The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. 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 reinspection 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 REQUIRES 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.

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7. PROPER HOT & COLD HOLDING TEMPERATURES

**Inspector Comments:** Observed the cold top of the pizza preparation table to be holding between 48F to 50F. Observed the internal temperature of the pizza sauce, cheese, and sausage to be holding at 50F. Operator stated these items in the top preparation cooler were placed out 1 hour prior to the inspection and pulled from the walk in cooler. Decrease the holding temperature of the preparation cooler, to ensure all potentially hazardous food items are held at 41F and below at all times.

Corrected on site.

Ensure all potentially hazardous food items are held at 41F and below or 135F and above at all times.

**Violation Description:** 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)

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

**Inspector Comments:** Upon arrival, observed the pizzas held on the Ready Rack without functioning timers. Operators stated the timers were forgotten upon the start of holding pizzas. Operator stated the pizzas were prepped 30 minutes prior to the inspection. Ensure the timers are started as soon as the first pizza is stored inside of the rack. Failure to comply upon the next routine inspection, further legal action may apply.

Operator stated the pizzas inside of the ready rack are timed for 1 hour and 30 mins. According to Little Caesars Product Quality Standard, pizzas shall only be time for 1 hour and then either cooked or discarded. If procedures have changed, provide correct documentation. If procedures have not changed, ensure all staff is properly trained on Time as a Public Health control knowledge.

**Violation Description:** When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

**Inspector Comments:** Observed all clean utensils stored inside the storage containers adjacent to the 3 compartment sink to have dried food debris and grease accumulation. Observed the storage containers where the utensils are stored to be heavily soiled with dried water debris and grime accumulation.

Thoroughly clean and sanitize all food contact utensils and storage containers. Ensure all clean utensils are stored without dried food debris and grime.

**Violation Description:** All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

**Inspector Comments:** Observed the air curtain at the front of the facility to be turned off and non functioning. Ensure the air curtain operates in conjunction with the micro switch when the door opens and closes.

**Violation Description:** 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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

**Inspector Comments:** Observed all food items inside of the preparation coolers to be stored without lids. Ensure all stored food items are stored with lids to avoid possible contamination.

Observed multiple food items inside of the walk in cooler stored without lids. Provide lids for all food items inside of the walk in cooler to avoid possible contamination.

**Violation Description:** All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))
34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**Inspector Comments:** Observed the gaskets of the walk in cooler and the preparation coolers to be torn. Replace the torn gaskets in an approved manner.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

**Points:** 0

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

**Inspector Comments:** Clean the following:

a) The fans stored at the computer system and near the back bulk storage. Observed the fan guards to be heavily soiled with food debris and dust accumulation.

b) All storage racks. Observed the storage racks to be heavily soiled with grease and grime debris.

c) The fan guards and ceiling panel of the walk in cooler. Observed heavy dust accumulation.

d) All sink faucets and cooler handles. Observed all handles and nozzles to be soiled with grease and grime debris.

e) Thoroughly clean and sanitize the pizza oven. Observed heavy food and grease debris on all conveyor levels. Ensure the pizza oven is cleaned regularly.

**Violation Description:** 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)

**Points:** 1

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

**Inspector Comments:** Observed heavy grease accumulation and orange staining around the hood system above the pizza oven. Ensure the hood system is functioning properly at all times to avoid fire hazard. Provide official invoice or documentation of the last professional cleaning of the hood system.

Note: Operator stated the air conditioning does not work inside of the facility, causing the kitchen area to be an uncomfortable working space. All areas of the food facility shall have sufficient ventilation to facilitate proper food storage and to provide reasonable condition of comfort for each employee.

**Violation Description:** 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 light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

**Points:** 1

39. THERMOMETERS PROVIDED AND ACCURATE

**Inspector Comments:** Operator was not able to provide a probe thermometer. Operator provided an ambient temperature gun. Provide a probe thermometer to ensure all potentially hazardous items are held at proper holding temperatures, at either 41F and below or at 135F and above.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

**Points:** 1

40. WIPING CLOTHS: PROPERLY USED AND STORED

**Inspector Comments:** Observed multiple moist wiping cloths stored on counter tops and preparation tables. No sanitizer buckets were observed at this time. When utilizing wiping cloths, ensure all sanitizer containers are set up with at least 200 ppm of ammonium sanitizer at all times.

Provide approved sanitizer buckets.

**Violation Description:** Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

**Points:** 1
## 44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

**Inspector Comments:** Observed multiple personal items stored on storage racks throughout the facility. Observed a lunch box and personal water bottle stored on the equipment storage racks adjacent to the 3 compartment sink. Observed multiple personal beverages stored on the storage racks above the preparation tables. Discontinue storing all personal items above food preparation surfaces in order to avoid possible contamination. Observed personal beverages stored inside of the preparation table on top of pizza sauce containers. All personal items shall be stored in an approved manner, separate from all food items and preparation surfaces. Observed refuse stored throughout the facility. Observed multiple soiled liner papers, card board boxes, plastic wrappers to be stored beneath all preparation tables. Ensure all refuse is discarded in an approved manner. Maintain the facility clean and organized at all times. 

**Violation Description:** Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

### 45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

**Inspector Comments:** Replace the 2 missing floor tiles beneath the dough preparation area. Observed floor tiles to be missing. 

**Violation Description:** 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

**Inspector Comments:** Observed all floors, walls and ceilings to be heavily soiled with grease and grime debris. Observed the walls behind the dough preparation areas to be soiled and stained with grease accumulation. Observed the floors of the back storage area and beneath the 3 compartment sink to be heavily soiled with grime and food debris. Thoroughly clean all floors, walls, and ceilings. 

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

### 49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

**Inspector Comments:** Operator provided non Riverside County food handler cards. All employees shall have Riverside County approved food handler cards. Upon the reinspection, provide current Riverside County approved food handler cards.

**Violation Description:** 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)
**FOOD ESTABLISHMENT INSPECTION FORM**

**FACILITY NAME**
Little Caesars Pizza

**DATE**
11/19/2021

**PERMIT #**
PR0004539

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**Overall Inspection Comments**

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (85 = B). A reinspection will be scheduled for 11/23/2021. Ensure violations listed on this report are corrected by this date in order to be re-scored. “B” card posted. “A” card removed. “B” card must remain posted until removed by an employee of this Department. Contact I. Goodman with any questions at 051-273-9140 and/or IGoodman@rivco.org.

This inspection was initiated due to a complaint received by this Department. A complaint investigation was conducted at this time. Refer to CO0081249.

**Did you know** that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

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**Signature**

Bessy Quintaro- emailed
Person in Charge
11/19/2021

Irene Goodman
Environmental Health Specialist
11/19/2021
REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114449 (a):
“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 with the performance of the duties of the enforcement officer.”

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. SCRAPE, clean, or soak items as necessary before washing.
2. WASH items in detergent and hot water of at least 10°F in the first sink.
3. RINSE items in clean 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 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 timeslenses.

PROPER FOOD THAWING METHODS

1. Under refrigeration
2. In a microwave oven on “defrost”
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<table>
<thead>
<tr>
<th>Food Type</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and Vegetables</td>
<td>145°F</td>
</tr>
<tr>
<td>Eggs Cooked to Order</td>
<td>145°F</td>
</tr>
<tr>
<td>Fish</td>
<td>145°F</td>
</tr>
<tr>
<td>Single Piece Meat</td>
<td>165°F</td>
</tr>
<tr>
<td>Pooled Eggs</td>
<td>165°F</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>165°F</td>
</tr>
<tr>
<td>Poultry and Stuffed Meat</td>
<td>165°F</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F</td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
260 N Broadway
808-921-5085

CORONA
2275 S Main St #204
Corona, CA 92882
Phone: 951-273-9140
Fax: 951-520-8319

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INDIO
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Indio, CA 92201
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MURRIETA
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PALM SPRINGS
554 S Paseo Doroteo
Palm Springs, CA 92264
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4065 County Circle Dr #104
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DES-31 (REV 10/09)