



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | |
|-----------------------------------------------------------------------|--------------------------------------------------------------------|-----------------------------------------|----------------------------|------------------------------------------|
| FACILITY NAME Wendy's #10929 | | DATE 06/15/2026 | TIME IN 01:20 PM | TIME OUT 02:20 PM |
| FACILITY ADDRESS 79275 Highway 111 La Quinta, CA 92253-2060 | | FACILITY PHONE # | | |
| PERMIT HOLDER Cotti Foods California Inc | | EMAIL whoo9415@cottifoods.net | | |
| PERMIT # PR0064644 | FACILITY DESCRIPTION FF 2001-5999 SQFT Unpack Restaurant | EXPIRATION DATE 05/31/2027 | DISTRICT 33 | 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 98

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 Cynthia Dominguez/ServSafe | | | | 2 | In | | | | | 4 | 2 |
| | | | | | | | | | | | | | |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | | | | | | | | | | |
| In | | 2. Communicable disease; reporting, restrictions, and exclusions | | | 4 | | In | N/O | N/A | 15. Food obtained from approved sources | | | 2 |
| In | N/O | 3. No persistent discharge from eyes, nose, and mouth | | | | 2 | In | N/O | N/A | 16. Compliance with shellstock tags, condition, display | | | 2 |
| In | N/O | 4. Proper eating, tasting, drinking, or tobacco use | | | | 2 | In | N/O | N/A | 17. Compliance with Gulf Oyster regulations | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | | | CONFORMANCE WITH APPROVED PROCEDURES | | | | | | |
| 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 | | | | | | | SCHOOL AND HEALTHCARE PROHIBITED FOOD | | | | | | |
| 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 | WATER / HOT WATER | | | | | | |
| In | N/O | N/A | 9. Proper cooling methods | | 4 | 2 | In | | | 20. Licensed health care facilities / public and private schools; prohibited food not offered | | | 2 |
| In | N/O | N/A | 10. Proper cooking time and temperature | | 4 | 2 | LIQUID WASTE DISPOSAL | | | | | | |
| In | N/O | N/A | 11. Proper reheating procedures for hot holding | | 4 | | In | | | 21. Hot and cold water available | | | 4 |
| PROTECTION FROM CONTAMINATION | | | | | | | VERMIN | | | | | | |
| In | N/O | N/A | 12. Returned and re-service of food | | | 2 | In | | | 22. Sewage and wastewater properly disposed | | | 4 |
| In | | | 13. Food: unadulterated, no spoilage, no contamination | | 4 | 2 | WATER TEMPERATURE: 120F | | | | | | |
| In | N/O | N/A | 14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Quat Ammonium WAREWASH TEMP: | | 4 | 2 | In | | | 23. No rodents, insects, birds, or animals | | | 4 |
| | | | | | | | In | N/A | | 24. Vermin proofing, air curtains, self-closing doors | | | 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 | 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 | | | |



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| FACILITY NAME Wendy's #10929 | DATE 06/15/2026 | PERMIT # PR0064644 |
|---------------------------------|--------------------|-----------------------|

General Comments:

The purpose of this inspection is a routine inspection.

Observations:

34. Utensils and equipment approved, good repair

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

Inspector Comments: Observed the splash guard or 24-inch separation to be missing between the hand sink and the drainage board of the "Clean" side of the 3-compartment sink.

Install a splash guard or 24-inch separation between the hand sink and the drainage board of the "Clean" side of the 3-compartment sink to prevent any contamination of clean utensils.

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: Clean and maintain the following:

- grease accumulation in the hood filters
- food debris on the bottom shelf of the "Hoshizaki" freezer
- dust accumulation on the air vent above the ice machine

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)

SIGNATURE

PERSON IN CHARGE: Cynthia Dominguez

PRINT

SPECIALIST: Felicia Falcon

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 for 15 seconds | 145°F for 15 seconds | 145°F for 15 seconds | 145°F for 15 seconds | 155°F for 15 seconds | 155°F for 15 seconds | 165°F for 15 seconds | 165°F 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