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 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 / meets minimum health standards.
- **C** = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety.

**PERMIT # EXPIRATION DATE SERVICE FACILITY PHONE # ADDRESS**

**FOOD FROM APPROVED SOURCES**

<table>
<thead>
<tr>
<th>Points Deducted</th>
<th>In</th>
<th>COS = Corrected on-site</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>OUT = Out of compliance</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>In</td>
<td>N/A</td>
<td>1. Food safety certification</td>
<td>2. Communicable disease, reporting, restrictions and exclusions</td>
<td>3. No persistent discharge from eyes, nose, and mouth</td>
</tr>
<tr>
<td></td>
<td>N/O</td>
<td>4. Proper eating, tasting, drinking or tobacco use</td>
<td>5. Hands clean and properly washed; gloves used properly</td>
<td>6. Adequate handwashing facilities supplied and accessible</td>
<td>7. Proper hot and cold holding temperatures</td>
</tr>
<tr>
<td></td>
<td>N/O</td>
<td>12. Returned and re-service of food</td>
<td>13. Food: unadulterated, no spoilage, no contamination</td>
<td>14. Food contact surfaces: clean and sanitized</td>
<td>15. Food obtained from approved sources</td>
</tr>
<tr>
<td></td>
<td>N/O</td>
<td>16. Compliance with shell stock tags, condition, display</td>
<td>17. Compliance with Gulf Oyster regulations</td>
<td>18. Compliance with variance, specialized process, and HACCP plan</td>
<td>19. Written disclosure and reminder statements provided for raw or undercooked foods</td>
</tr>
<tr>
<td></td>
<td>N/O</td>
<td>20. Licensed health care facilities / public and private schools; prohibited foods not offered</td>
<td>21. Water Temperature °F</td>
<td>22. Sewage and wastewater properly disposed</td>
<td>23. No rodents, insects, birds, or animals</td>
</tr>
<tr>
<td></td>
<td>N/O</td>
<td>28. Separated and protected from contamination</td>
<td>29. Washing fruits and vegetables</td>
<td>30. Toxic substances properly identified, stored, used</td>
<td>31. Adequate food storage, food storage containers identified</td>
</tr>
<tr>
<td></td>
<td>N/O</td>
<td>32. Consumer self-service</td>
<td>33. Food properly labeled; honestly presented; menu labeling</td>
<td>34. Utensils and equipment approved, good repair</td>
<td>35. Warewashing: installed, maintained, proper use, test materials</td>
</tr>
<tr>
<td></td>
<td>N/O</td>
<td>40. Gearing clothes: properly used and stored</td>
<td>41. Plumbing: properly installed, good repair</td>
<td>42. Refuse properly disposed; facilities maintained</td>
<td>43. Toilet facilities: properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td></td>
<td>N/O</td>
<td>44. Premises; personal item storage and cleaning item storage</td>
<td>45. Floors, walls, ceilings: good repair / fully enclosed</td>
<td>46. Floors, walls, and ceilings: clean</td>
<td>47. No unapproved private homes / living or sleeping quarters</td>
</tr>
</tbody>
</table>

**FOOD STORAGE / DISPLAY / SERVICE**

**PHYSICAL FACILITIES**

**EQUIPMENT / UTENSILS / LINENS**

**SUPERVISION / PERSONAL CLEANLINESS**

**GENERAL FOOD SAFETY REQUIREMENTS**

**PREVENTING CONTAMINATION BY HANDS**

**TIME AND TEMPERATURE RELATIONSHIPS**

**PROTECTION FROM CONTAMINATION**

**CONFORMANCE WITH APPROVED PROCEDURES**

**COMPLIANCE AND ENFORCEMENT**

**SCHOOL AND HEALTHCARE PROHIBITED FOODS**

**WATER / HOT WATER**

**LIQUID WASTE DISPOSAL**

**VERMIN**

**EMPLOYEE HEALTH AND HYGIENIC PRACTICES**

**COMMISSIONER / PERSONAL CLEANLINESS**

**GENERAL FOOD SAFETY REQUIREMENTS**

**FOOD PRODUCTION / PREPARATION**

**EMERGENCY / PERSONNEL**

**FOOD SERVICE**

**Signs / Requirements**

**FOOD TRANSPORTATION / DEPOT**

**FOOD AND SUPPLIES**

**FOOD SAFETY CERTIFICATION**

**FOOD ESTABLISHMENT INSPECTION FORM**

**REPORTING / RECORDS**

**SCHOOL AND HEALTHCARE PROHIBITED FOODS**

**ENVIRONMENT / MAINTENANCE**

**PURCHASES**

**PERSONNEL**

**ORGANIZATION / MANAGEMENT**

**COMPLIANCE AND ENFORCEMENT**

**FOOD ESTABLISHMENT INSPECTION FORM**

**DEFAULT**

**PERMIT # EXPIRATION DATE SERVICE FACILITY PHONE # ADDRESS**

**Points Deducted | In | COS = Corrected on-site | N/O = Not observed | N/A = Not applicable | OUT = Out of compliance |
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**SCORE 97**
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME: KFC K312007

DATE: 10/7/2022

PERMIT #: PR0057869

21. HOT AND COLD WATER AVAILABLE

Inspector Comments:

- When water at a handwash sink is not readily adjustable at the faucet, the water temperature shall be between 100°F and 108°F.

- At the start of the inspection, the water temperature at the mixing valve for the front hand sink by the drive-thru hand wash water was measured at 82°F, and by the end of the inspection, the temperature was measured at 112°F.

- Also observed the hand sink by the 3-compartment warewash sink; hand wash water temperature at 111°F.

Adjust the mixing valve water temperature at all hand sinks to ensure it produces hand wash water temperature at 100°F to 108°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)

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.

- Provide detailed cleaning on the service lines for the fryers and chute area on the side wall and on the deep fryers exterior back areas.

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)

Overall Inspection Comments

Re-inspection conducted in order to verify that violations that resulted in the facility being closed and downgraded have been corrected.

The above following violations still require to addressed and or corrected.

"A" card reposted.

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

Miguel Flores
Person in Charge
10/07/2022

Darrel Balancier
Environmental Health Specialist
10/07/2022
**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.

**PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS**

- Ready-to-Eat Food
- Cooked Food
- Raw Meat, Raw Eggs

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. 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 timesframes.

**PROPER FOOD THAWING METHODS**

1. Under refrigeration
2. In a microwave oven on “defrost” setting
3. Submerge 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>
</thead>
<tbody>
<tr>
<td>Eggs</td>
<td>145°F</td>
<td>for 15 seconds</td>
</tr>
<tr>
<td>Ground Meat</td>
<td>155°F</td>
<td>for 15 seconds</td>
</tr>
<tr>
<td>Stuffed Meat</td>
<td>165°F</td>
<td>for 15 seconds</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>
<th>Location</th>
<th>Address/Phone/Fax</th>
</tr>
</thead>
<tbody>
<tr>
<td>BLYTHE</td>
<td>260 Winder Ave, Blythe, CA 92225 Phone 769-921-5090 Fax 769-921-5085</td>
</tr>
<tr>
<td>CORONA</td>
<td>2275 S Main St, Corona, CA 92882 Phone 951-272-9140 Fax 951-530-8319</td>
</tr>
<tr>
<td>HEMET</td>
<td>800 S Riverside Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-786-8503</td>
</tr>
<tr>
<td>INDIO</td>
<td>47-495 Arboretum St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8503</td>
</tr>
<tr>
<td>MURRIETA</td>
<td>30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245</td>
</tr>
<tr>
<td>PALM SPRINGS</td>
<td>554 S Palm Desert Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470</td>
</tr>
<tr>
<td>RIVERSIDE</td>
<td>4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-558-5172 Fax 951-558-5017</td>
</tr>
</tbody>
</table>