## FOOD ESTABLISHMENT INSPECTION FORM

**Facility Name:** Sunnymead Chevron  
**Address:** 24840 Sunnymead Blvd, Moreno Valley, CA 92553  
**Facility Description:** Not Applicable  
**Permit Holder:** Sunnymead Fuel Inc  
**Email:** sunnymeadfuel@gmail.com

### Inspection Information
- **Permit #:** PR0081270  
- **Expiration Date:** 03/31/2023  
- **Service:** Routine inspection  
- **Reinspection Date:** 10/18/2022  
- **Facility Phone #:** (951)247-0988  
- **PE:** 2621  
- **District:** 0017  
- **Inspector Name:** Miranda Ramirez

### Grade Card
- **Score:** 83  
- **Grade:** B  
- **Points deducted:** 17

### Violation Details
- **Major Violations:** 1  
- **Minor Violations:** 1

### Food Storage / Display / Service
- **Demonstration of Knowledge:** N/A

### Facility Compliance
- **Time In:** 1:45 PM  
- **Time Out:** 3:15 PM

### FOOD FROM APPROVED SOURCES
- **COS:** N/A  
- **MAJ:** N/A

### CONSUMER ADVISORY
- **COS:** N/A  
- **MAJ:** N/A

### SCHOOL AND HEALTHCARE PROHIBITED FOODS
- **COS:** N/A  
- **MAJ:** N/A

### WATER / HOT WATER
- **COS:** N/A  
- **MAJ:** N/A

### LIQUID WASTE DISPOSAL
- **COS:** N/A  
- **MAJ:** N/A

### SUPERVISION / PERSONAL CLEANLINESS
- **COS:** N/A  
- **MAJ:** N/A

### FACILITY LOCATION / DISPLAY / SERVICE
- **COS:** N/A  
- **MAJ:** N/A

### PHYSICAL FACILITIES
- **COS:** N/A  
- **MAJ:** N/A

### EQUIPMENT / UTENSILS / LINENS
- **COS:** N/A  
- **MAJ:** N/A

### PERMANENT FOOD FACILITIES
- **COS:** N/A  
- **MAJ:** N/A

### General Food Safety Requirements
- **COS:** N/A  
- **MAJ:** N/A

### Equipment / Utensils / Linens
- **COS:** N/A  
- **MAJ:** N/A

### Permanent Food Facilities
- **COS:** N/A  
- **MAJ:** N/A

### General Comments
- 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:** Major Violations are those that pose an imminent risk to public health and warrant immediate correction if the facility or immediate closure. Minor Violations are those that do not pose an imminent public health risk, but do warrant correction.

### OUT = Out of compliance  
**COS = Corrected on-site**  
**N/O = Not observed**  
**N/A = Not applicable**

### SUPERVISION / PERSONAL CLEANLINESS
1. Person in charge present and performs duties, demonstrates knowledge  
2. Personal cleanliness and hair restraints  
3. Approved thawing methods, frozen food storage  
4. Food separated and protected from contamination  
5. Washing fruits and vegetables  
6. Toxic substances properly identified, stored, used

### FOOD STORAGE / DISPLAY / SERVICE
7. Food properly labeled, honestly presented, menu labeling  
8. Adequate food storage; food storage containers identified  
9. Consumer self-service  
10. Food contact surfaces: clean and sanitized

### EQUIPMENT / UTENSILS / LINENS
11. Equipment / utensils: installed, clean, adequate capacity  
12. Equipment, utensils, and linens: storage and use  
13. Adequate ventilation and lighting; designated areas, use  
14. Thermometers provided and accurate  
15.aping: properly used and stored

### PHYSICAL FACILITIES
16. Plumbing: properly installed, fully enclosed  
17. Floors, walls, ceilings: clean  
18. No unapproved private homes / living or sleeping quarters

### CONSUMER ADVISORY
- **COS:** N/A  
- **MAJ:** N/A

### SCHOOL AND HEALTHCARE PROHIBITED FOODS
- **COS:** N/A  
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## 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

<table>
<thead>
<tr>
<th>POINTS</th>
<th>2</th>
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**Inspector Comments:** Observed hand wash sink near ice machine to have an inoperable soap dispenser. Replace soap dispenser and maintain fully stocked to ensure proper hand washing is conducted.

**NOTE:** This is a repeat violation.

- Observed no paper towels at hand wash sink across from 3-comp. Provide paper towels and maintain fully stocked at all times to ensure proper hand washing is conducted.
- Observed no soap in the dispenser at the hand wash sink near the stairs. Provide soap and maintain fully stocked at all times to ensure proper hand washing is conducted.

**Violation Description:** 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))

## 7. PROPER HOT & COLD HOLDING TEMPERATURES

<table>
<thead>
<tr>
<th>POINTS</th>
<th>4</th>
</tr>
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</table>

**Inspector Comments:** Observed three corn dogs with internal temperatures of 127°F, a chicken sandwich with an internal temperature of 130°F and two taquitos with internal temperatures of 135°F inside the hot holding unit. Employee stated they were placed in the unit an hour and a half prior. Employee reheated the items to an internal temperature of 165°F. Maintain all hot holding food items at 135°F or above at all times to prevent food borne illness.

**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)

## 23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

<table>
<thead>
<tr>
<th>POINTS</th>
<th>2</th>
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**Inspector Comments:** Observed rodent droppings on the interior cabinet directly below the "Frazil" slushee machine. No further evidence of rodent activity was observed. Provide pest control receipts within one week (10/11/22) to MirRamirez@Rivco.org. Properly clean and sanitize area and maintain the facility free of vermin or pests at all times.

**Violation Description:** 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

<table>
<thead>
<tr>
<th>POINTS</th>
<th>1</th>
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</table>

**Inspector Comments:** Observed air curtain to be nonfunctional at back delivery door. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes. **NOTE:** This is a repeat violation.

**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)

## 30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

<table>
<thead>
<tr>
<th>POINTS</th>
<th>1</th>
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**Inspector Comments:** Observed one unlabeled spray bottle with clear liquid hanging above the drain board of the 3-comp sink. All chemicals and poisonous substances shall be stored separate from food and food-related items and be clearly labeled to prevent contamination.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

## 31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

<table>
<thead>
<tr>
<th>POINTS</th>
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</table>

**Inspector Comments:** Observed multiple boxes of food stored on the floor of the walk in cooler attached to the walk in freezer. Maintain all food at least 6 inches up off the floor on approved shelving to prevent contamination.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))
33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

**Inspector Comments:** Observed ice packaged on site to not have any signs or labeling. Provide a sign visible to the public stating that: "all ice is bagged at this facility"

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**Inspector Comments:** Observed cardboard lining the shelves in the walk in cooler attached to the walk in freezer. Remove the cardboard and replace with material that is smooth, durable and easily cleanable.

**Violation Description:** 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 PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

**Inspector Comments:** All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Clean and maintain the following:
- The build-up on the ice shield inside the ice machine
- The build-up on the interior walls of the ice machine
- The interior of the microwave above the oven
- The residue on the area directly above where the soda dispense nozzles directly attach
- The residue on the Mocha dispense tube at the ice coffee machine
- The residue on the floor below the stairs

**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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

**Inspector Comments:** Observed the drain line from the back flow prevention device near the delivery door to be directly inside the floor sink.

Observed the drain line from the 3-comp sink near the stairs to be directly inside the floor sink. NOTE: This is a repeat violation.

Provide a minimum one inch gap between the drain line and the floor sink to prevent potential back flow contamination.

**Violation Description:** All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

**Inspector Comments:** Observed mop stored with the mop heads up. Store mops with the mop heads down to prevent contamination.

Observed an accumulation of equipment not in use in the kitchen area. Remove extra equipment from facility to prevent rodent and pest harborage.

**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)
FOOD ESTABLISHMENT INSPECTION FORM

FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

Inspector Comments: Observed one expired food handler cards. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate. Provide valid Riverside County Food Handler Cards within one week (10/11/22) to MirRamirez@Rivco.org.

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)

Overall Inspection Comments

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (83 = B). A reinspection has been set for one week (10/18/22). Ensure all violations listed on this report are corrected by this date in order to be re-scored. “B” card posted, do not move, remove or block placards to avoid penalty. “A” card removed. “B” card must remain posted until removed by an employee of this Department. If you have any questions contact M.Ramirez at (951) 766-2824.

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.

Signature

Hany Heabaish  
Person in Charge  
10/04/2022

Miranda Ramirez  
Environmental Health Specialist  
10/04/2022
REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY
Per California Health and Safety Code Section 114469(a):
“...if any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporary 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 agency.”

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 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:
   • 100 ppm of a chlorine-based sanitizer for a minimum of 30 seconds in the solution
   • 200 ppm of a quaternary ammonium-based sanitizer for a minimum of 60 seconds in the solution
   • 25 ppm of an iodine-based sanitizer for a minimum of 60 seconds in the solution
5. AIR DRY all items on the drain board.

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.

INTERNAL COOKING TEMPERATURES
Use a probe thermometer to take internal cooking temperatures

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Minimum Internal Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs</td>
<td>140°F - 145°F</td>
</tr>
<tr>
<td>Poultry and Stuffing Meat</td>
<td>155°F - 165°F</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F - 175°F</td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!

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 timeframes.

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

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
260 Willow Ave.
Blythe, CA 92225
Phone 760-921-5000
Fax 760-921-5085

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

HEMET
800 S. Sanderson Ave. #200
Hemet, CA 92543
Phone 951-766-2824
Fax 951-766-7874

INDIO
47-456 Arbora St. A
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8303

MURRIETA
30135 Technology Dr. #129
Murietta, CA 92563
Phone 951-461-0084
Fax 951-461-0045

Palm Springs
554 S. Paso Dorsten Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

RIVERSIDE
4065 Country Circle Rd. #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017