Inspector Observations:

1. FOOD SAFETY CERTIFICATION

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

Violation Comments: No Food Manager certification on site. This has been in violation during multiple inspections. Prior to re-opening, a current food manager certification or proof of sign up must be provided at time of recheck. NOTE: food manager certified person must be employed by this facility full time at minimum. food manager may not be food manager at multiple locations. Will cross reference certification upon recheck.

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

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)

Violation Comments: provide sanitizer for auto sanitizer unit.

21. HOT AND COLD WATER AVAILABLE

Violation Description: 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 or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

Violation Comments: No hot water. closed due to no hot water. obtain hot water to a minimum of 120 degrees f. Call 951-358-5172 for recheck and reopening. Do not open until recheck by this department.

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

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, 114149.4, 114252, 114252.1)

Violation Comments: oven internal exhaust filters appear in poor condition. clean filters to remove heavy grease build up. clean as often as necessary to prevent heavy grease build up.

46. FLOORS, WALLS, AND CEILINGS: CLEAN

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

Violation Comments: floors throughout observed as being in poor sanitary condition. clean floors throughout including walk in cooler. 2. ceiling tiles above oven in poor condition. tiles are greasy and in need of cleaning.

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For general information call: 1-888-722-4234
www.rivcoeh.org

Inspector Observations:

<table>
<thead>
<tr>
<th>FACILITY NAME</th>
<th>DATE</th>
<th>TIME IN</th>
<th>TIME OUT</th>
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<tbody>
<tr>
<td>Little Caesars #5928</td>
<td>7/27/2022</td>
<td>12:00 PM</td>
<td>1:00 PM</td>
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</tbody>
</table>

LOCATION
23031 Sunnymead Blvd Ste.A, Moreno Valley, CA 92553

PERMIT HOLDER
Little Caesar Enterprises Inc

PERMIT #     EXPIRATION DATE: SERVICE FACILITY PHONE #:
PR0035733   10/31/2022   Facility closure (951)924-8555

DATE PE DISTRICT INSPECTOR NAME
7/27/2022 2620 0001 Richard Conant

53. PERMIT SUSPENDED / REVOKED

Violation Description: If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

Violation Comments: Facility closed and closed sign posted due to no hot water in facility. Obtain hot water and food manager certification (or proof of sign up) at time of recheck for reopening. Food manager must be full time at this location. No food manager certification may serve at multiple locations.

Overall Inspection Comments

A deep cleaning is highly recommended. Facility in poor sanitary condition overall. At time of no hot water observed, inspection stopped and facility closed. No grade given, however, if inspection would have commenced, facility would be borderline downgraded. Facility in need of a deep cleaning.

call 951-358-5172 for recheck and reopening inspection prior to reopening.

Signature

Richard Conant (Inspector)
Person in Charge
07/27/2022

Joe
Person in Charge
07/27/2022