FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME: WENDYS #11630

FACILITY PHONE #: (949)858-9191

SERVICE: Routine inspection

FACILITY DESCRIPTION: Not Applicable

DATE: 10/18/2022

TIME IN: 1:20 PM

TIME OUT: 3:40 PM

In N/A N/O OUT

Major Violations 4

Points Deducted 20

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.

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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

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.

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## 5. Hands Clean & Properly Washed; Gloves Used Properly

**Inspector Comments:** Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result. Observed 4 employee washing their hands in water measured at 86°F and then proceed to handle food at time of inspection. Employees were instructed to discard food and discontinue making food until hot water has been restored. Ensure all employees are washing hands in 100°F water at all times. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100°F) and soap at any time tasks change, or any time the hands have been contaminated. Education was provided and employees washed their hands properly.

**Violation Description:** Employees' hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

## 6. Adequate Handwashing Facilities Supplied & Accessible

**Inspector Comments:** Soap and paper towels (or drying device) shall be provided in approved dispensers. Observed the following:
1. Hand sink at the front counter was found missing soap and paper towels.
2. Hand sink in the closet near the front counter was found missing paper towels.

Provide paper towels and soap at all hand sinks at all times.

**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

**Inspector Comments:** Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed 2 lbs of spicy chicken nuggets measured at 117-120°F in the hot holding unit at the cook line area. According to the operator, the food had been cooked and placed in the hot holding unit approximately 20 minutes ago. Operator was instructed to reheat the chicken to 165°F or above and maintain all food at 135°F or above for hot holding. Operator voluntarily disposed of approximately 2 lbs of the spicy chicken nuggets.

**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)

## 14. Food Contact Surfaces; Clean and Sanitized

**Inspector Comments:** Wash water shall be maintained at a minimum of 100°F to facilitate proper washing of food contact surfaces. Observed an employee actively washing dishes with premix soap and water measured at 89°F at time of inspection. Employee was instructed to rewash dishes when hot water is restored. Ensure to always wash dishes with water at a minimum of 100°F at all times. Employee was instructed to add hot water into the first compartment. Education was provided at time of inspection.

**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)
21. HOT AND COLD WATER AVAILABLE

**Inspector Comments:** Provide hot water at a minimum of 120°F. Handwashing sinks must provide warm water of at least 100°F. Water was observed to measured at 98°F at the 3-compartment sink, preparation sink, mop sink and hand washing sinks at 86°F. Provide potable supply of hot water and cold water at all times in the facility. Provide hot water of at least 120°F at the 3-compartment sink, preparation sink and mop sink. Provide hot water of at least 100°F at every handsink in the facility.

At the beginning of the inspection, the facility was instructed to close due to no adequate supply of hot water for proper warewashing and handwashing procedures. A facility closure sign was posted on the front door and is not to be removed by anyone other than a representative of this department.

Person in charge was able to call a manager and technician to restore the hot water at time of inspection. Hot water at all sinks reach 125°F. Facility closure sign was removed at this time. Facility is approved to operate. In the future if hot water is not supplied ensure to voluntarily close the facility until hot water is restored to at least 100°F.

**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)

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

**Inspector Comments:** Pass-thru window openings shall not exceed 216 square inches, or 432 square inches with an approved, functioning air curtain, and shall be self-closing.

1)Observed pass-thru window to exceed more than 432. Pass-thru window was found to be measured at 930 square inches. Install a plexiglass to be in compliance of 432 square inches.

2)Observed gaps in between the two sliding doors at the pass- thru window. Eliminate gap in an approved manner (weather stripping) to prevent the possibility of vermin entry. Operator stated a customer torn the weather strip off the window.

**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)

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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**Inspector Comments:** All utensils and equipment shall be approved, properly installed, and in good repair.

Observed torn gaskets at the fry drawers and salad drawers at the cook line.

Replace torn gasket to be in good repair.

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

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**Overall Inspection Comments**

The report was discussed with Angelia Sigala and will be sent via email. At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (80 = B). A reinspection has been set for one week (10/25/22). 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 Maxine Martinez at (951) 766-2824. An investigation was conducted as result of a complaint (complaint # CO0084731).

**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.
## FOOD ESTABLISHMENT INSPECTION FORM

<table>
<thead>
<tr>
<th>FACILITY NAME</th>
<th>DATE</th>
<th>PERMIT #</th>
</tr>
</thead>
<tbody>
<tr>
<td>WENDYS #11630</td>
<td>10/18/2022</td>
<td>PR0072031</td>
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### Signature

<table>
<thead>
<tr>
<th>Person in Charge</th>
<th>Environmental Health Specialist</th>
</tr>
</thead>
<tbody>
<tr>
<td>Angelia Sigala</td>
<td>Maxine Martinez</td>
</tr>
<tr>
<td>10/18/2022</td>
<td>10/18/2022</td>
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</tbody>
</table>
REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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 condition 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.”

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:
   - 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
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.

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. Meat 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 temperatures.

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. Submerging 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>
<th>Time</th>
</tr>
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<tbody>
<tr>
<td>Eggs</td>
<td>145°F</td>
<td>15s</td>
</tr>
<tr>
<td>Fish</td>
<td>145°F</td>
<td>15s</td>
</tr>
<tr>
<td>Single Piece Meat</td>
<td>155°F</td>
<td>15s</td>
</tr>
<tr>
<td>Pooled Eggs</td>
<td>155°F</td>
<td>15s</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>165°F</td>
<td>15s</td>
</tr>
<tr>
<td>Poultry and Stuffed Meat</td>
<td>165°F</td>
<td>15s</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F</td>
<td>15s</td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>BLYTHE</td>
<td>260 Waverly St Blythe, CA 92225</td>
<td>(760) 921-5085</td>
</tr>
<tr>
<td>CORONA</td>
<td>805 S Riverside Ave #200</td>
<td>(951) 530-8319</td>
</tr>
<tr>
<td>HEMET</td>
<td>47-41554 Alton Rd A Hemet, CA 92545</td>
<td>(951) 530-8319</td>
</tr>
<tr>
<td>INDIO</td>
<td>800 S Riverside Ave #200</td>
<td>(951) 530-8319</td>
</tr>
<tr>
<td>MURRIETA</td>
<td>30135 Technology Dr #250</td>
<td>(951) 530-8319</td>
</tr>
<tr>
<td>PALM SPRINGS</td>
<td>554 W. Main St Palm Springs, CA 92264</td>
<td>(760) 320-1048</td>
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<tr>
<td>RIVERSIDE</td>
<td>4060 County Circle #104</td>
<td>(760) 320-1048</td>
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