



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Golden Corral		DATE 06/18/2026	TIME IN 10:45 AM	TIME OUT 12:45 PM
FACILITY ADDRESS 18625 Dexter Ave Lake Elsinore, CA 92532-2057		FACILITY PHONE # (928) 890-4442		
PERMIT HOLDER Reymundo Vasquez		EMAIL		
PERMIT # PR1000060	FACILITY DESCRIPTION FF >=6000 SQFT Unpack Restaurant	EXPIRATION DATE 07/31/2026	DISTRICT 52	SERVICE Routine Inspection
				REINSPECTION DATE 06/26/2026

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 IMMINENT 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 IMMINENT 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

B

FACILITY CLOSED

SCORE 87

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 J. Galloway/ ServSafe EXP:06/20/2029				2	In		15. Food obtained from approved sources				4	2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES							In	N/O	N/A	16. Compliance with shellstock tags, condition, display				2
In		2. Communicable disease; reporting, restrictions, and exclusions			4		In	N/O	N/A	17. Compliance with Gulf Oyster regulations				2
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2	CONFORMANCE WITH APPROVED PROCEDURES							
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	In		N/A	18. Compliance with variance, specialized process, and HACCP plan				2
PREVENTING CONTAMINATION BY HANDS							CONSUMER ADVISORY							
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked food				1
In		6. Adequate handwashing facilities supplied and accessible		X		2	SCHOOL AND HEALTHCARE PROHIBITED FOOD							
TIME AND TEMPERATURE RELATIONSHIP							In		N/A	20. Licensed health care facilities / public and private schools; prohibited food not offered			4	2
In	N/O	N/A	7. Proper hot and cold holding temperatures			4	2	WATER / HOT WATER						
In	N/O	N/A	8. Time as a public health control; procedures and records			4	2	In		21. Hot and cold water available			4	2
In	N/O	N/A	9. Proper cooling methods			4	2	WATER TEMPERATURE: 120F						
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		22. Sewage and wastewater properly disposed			4	2
PROTECTION FROM CONTAMINATION							VERMIN							
In	N/O	N/A	12. Returned and re-service of food				2	In		23. No rodents, insects, birds, or animals			4	2
In		13. Food: unadulterated, no spoilage, no contamination			4	2	In		N/A	24. Vermin proofing, air curtains, self-closing doors				1
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm): Other High-temp Disinfectant WASH TEMP: 108F			4	2							

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	COMPLIANCE AND ENFORCEMENT		
FOOD STORAGE / DISPLAY / SERVICE			PHYSICAL FACILITIES			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			



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General Comments:

The purpose of this visit was to conduct a routine inspection and respond to complaint CO1007865 received by this Department. The complaint alleges that: cockroaches were observed, restrooms, tables, and plates were dirty, that toilets in the restroom were broken and that there was a sewage smell.

The following was observed during the investigation. Live cockroach activity was observed and the facility was closed. Refer to opening comments/ violation 23. A few of the toilets were observed non-functional and there was a sewage smell in the men's restroom. Refer to violation 43.

This facility has failed to meet the minimum requirements of the California Health and Safety Code (B).

Facility is closed at this time. Ensure all affected areas are cleaned and sanitized, that commercial pest control is obtained, and that all cockroach activity is eliminated in the facility prior to requesting a reopening inspection. Facility closure sign posted.

"B" card posted. "A" card removed. "B" card and closure sign must remain posted until removed by an employee of this Department. A reinspection has been scheduled for 6/26/2026.

Contact Sean Beachler with any questions or to request an earlier reinspection. 951-273-9140 and/or sbeachler@rivco.org.

Person in charge stated that the facility uses Los Amigos Pest Control and has been receiving weekly visit. Pest control visit summary indicates there has been cockroach activity.

No food prep or sales shall occur while the facility's health permit is suspended.

Observations:

6. Adequate handwashing facilities supplied and accessible

Status: OUT (2 PTS) **Type:** Corrected On Site.

Inspector Comments: Observed the paper towel dispensers to the handwash sink at the cook's line and in the 'hot foods' buffet area to be empty.

Provide and maintain both soap and paper towels in dispensers at each handwash sink.

The paper towel dispensers were restocked during the inspection.

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))

21. Hot and cold water available

Status: OUT (2 PTS)

Inspector Comments: Initially the hot water to the prep sink in the 'salad' buffet station was turned off. The manager was able to turn the hot water back on to this sink and it measured at 120F. However, the hot water faucet to this sink did not work and the hot water had to be turned off behind the sink again.

Replace the faucet with a functional faucet and maintain hot water of at least 120F to all sinks.

Handwashing sinks must provide warm water of at least 100°F.

Violation Code - An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

23. No rodents, insects, birds, or animals

SIGNATURE	
PERSON IN CHARGE: <u>J. Galloway</u>	SPECIALIST: <u>Sean Beachler</u>
PRINT	PRINT



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Status: MAJ (4 PTS)

Inspector Comments: Observed several live cockroaches throughout the 'hot foods' customer self-service buffet area. Observed a few dead cockroaches in the 'salad' customer self-service buffet area. Eliminate the activity of cockroaches from the facility by approved methods. Remove all dead and dying cockroaches and clean and sanitize all affected areas.

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)

Inspector Comments: Observed several gaps/crevices throughout the facility, including but not limited to: The front 'hot foods' customer self-service buffet area. Seal all gaps/crevices which may pose as potential vermin harborage areas.

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)

36. Equipment / utensils: installed, clean, adequate capacity

Status: OUT (1 PTS)

Inspector Comments: Clean and maintain all surfaces throughout the facility. Heavy grease/ old food accumulation was observed on various hoses, legs, wheels, and undercounter areas throughout the facility.

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)

43. Toilet facilities: properly constructed, supplied, cleaned

Status: OUT (1 PTS)

Inspector Comments: Observed 1 toilet in the men's restroom and 2 toilets in the women's restroom to be out of service. The manager stated that they have a repair tech scheduled to service the toilets. Additional stalls were observed functional in each restroom.

A strong sewage smell was observed in the men's restroom; however, no signs of sewage overflow were observed. Instructions were given to investigate the source of the smell.

Violation Code - Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250,

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114250.1, 114276)

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

Status: OUT (1 PTS)

Inspector Comments: 1. Observed a hold in the ceiling panel above the prep sink at the end of the cook's line. Seal all gaps/holes greater than 1/4" to eliminate vermin entry points.

2. Observed several ceiling panels in the kitchen to not be completely flush. Reposition/ adjust the ceiling panels so that they are flush with each other.

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)

49. Food Handler Certifications available, current, and complete

Status: OUT (1 PTS)

Inspector Comments: Observed two expired Riverside County food handler cards.

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: J. Galloway

PRINT

SPECIALIST: Sean Beachler

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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.

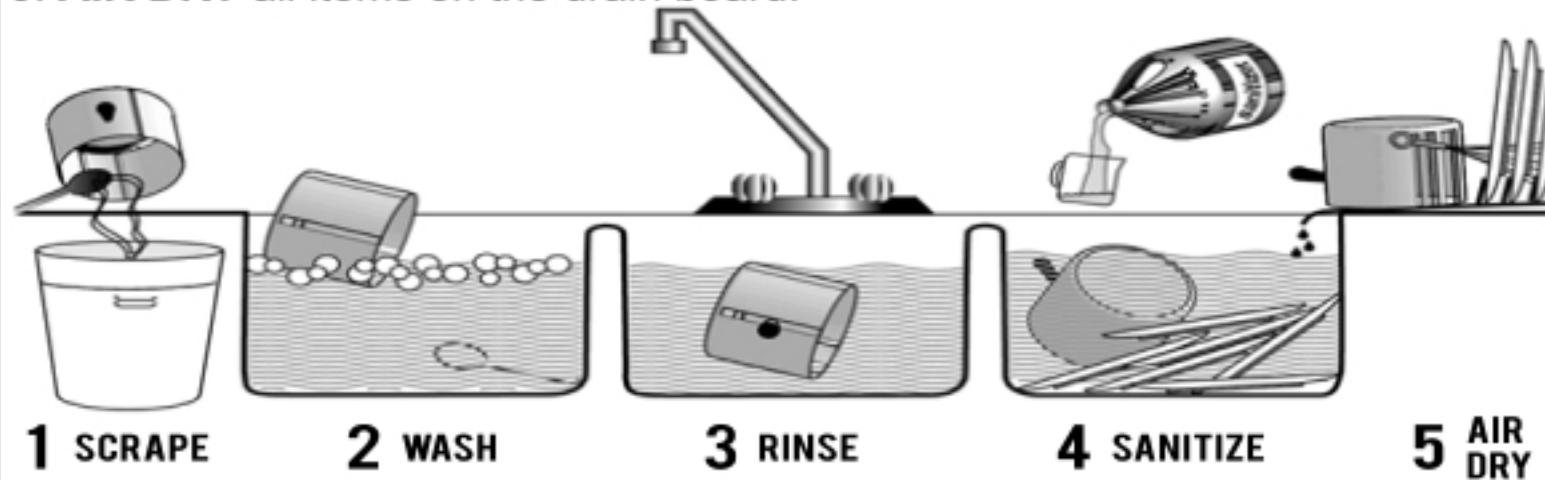
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

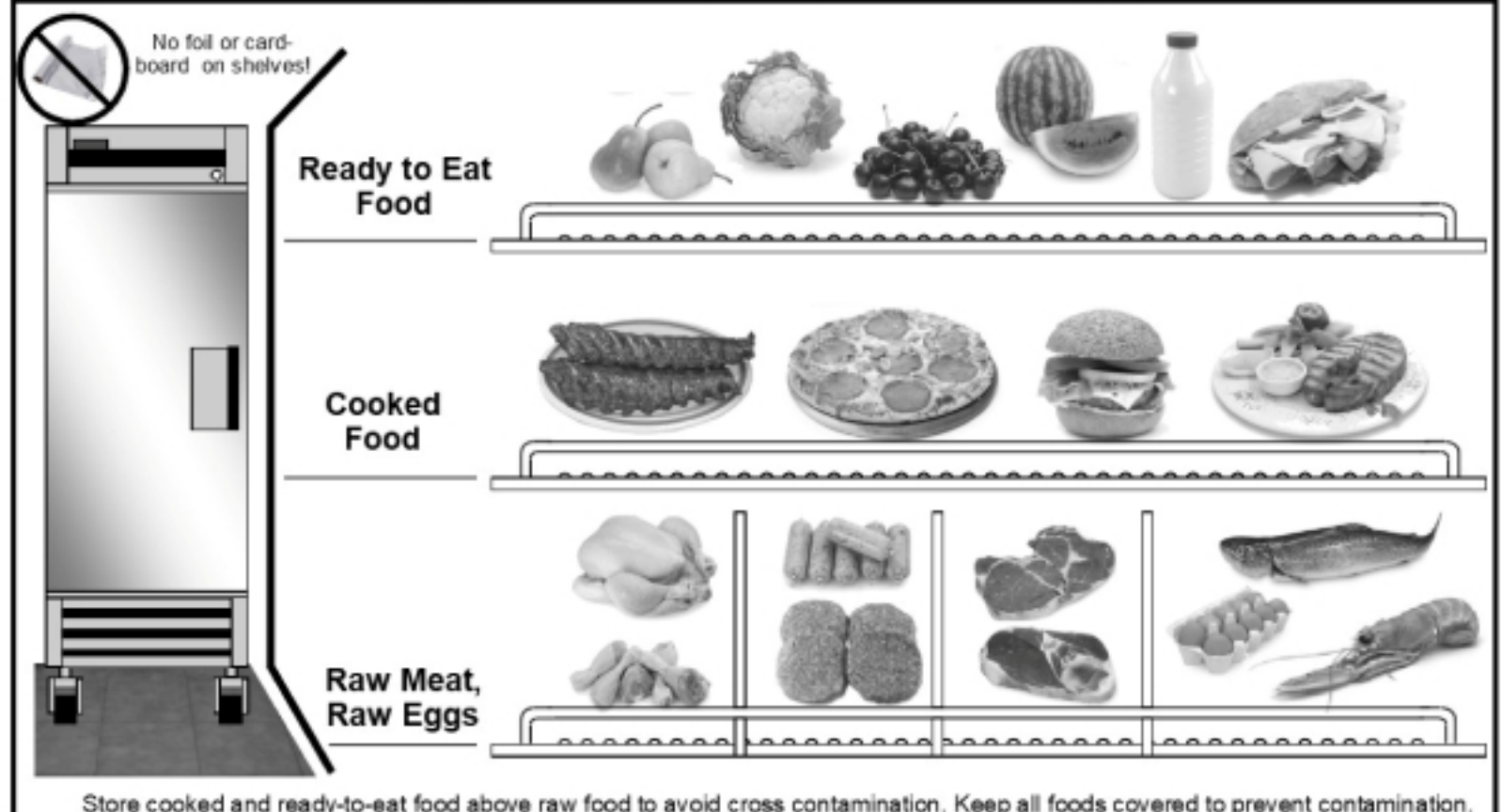
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

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