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.

**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.

**A**

**SCORE 98**

<table>
<thead>
<tr>
<th>Facility Name</th>
<th>Little Caesars #5928</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address</td>
<td>28.021 Sunnymead Blvd Ste.A, Moreno Valley, CA 92553</td>
</tr>
<tr>
<td>Permit Holder</td>
<td>Little Caesar Enterprises Inc</td>
</tr>
<tr>
<td>Permit #</td>
<td>PR0035733</td>
</tr>
<tr>
<td>Expiration Date</td>
<td>10/31/2022</td>
</tr>
<tr>
<td>Service</td>
<td>Routine inspection</td>
</tr>
<tr>
<td>Reinspection Date</td>
<td>Next Routine</td>
</tr>
<tr>
<td>Phone #</td>
<td>(951) 924-8555</td>
</tr>
<tr>
<td>N/A</td>
<td>Not Applicable</td>
</tr>
<tr>
<td>N/O</td>
<td>Not observed</td>
</tr>
<tr>
<td>N/A</td>
<td>Not applicable</td>
</tr>
<tr>
<td>Points Deducted</td>
<td>2</td>
</tr>
</tbody>
</table>

**DEMONSTRATION OF KNOWLEDGE**

<table>
<thead>
<tr>
<th>In = In compliance</th>
<th>COS = Corrected on-site</th>
<th>N/O = Not observed</th>
<th>N/A = Not observable</th>
<th>OUT = Out of compliance</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Safety certification</td>
<td>2</td>
<td>In</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Yahayra Solis</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**EMPLOYEE HEALTH AND HYGIENIC PRACTICES**

- 2. Communicable disease, reporting, restrictions and exclusions | 4 |
- 3. No persistent discharge from eyes, nose, and mouth | 2 |
- 4. Proper eating, tasting, drinking or tobacco use | 2 |

**PREVENTING CONTAMINATION BY HANDS**

- 5. Hands clean and properly washed; gloves used properly | 4 |
- 6. Adequate handwashing facilities supplied and accessible | 2 |

**TIME AND TEMPERATURE RELATIONSHIPS**

- 7. Proper hot and cold holding temperatures | 4 |
- 8. Time as a public health control; procedures and records | 4 |
- 9. Proper cooking methods | 4 |
- 10. Proper cooking time and temperature | 4 |
- 11. Proper reheating procedures for hot holding | 4 |

**PROTECTION FROM CONTAMINATION**

- 12. Returned and re-service of food | 2 |
- 13. Food: unadulterated, no spoilage, no contamination | 4 |
- 14. Food contact surfaces: clean and sanitized | 4 |

**FOOD FROM APPROVED SOURCES**

- 15. Food obtained from approved sources | 4 |
- 16. Compliance with shell stock tags, condition, display | 2 |
- 17. Compliance with Gulf Oyster regulations | 2 |

**CONFORMANCE WITH APPROVED PROCEDURES**

- 18. Compliance with variance, specialized process, and HACCP plan | 2 |

**CONSUMER ADVISORY**

- 19. Written disclosure and reminder statements provided for raw or undercooked foods | 1 |

**SCHOOL AND HEALTHCARE PROHIBITED FOODS**

- 20. Licensed health care facilities / public and private schools; prohibited foods not offered | 4 |

**WATER / HOT WATER**

- 21. Hot and cold water available | 4 |
- Water Temperature °F |

**LIQUID WASTE DISPOSAL**

- 22. Sewage and wastewater properly disposed | 4 |

**VERMIN**

- 23. No rodents, insects, birds, or animals | 4 |
- 24. Vermin proofing, air curtains, self-closing doors | 1 |

**EQUIPMENT / UTENSILS / LINENS**

- 34. Utensils and equipment approved, good repair | 1 |
- 35. Warewashing: installed, maintained, proper use, test materials | 1 |
- 36. Equipment / utensils: installed, clean, adequate capacity | 1 |
- 37. Equipment, utensils, and linens: storage and use | 1 |
- 38. Adequate ventilation and lighting; designated areas, use | 1 |
- 39. Thermometers provided and accurate | 1 |
- 40. Wiping cloths: properly used and stored | 1 |

**PHYSICAL FACILITIES**

- 41. Plumbing: properly installed, good repair | 1 |
- 42. Refuse properly disposed; facilities maintained | 1 |
- 43. Toilet facilities: properly constructed, supplied, cleaned | 1 |
- 44. Premises; personal item storage and cleaning item storage | 1 |

**SUPERVISION / PERSONAL CLEANLINESS**

- 25. Person in charge present and performs duties, demonstration of knowledge | 2 |
- 26. Personal cleanliness and hair restraints | 1 |

**GENERAL FOOD SAFETY REQUIREMENTS**

- 27. Approved thawing methods, frozen food storage | 1 |
- 28. Food separated and protected from contamination | 2 |
- 29. Washing fruits and vegetables | 1 |
- 30. Toxic substances properly identified, stored, used | 1 |

**FOOD STORAGE / DISPLAY / SERVICE**

- 31. Adequate food storage; food storage containers identified | 1 |
- 32. Consumer self-service | 1 |
- 33. Food properly labeled; honestly presented; menu labeling | 1 |

**EQUIPMENT / UTENSILS / LINENS**

- 34. Utensils and equipment approved, good repair | 1 |
- 35. Warewashing: installed, maintained, proper use, test materials | 1 |
- 36. Equipment / utensils: installed, clean, adequate capacity | 1 |
- 37. Equipment, utensils, and linens: storage and use | 1 |
- 38. Adequate ventilation and lighting; designated areas, use | 1 |
- 39. Thermometers provided and accurate | 1 |
- 40. Wiping cloths: properly used and stored | 1 |

**PERMANENT FOOD FACILITIES**

- 45. Floors, walls, ceilings: good repair / fully enclosed | 1 |
- 46. Floors, walls, and ceilings: clean | 1 |
- 47. No unapproved private homes / living or sleeping quarters | 1 |

**SIGNS / REQUIREMENTS**

- 48. Last inspection report available | 1 |
- 49. Food Handler certifications available, current, and complete | 1 |
- 50. Grade card and signs posted, visible | 1 |

**COMPLIANCE AND ENFORCEMENT**

- 51. Plans approved / submitted | 1 |
- 52. Permit available / current | 1 |
- 53. Permit suspended / revoked | 1 |
- 54. Voluntary condemnation | 1 |
- 55. Impound | 1 |
**34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR**

**Inspector Comments:** walk in cooler handle is broken. on order for repair. cooler gaskets in poor repair. new gaskets ordered for repairs.

**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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**46. FLOORS, WALLS, AND CEILINGS: CLEAN**

**Inspector Comments:** above oven, observed heavy grease and debris build up. clean ceiling dust and grease as often as necessary to prevent build up of grease and debris.

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

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**Overall Inspection Comments**

Facility was closed yesterday on 7/27/2022 due to no hot water. This is a follow up inspection to reopen facility and routine inspection for score. Score is not representative of a standard un-announced routine inspection. this inspection was scheduled.

Facility is now re-opened with hot water to 120 degrees F.

**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**

Richard Conant (Inspector)
Person in Charge
07/28/2022

Signature not captured due to COVID 19 pandemic.

Martin
Person in Charge
07/28/2022
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 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.”

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.

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<table>
<thead>
<tr>
<th>Food</th>
<th>Minimum Internal Temperature</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and Vegetables</td>
<td>135°F for 15 seconds</td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td>145°F for 15 seconds</td>
<td></td>
</tr>
<tr>
<td>Single Piece Meat</td>
<td>145°F for 15 seconds</td>
<td></td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>155°F for 15 seconds</td>
<td></td>
</tr>
<tr>
<td>Poultry and Stuffed Meat</td>
<td>165°F for 15 seconds</td>
<td></td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F for 15 seconds</td>
<td></td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!

PROPER FOOD THAWING METHODS

1. Under refrigeration
2. In a microwave oven on “defrost” setting
3. Submerged 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

<table>
<thead>
<tr>
<th>Location</th>
<th>Address 1</th>
<th>Address 2</th>
<th>Phone 1</th>
<th>Phone 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>BLYTHE</td>
<td>260 Waverly Street</td>
<td>Blythe, CA 92225</td>
<td>760-921-5090</td>
<td>760-921-5085</td>
</tr>
<tr>
<td>CORONA</td>
<td>22755-5-Main St A</td>
<td>Corona, CA 92882</td>
<td>951-273-9140</td>
<td>951-530-8319</td>
</tr>
<tr>
<td>HEMET</td>
<td>400 S Sanderson Ave #200</td>
<td>Hemet, CA 92545</td>
<td>951-766-8274</td>
<td>951-766-8274</td>
</tr>
<tr>
<td>INDIO</td>
<td>47-950 Arbat St A</td>
<td>Indio, CA 92201</td>
<td>951-663-8287</td>
<td>951-663-8287</td>
</tr>
<tr>
<td>MURRIETA</td>
<td>3015 Technology Dr #250</td>
<td>Murrieta, CA 92563</td>
<td>951-461-0284</td>
<td>951-461-0245</td>
</tr>
<tr>
<td>PALM SPRINGS</td>
<td>554 N Paseo Dorsten</td>
<td>Palm Springs, CA 92264</td>
<td>760-320-1048</td>
<td>760-320-1470</td>
</tr>
<tr>
<td>RIVERSIDE</td>
<td>4065 County Circle Dr #104</td>
<td>Riverside, CA 92503</td>
<td>951-558-5172</td>
<td>951-558-5017</td>
</tr>
</tbody>
</table>