



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Arby's #7132		DATE 06/08/2026	TIME IN 10:15 AM	TIME OUT 12:00 PM
FACILITY ADDRESS 25251 Madison Ave Murrieta, CA 92562-8954		FACILITY PHONE # (253) 292-6907		
PERMIT HOLDER SA Food Service LLC dba Arby's		EMAIL jose@food-services.co		
PERMIT # PR0061870	FACILITY DESCRIPTION FF 2001-5999 SQFT Unpack Restaurant	EXPIRATION DATE 06/30/2027	DISTRICT 46	SERVICE Routine Inspection
				REINSPECTION DATE 06/15/2026

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 95**

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 Dakota Otto / ServSafe EXP:01/18/2030			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			2
<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>CONSUMER ADVISORY</b>					
In	N/O	5. Hands clean and properly washed; gloves used properly		4	2	In		N/A			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		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				4	2
In	N/O	9. Proper cooling methods		4	2	<b>LIQUID WASTE DISPOSAL</b>					
In	N/O	10. Proper cooking time and temperature		4	2	In				4	2
In	N/O	11. Proper reheating procedures for hot holding		4		<b>VERMIN</b>					
<b>PROTECTION FROM CONTAMINATION</b>						In				4	2
In	N/O	12. Returned and re-service of food			2	In				4	2
In		13. Food: unadulterated, no spoilage, no contamination		4	2	<b>PERMANENT FOOD FACILITIES</b>					
In	N/O	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Quat Ammonium      WAREWASH TEMP: 100F		4	2	45. Floors, walls, ceilings: good repair / fully enclosed				1	

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	46. Floors, walls, and ceilings: clean		1
26. Personal cleanliness and hair restraints		1	35. Warewashing: installed, maintained, proper use, test materials		1	47. No unapproved private homes / living or sleeping quarters		1
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>			36. Equipment / utensils: installed, clean, adequate capacity		1	<b>SIGNS / REQUIREMENTS</b>		
27. Approved thawing methods, frozen food storage		1	37. Equipment, utensils, and linens: storage and use		1	48. Last inspection report available		
28. Food separated and protected from contamination		2	38. Adequate ventilation and lighting; designated areas, use		1	49. Food Handler Certifications available, current, and complete		1
29. Washing fruits and vegetables		1	39. Thermometers provided and accurate		1	50. Grade card and signs posted, visible		
30. Toxic substances properly identified, stored, used		1	40. Wiping cloths: properly used and stored		1	<b>COMPLIANCE AND ENFORCEMENT</b>		
<b>FOOD STORAGE / DISPLAY / SERVICE</b>			<b>PHYSICAL FACILITIES</b>			51. Plans approved / submitted		
31. Adequate food storage; food storage containers identified		1	41. Plumbing: properly installed, good repair		1	52. Permit available / current		
32. Consumer self-service		1	42. Refuse properly disposed; facilities maintained		1	53. Permit suspended / revoked		●
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			



**COUNTY OF RIVERSIDE  
DEPARTMENT OF ENVIRONMENTAL HEALTH**

(888)722-4234 • RIVCOEH.ORG

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME Arby's #7132	DATE 06/08/2026	PERMIT # PR0061870
-------------------------------	--------------------	-----------------------

**General Comments:**

This routine inspection is in conjunction with complain COCO1007723.

**Observations:**

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

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

**Inspector Comments:** Observed the faucet of the front handwash sink and the faucet of the prep sink to be leaking. Repair/replace the faucet in an approved manner to eliminate the leak.

Observed the vent hood of the ovens to not operate when the fan switch is turned on. Repair/replace the vent hood so it operates in conjunction with the switch for proper ventilation of the ovens.

**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 the base of the soda dispenser nozzles to have a build-up of debris. 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)

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

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

**Inspector Comments:** There was insufficient comfort air at the main cookline and throughout the back food preparation, storage, and ware wash areas. Observed the air temperature at 91F-93F. Person in charge stated the A/C was inoperable. Observed active perspiration from the entire staff. The employee at the cookline preparing sandwiches was actively sweating during food preparation and there was a high potential for cross contamination of food items. Provide adequate comfort air by repairing the existing air conditioning system and/or installing air conditioning to maintain the comfort level of employees and ensure reasonable shelf life of the food in storage.

Due to the insufficient comfort air throughout the facility with an average temperature of 91F-93F and the high possibility of cross contamination to food prep/equipment, the facility is closed at this time. A reinspection date has been set for 1 week (06/15/2026) If the violation resulting in this closure is corrected before this date please contact the inspector at 951-461-0284.

**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

<b>SIGNATURE</b>	
	
PERSON IN CHARGE: <u>Dakota Otto</u>	SPECIALIST: <u>Patrick Dimon</u>
PRINT	PRINT



**COUNTY OF RIVERSIDE  
DEPARTMENT OF ENVIRONMENTAL HEALTH**

(888)722-4234 • RIVCOEH.ORG

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME Arby's #7132	DATE 06/08/2026	PERMIT # PR0061870
-------------------------------	--------------------	-----------------------

light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1) **Correct By Date:** 06/15/2026

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

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

**Inspector Comments:** Observed the wall and FRP above the drive-thru window area to be chipped and broken off. Repair/replace the wall portion in an approved manner.

Observed the grout along the top or the cove base in the walk-in cooler to be deteriorated. Repair/replace the grout in an approved manner.

**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:** Observed the walls of the drive-thru area to has dust, debris, and other residue. Clean and maintain the area around the drive-thru area.

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

**53. Permit suspended / revoked**

**Status:** OUT (0 PTS) **Type:** Violation

**Violation Code** - If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409) **Correct By Date:** 06/15/2026

**SIGNATURE**

PERSON IN CHARGE: Dakota Otto

PRINT

SPECIALIST: Patrick Dimon

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.

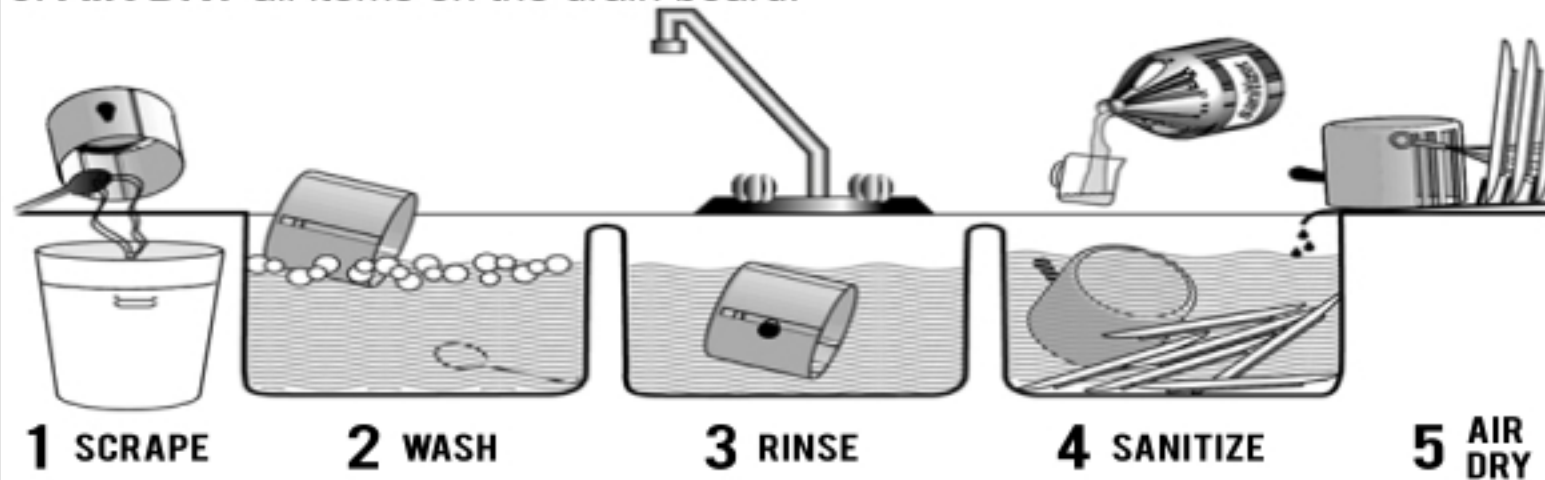
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

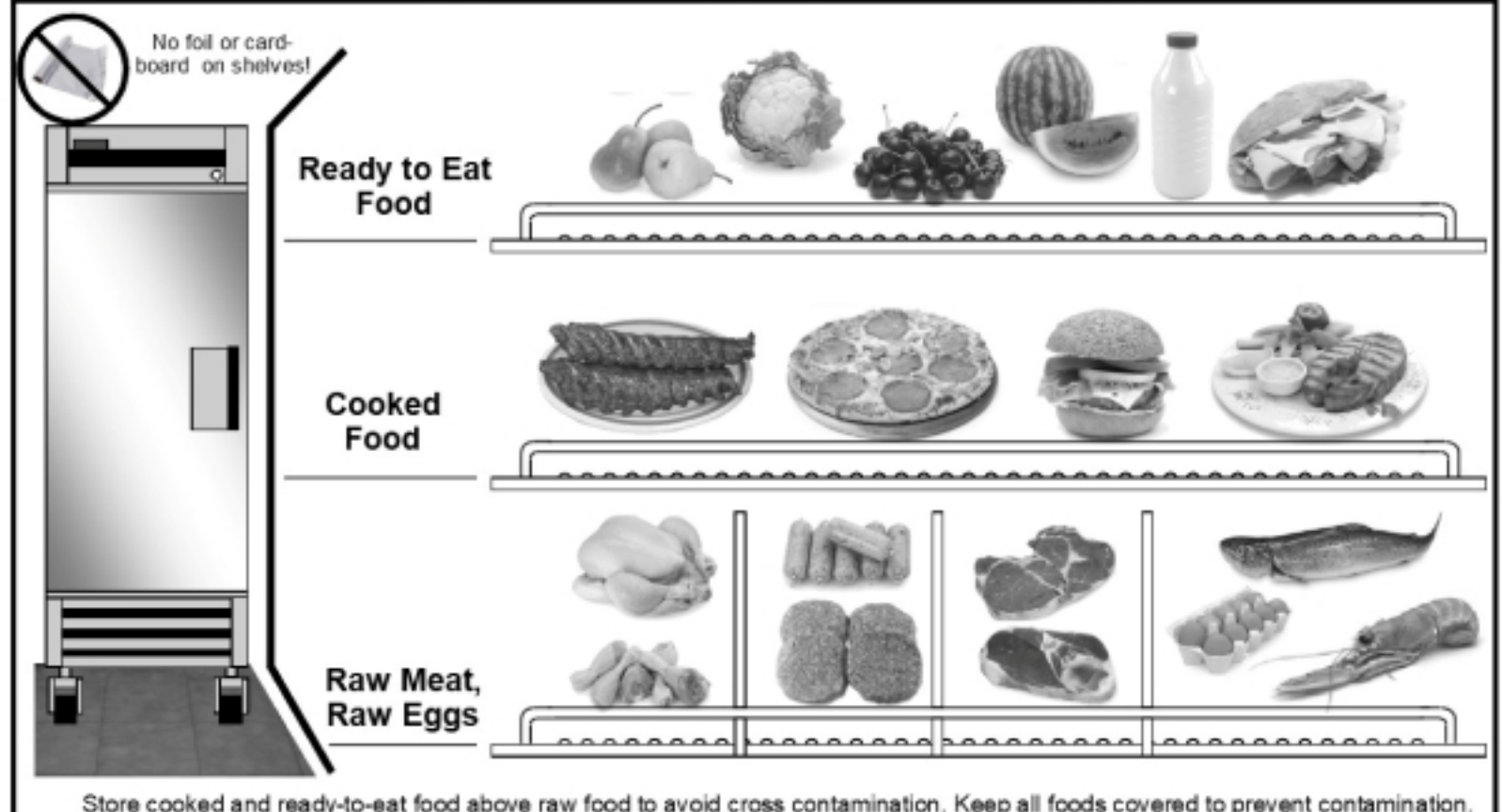
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<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

**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