



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

|  |                               |                               |                                |  |            |                     |                                 |                     |  |
|--|-------------------------------|-------------------------------|--------------------------------|--|------------|---------------------|---------------------------------|---------------------|--|
| FACILITY NAME<br><b>Murrieta Chevron</b>                     |                               |                               |                                | DATE<br>7/22/2022                      |            | TIME IN<br>11:35 AM |                                 | TIME OUT<br>1:35 PM |  |
| ADDRESS<br>39440 Murrieta Hot Springs Rd, Murrieta, CA 92563 |                               |                               |                                | FACILITY DESCRIPTION<br>Not Applicable |            |                     |                                 |                     |  |
| PERMIT HOLDER<br>Sweet Fuels - Murrieta LLC                  |                               |                               |                                | EMAIL<br>akramsoliman71@yahoo.com      |            |                     |                                 | Major Violations 2  |  |
| PERMIT #<br>PR0065555  | EXPIRATION DATE<br>08/31/2023 | SERVICE<br>Routine inspection | REINSPECTION DATE<br>1/22/2023 | FACILITY PHONE #<br>(951)461-3074      | PE<br>2611 | DISTRICT<br>0043    | INSPECTOR NAME<br>Michael Jaime | Points Deducted 20  |  |

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 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

**B**  
SCORE 80

☒ In = In compliance    ☒ COS = Corrected on-site    ☐ N/O = Not observed    ☐ N/A = Not applicable    ☐ OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE                     |     |   | COS | MAJ | OUT |
|--|-----|---|-----|-----|-----|
| In   | N/A | 1. Food safety certification                                    |     |     | 2   |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES         |     |   |     |     |     |
| In   |     | 2. Communicable disease; reporting, restrictions and exclusions |     | 4   |     |
| In   | N/O | 3. No persistent discharge from eyes, nose, and mouth           |     |     | 2   |
| In   | N/O | 4. Proper eating, tasting, drinking or tobacco use              |     |     | 2   |
| PREVENTING CONTAMINATION BY HANDS              |     |   |     |     |     |
| In   | N/O | 5. Hands clean and properly washed; gloves used properly        |     | 4   | 2   |
| In   |     | 6. Adequate handwashing facilities supplied and accessible      |     |     | 2   |
| TIME AND TEMPERATURE RELATIONSHIPS             |     |   |     |     |     |
| In   | N/O | N/A 7. Proper hot and cold holding temperatures                 | +   | 4   | 2   |
| In   | N/O | N/A 8. Time as a public health control; procedures and records  |     | 4   | 2   |
| In   | N/O | N/A 9. Proper cooling methods                                   |     | 4   | 2   |
| In   | N/O | N/A 10. Proper cooking time and temperature                     |     | 4   | 2   |
| In   | N/O | N/A 11. Proper reheating procedures for hot holding             | +   | 4   |     |
| PROTECTION FROM CONTAMINATION                  |     |   |     |     |     |
| In   | N/O | N/A 12. Returned and re-service of food                         |     |     | 2   |
| In   |     | 13. Food: unadulterated, no spoilage, no contamination          |     | 4   | 2   |
| In   | N/O | N/A 14. Food contact surfaces: clean and sanitized              |     | 4   | 2   |
| 200 ppm quat ammonium / No active warewashing. |     |   |     |     |     |

| FOOD FROM APPROVED SOURCES             |     |  | COS | MAJ | OUT |
|--|-----|--|-----|-----|-----|
| In                                     |     | 15. Food obtained from approved sources  |     | 4   | 2   |
| In                                     | N/O | N/A 16. Compliance with shell stock tags, condition, display                                       |     |     | 2   |
| In                                     | N/O | N/A 17. Compliance with Gulf Oyster regulations  |     |     | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES   |     |  |     |     |     |
| In                                     |     | N/A 18. Compliance with variance, specialized process, and HACCP plan                              |     |     | 2   |
| CONSUMER ADVISORY                      |     |  |     |     |     |
| In                                     |     | N/A 19. Written disclosure and reminder statements provided for raw or undercooked foods           |     |     | 1   |
| SCHOOL AND HEALTHCARE PROHIBITED FOODS |     |  |     |     |     |
| In                                     |     | N/A 20. Licensed health care facilities / public and private schools; prohibited foods not offered |     | 4   | 2   |
| WATER / HOT WATER                      |     |  |     |     |     |
| In                                     |     | 21. Hot and cold water available   |     | 4   | 2   |
| Water Temperature 120°F                |     |  |     |     |     |
| LIQUID WASTE DISPOSAL                  |     |  |     |     |     |
| In                                     |     | 22. Sewage and wastewater properly disposed  |     | 4   | 2   |
| VERMIN                                 |     |  |     |     |     |
| In                                     |     | 23. No rodents, insects, birds, or animals   |     | 4   | 2   |
| In                                     | N/A | 24. Vermin proofing, air curtains, self-closing doors  |     |     | 1   |

| SUPERVISION / PERSONAL CLEANLINESS   |  | OUT |
|--|--|-----|
| 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                                      |  | OUT |
|--|--|-----|
| 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   |

| PERMANENT FOOD FACILITIES  |  | OUT |
|--|--|-----|
| 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                             |  |     |
| 49. Food Handler certifications available, current, and complete |  | 1   |
| 50. Grade card and signs posted, visible                         |  |     |
| COMPLIANCE AND ENFORCEMENT                                       |  |     |
| 51. Plans approved / submitted                                   |  |     |
| 52. Permit available / current                                   |  |     |
| 53. Permit suspended / revoked                                   |  |     |
| 54. Voluntary condemnation                                       |  | 1   |
| 55. Impound  |  | 1   |



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

|                                   |                   |                       |
|-----------------------------------|-------------------|-----------------------|
| FACILITY NAME<br>Murrieta Chevron | DATE<br>7/22/2022 | PERMIT #<br>PR0065555 |
|-----------------------------------|-------------------|-----------------------|

1. FOOD SAFETY CERTIFICATION

POINTS

2

**Inspector Comments:** Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.

Food manager certificate was observed to be expired. Obtain a valid food manager certificate.

**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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** COLD HOLDING

The following foods measured between 47F-51F in the 3-door freezer in the back area of the facility:

- 2 boxes of beef hot dogs
- 3 boxes of Big AZ
- 4 boxes of Beef taquitos
- 4 boxes of Chicken taquitos
- 7 boxes of egg taquitos
- 7 boxes of mini tacos
- 2 boxes of chicken sandwiches

The display thermometer measured the unit at 53F. Operator unaware of when the food measured out of temperature, and that freezer was inoperable.

Corrective action: Food voluntarily discarded unit tagged and IMPOUNDED. Repair or replace in an approved manner to ensure potentially hazardous food are maintained at 41F or below. A-reinspection has been scheduled for 7/29/22 to ensure compliance. Do not remove tag, or utilize equipment until approved by a member of this department. Use of equipment or removal of tag prior to approval by a member of this department may result in a citation, office hearing, or other further legal action. If you unit is repaired prior to inspection date you may contact a member of this department at 951-461-0284 to schedule a re-inspection.

**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)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:**  
IMPROPER REHEATING

- 4 hot dogs measured at 103F-105F on a hot dog roller that was set on low, and measured at 103F per IR temperature gun. Operator stated that products are normally placed on high and are reheated above 1035F.

Corrective action: Education provided on reheating on prepackaged foods from the manufacturer, and food voluntarily discarded. Prepackaged potentially hazardous foods prepared from a manufacturer shall be reheated to a minimum of 135F for hot holding.

**Violation Description:** Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)

21. HOT AND COLD WATER AVAILABLE

POINTS

2

**Inspector Comments:** Handwashing sinks must provide warm water of at least 100°F.

The water temperature in the restroom measured below 100F at the hand wash station. Adjust and maintain a minimum of 100F warm water at all hand wash stations.

**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)



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME  
Murrieta Chevron

DATE  
7/22/2022

PERMIT #  
PR0065555

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments: RODENT ACTIVITY

- Observed a few rodent droppings near the large pressurized cylinder on the right of the 3-door freezer in the back area. Unable to conduct a through investigation due to clutter and miscellaneous items throughout the back area.

Corrective action: Remove all evidence of droppings, clean and sanitize all effected areas, eliminate all harborage areas, and obtain approved pest control dated on or after 7.22.22. A re-inspection has been scheduled for 7.29.22 to ensure compliance.

**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

POINTS

1

Inspector Comments: HARBORAGE

- Observed a missing ceiling panel above the water heater on the left of the 3-door freezer. Replace the missing panel and eliminate any gaps in an approved manner.  
- Remove excessive clutter throughout the back of the facility to allow for inspection, and to eliminate harborage areas for vermin.

**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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: REPAIRS

- Re-caulk the hand wash station and repair the deteriorating surrounding area behind the front counter near the oven  
- Repair the 3-door freezer in the back area of the facility  
- Repair the deteriorating counter top near the milk shake maker in the customer service area

CLEANING

- The counter tops throughout the beverage area in the customer service area  
- The fountain machine and slurpee machine in the customer service area  
- The hand wash station behind the front counter  
- The restroom

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

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

0

Inspector Comments: NOTE

TEST STRIPS

- All test strips were observed to be expired. Replace test strips to provide an accurate reading of sanitizer.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: Pressurized cylinders must be securely fastened to a rigid structure.

Observed unsecured pressurized cylinders in the back area of the facility. Secure in an approved manner to prevent hazard.

**Violation Description:** Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME  
Murrieta Chevron

DATE  
7/22/2022

PERMIT #  
PR0065555

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: PROBE THERMOMETER

- Obtain a probe thermometer to measure the internal temperature of potentially hazardous foods.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: CLEANING

- The floor near the pressurized cylinder in the back area of the facility
- Under and around the 3-door freezer in the back area of the facility
- Under and around the 3-compartment sink in the back area of the facility
- Under and around all storage racks in the back area of the facility
- All corners, walls, and wall junctures throughout the back area of the facility

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

Food handler cards not available at the time of the inspection. Maintain food handler cards on site.

**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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: Food voluntarily discarded listed in violation 7 and 11.

**Violation Description:** I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

55. IMPOUND

POINTS

0

Inspector Comments: Unit impounded listed in violation 7.

**Violation Description:** Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the CA Health and Safety Code (85= B). A reinspection will be conducted to verify all items listed have been corrected on 7.29.22. "A" card removed. "B" card posted; and must remain posted until removed by someone from this department. Removal of the "B" card will result in a citation of \$100. If violations are corrected before this date you may contact a member of this department at (951)461-0248 to schedule a re-inspection.

**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.



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
[www.rivcoeh.org](http://www.rivcoeh.org)

FOOD ESTABLISHMENT INSPECTION FORM

|                                   |                   |                       |
|-----------------------------------|-------------------|-----------------------|
| FACILITY NAME<br>Murrieta Chevron | DATE<br>7/22/2022 | PERMIT #<br>PR0065555 |
|-----------------------------------|-------------------|-----------------------|

Signature

Signature not captured due to  
COVID 19 pandemic.

Reynaldo Hildalgo  
Person in Charge  
07/22/2022

Michael Jaime  
Environmental Health Specialist  
07/22/2022



## 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."

No foil or cardboard  
on shelves!



## 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

## 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
  - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



## 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. Submerged 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

|                                |                                |                                |                                |                                |                                |                                |                                |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
|                                |                                |                                |                                |                                |                                |                                |                                |
| <b>135°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>165°F</b><br>for 15 seconds | <b>165°F</b><br>for 15 seconds |

Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**BLYTHE**  
260 N Broadway  
Blythe, CA 92225  
Phone 760-921-5090  
Fax 760-921-5085

**CORONA**  
2275 S Main St #204  
Corona, CA 92882  
Phone 951-273-9140  
Fax 951-520-8319

**HEMET**  
800 S Sanderson Ave #200  
Hemet, CA 92545  
Phone 951-766-2824  
Fax 951-766-7874

**INDIO**  
47-950 Arabia St #A  
Indio, CA 92201  
Phone 760-863-8287  
Fax 760-863-8303

**MURRIETA**  
30135 Technology Dr #250  
Murrieta, CA 92563  
Phone 951-461-0284  
Fax 951-461-0245

**PALM SPRINGS**  
554 S Paseo Dorotea  
Palm Springs, CA 92264  
Phone 760-320-1048  
Fax 760-320-1470

**RIVERSIDE**  
4065 County Circle Dr #104  
Riverside, CA 92503  
Phone 951-358-5172  
Fax 951-358-5017