREMENTS			
26. Personal cleanliness and hair restraints			1	35. Warewashing: installed, maintained, proper use, test materials			1	46. Floors, walls, and ceilings: clean			1	48. Last inspection report available			
GENERAL FOOD SAFETY REQUIREMENTS				36. Equipment / utensils: installed, clean, adequate capacity			1	47. No unapproved private homes / living or sleeping quarters			1	49. Food Handler Certifications available, current, and complete	(1)		
27. Approved thawing methods, frozen food storage			1	37. Equipment, utensils, and linens: storage and use			(1)	COMPLIANCE AND ENFORCEMENT							
28. Food separated and protected from contamination			2	38. Adequate ventilation and lighting; designated areas, use			1	51. Plans approved / submitted							
29. Washing fruits and vegetables			1	39. Thermometers provided and accurate			1	52. Permit available / current							
30. Toxic substances properly identified, stored, used			1	40. Wiping cloths: properly used and stored			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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General Comments:

Complaint investigation in conjunction with a routine inspection. (CO1007454).

Observations:

31. Adequate food storage; food storage containers identified

Status: OUT (1 PTS) **Type:** Corrected On Site.

Inspector Comments: 1. Observed 2 open bags of powder sugar and granulated sugar stored in the dry storage shelves. Ensure all open bags are transfer to easy to clean containers with lids. Operator was informed and it was corrected on site.

2. Observed 1 box of orange juice stored on the floor of the walk in cooler. Ensure all food is stored at least 6 inches above the floor.

Violation Code - Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

37. Equipment, utensils, and linens: storage and use

Status: OUT (1 PTS) **Type:** Corrected On Site.

Inspector Comments: Observed tongs stored inside a utensil container with keys, a Sharpie, and other miscellaneous items. The operator stated the tongs are used to handle desserts. Employee was instructed to manually wash, rinse, and sanitize the tongs and utensil container in an approved manner, and to discontinue storing miscellaneous items commingled with food contact utensils.

Violation Code - Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b) 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

46. Floors, walls, and ceilings: clean

Status: NOTE (PTS)

Inspector Comments: Observed accumulation of debris beneath equipment and shelving in the back storage area. Clean the areas mentioned above in an approved manner. Facility has shown major improvement in floor cleanliness; continue to clean and maintain floors in a clean condition.

Violation Code - Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1,)

49. Food Handler Certifications available, current, and complete

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

Inspector Comments: Observed 3 expired food handler certificates at the time of inspection. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

Violation Code - County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

SIGNATURE	
	
PERSON IN CHARGE: <u>Jeremy</u>	SPECIALIST: <u>Claudia Tovar</u>
PRINT	PRINT



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Large empty rectangular area for inspection notes.

SIGNATURE	
 PERSON IN CHARGE: <u>Jeremy</u> PRINT	 SPECIALIST: <u>Claudia Tovar</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.

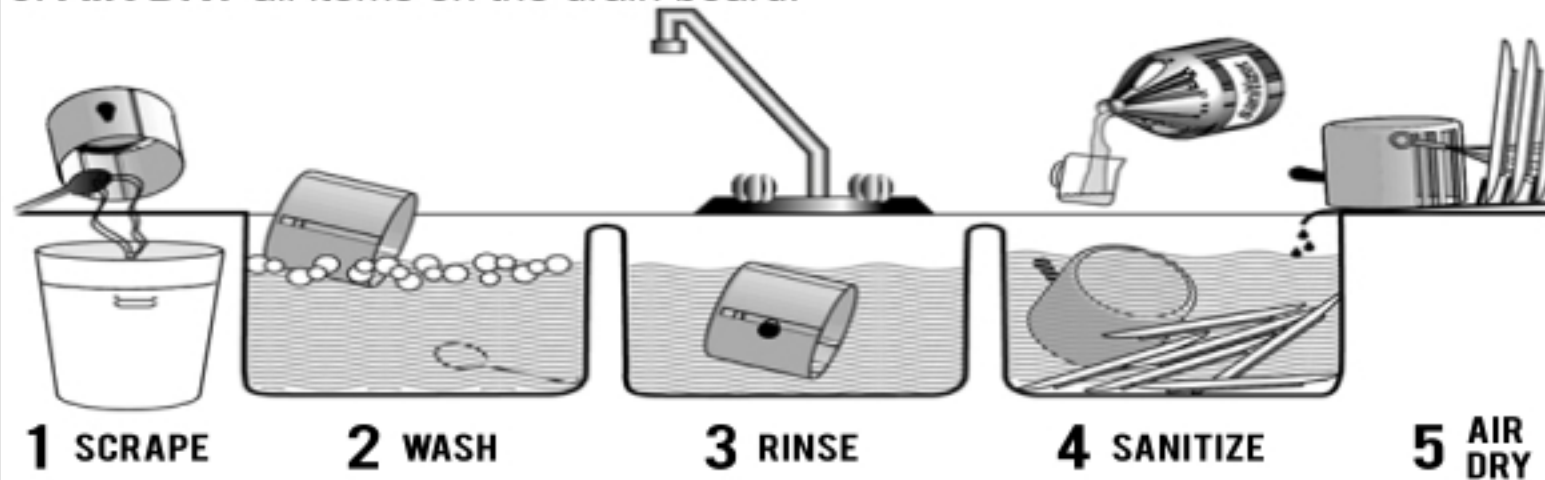
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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



9 MAJOR FOOD ALLERGENS

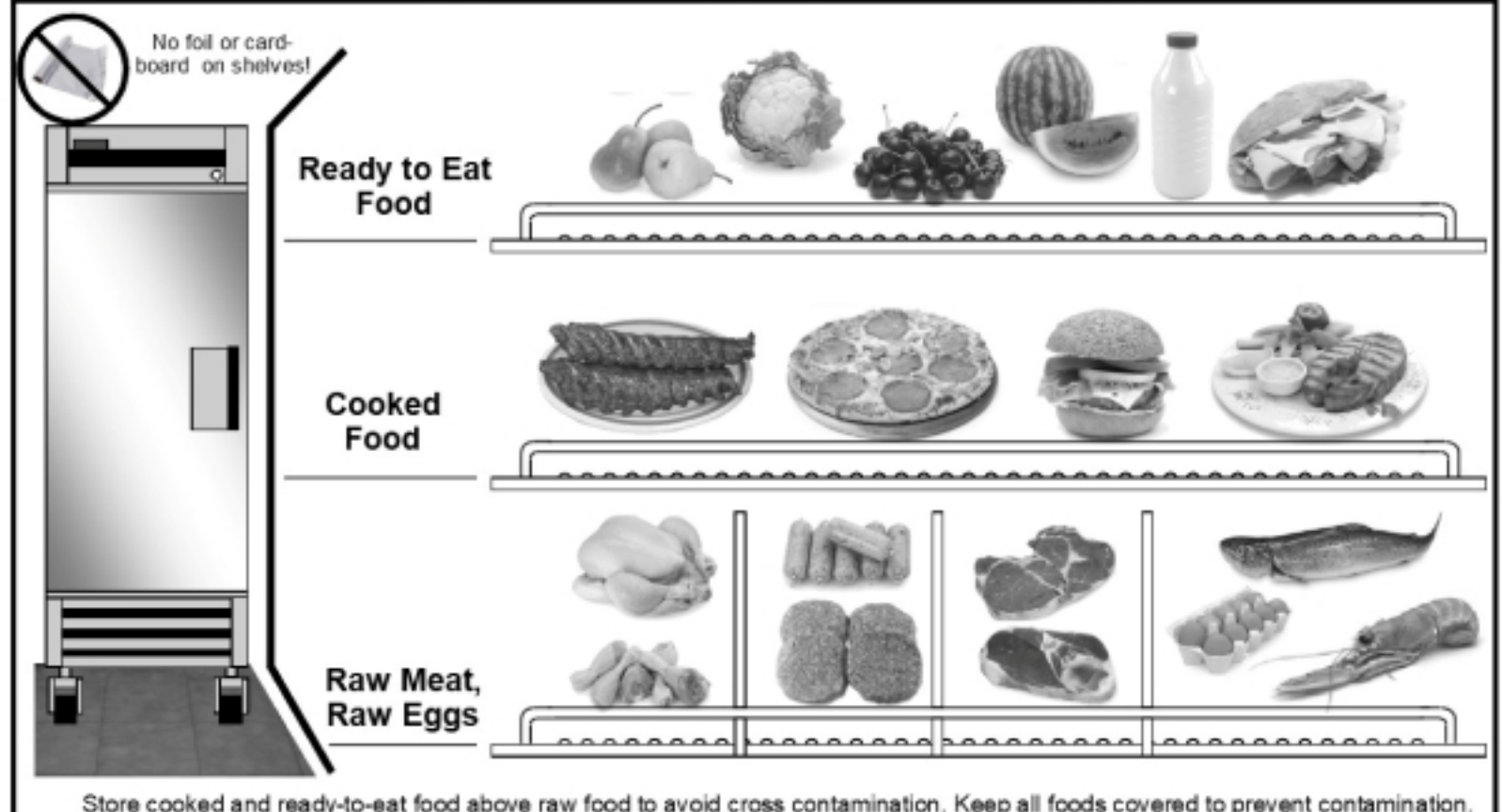
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

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

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

TEMECULA
 27431 Enterprise Cir. W., #101
 Temecula, CA 92590
 Phone 951-461-0284
 Fax 951-461-0245