



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Wendy's #8982				DATE 7/6/2021		TIME IN 1:45 PM		TIME OUT 2:45 PM	
ADDRESS 3450 W Florida Ave, Hemet, CA 92543				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Cotti Foods California Inc				EMAIL p_capriutti@hotmail.com				Major Violations 2	
PERMIT # PR0064677	EXPIRATION DATE 05/31/2023	SERVICE Routine inspection	REINSPECTION DATE 7/13/2021	FACILITY PHONE # (949)858-9191	PE 2621	DISTRICT 0016	INSPECTOR NAME Leslie Aranda	Points Deducted 13	

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 87

☒ 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
<input checked="" type="radio"/> In	N/A	1. Food safety certification Bartolome Murillo, ServSafe, 1/23/23			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	4	2
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures and records	4	2
<input type="radio"/> In	N/O	N/A	9. Proper cooling methods	4	2
<input type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature	4	2
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/> In			13. Food: unadulterated, no spoilage, no contamination	4	2
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized Quaternary Ammonia 200ppm / Active wash basin: 100F	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT	
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2	
<input type="radio"/> In	N/O	N/A	16. Compliance with shell stock tags, condition, display		2	
<input type="radio"/> In	N/O	N/A	17. Compliance with Gulf Oyster regulations		2	
CONFORMANCE WITH APPROVED PROCEDURES						
<input type="radio"/> In		N/A	18. Compliance with variance, specialized process, and HACCP plan		2	
CONSUMER ADVISORY						
<input type="radio"/> In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods		1	
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
<input type="radio"/> In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered	4	2	
WATER / HOT WATER						
<input checked="" type="radio"/> In			21. Hot and cold water available	4	2	
			Water Temperature 3-compartment sink: 123°F			
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed	4	2	
VERMIN						
<input type="radio"/> In			23. No rodents, insects, birds, or animals	+	4	2
<input type="radio"/> 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



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: At time of inspection, measured the walk-in cooler holding potentially hazardous food between 52F-56F. Measured the following temperatures:
-Cut tomatoes 56F
-Mayonnaise 52F
-Bacon on trays 52F

Manager stated the last recorded temperature of the walk-in cooler was at 8am and it was at 36F. At time of inspection, 6.5 hours later, the holding temperatures of the above listed food items were measured between 52-56F. The manager stated there was a blackout at 6am and the breaker had bounced, affecting the walk-in cooler. The manager did not notice that the breaker had bounced until 2:30pm. The breaker was adjusted at 2:30pm. The manager voluntarily closed the facility until the walk-in cooler is repaired and holding at 41F and below and verified by this Department (951-766-2824).

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed numerous flies within the food facility, specifically around the warewashing area. Observed flies landing on the middle food preparation table near the warewashing area and on the side table near the warewashing area where the crispy bacon is kept. Observed flies landing on these food prep tabletops. Ensure the food contact surfaces are maintained clean and sanitized from contamination. Ensure proper vermin proofing is done to prevent the entry of the flies and other vermin within the facility.

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: At time of inspection, observed the air curtain at the drive-thru window with low air flow, potentially not working properly. Ensure the air curtain is serviced to ensure it is working properly and activated when the drive-thru window is opened. All food facilities shall be operated to prevent the entrance of animals and 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)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS

1

Inspector Comments: All utensils and equipment shall be clean and installed in an approved manner. Observed the following in need of cleaning:
-The coffee machine, the area above the coffee funnel
-The soda nozzles in the soda machine near the drive-thru, specifically around the HI-C nozzle

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: Observed the ice scoop near the drive-thru stored directly on the soda machine catch-tray rack. Discontinue the storage of the ice scoop in this manner to prevent contamination from the bottom of the cup that has been in contact with the customer. Ensure the ice scoop is stored on a clean surface, protected from possible contamination.

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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

Inspector Comments: All food waste and rubbish shall be kept in containers that are covered at all times. Observed the dumpster lids open at time of inspection. Ensure the dumpster lids are maintained closed.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)



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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: Ensure all floors, walls, and ceilings are maintained clean. Observed the following in need of cleaning:

- The floor sink under the drive thru (excess food debris)
- The floor sink adjacent to the cold prep table (excess food debris)
- Under the soda machine by the drive-thru
- Under the rack containing the paper goods and sauces storage

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

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: All potentially hazardous food in the walk-in cooler has been voluntarily discarded. These food items were out of temperature (measuring between 52F-56F) for approximately 6.5 hours (from 8am last recorded temperature to 2:30pm when the temperature was measured). Due to the food being out of temperature control for more than 4 hours, these food items have been thrown away. This includes:

- 1 case and 5 bottles of Shamrock milk
- 4 packages of white cheese
- 3 packages of yellow cheese
- 1 box of cream cheese
- 4 chocolate frosty mix
- 1 vanilla frosty mix
- 2 cases of small meat
- 2 cases of large meat
- 2 cases of eggs
- 18 trays of bacon
- 6 pans of cut tomatoes

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: At this time, the walk-in cooler has been impounded for holding potentially hazardous food between 52-56F. The holding temperature was measured at 52F, when the walk-in cooler should hold potentially hazardous food at 41F and below. An impound notice has been posted on the walk-in cooler and shall not be removed until the holding temperature is at 41F and below and verified by this Department (951-766-2824). This unit has been impounded and is not to be used until it is verified by this Department that the unit is holding at the correct temperature and the impound tag is released by this Department.

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, the facility has failed to meet the minimum requirements of California Health and Safety Code. 87=B. A re-inspection has been scheduled for one week on 7/13/2021. Correct violations by this date to be re-scored. "A" card removed. "B" card posted. Do not remove or obscure. Contact Leslie Aranda at 951-766-2824 with any questions or to schedule the re-inspection sooner.

Due to the inadequate refrigeration (#7) and numerous flies (#23), the facility voluntarily closed. The facility will be re-opened once the walk-in cooler temperature is holding at 41F and below and the excess flies are under control and verified by this Department (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.



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Signature

Signature not captured due to
COVID 19 pandemic.

Gabby- Manager
Person in Charge

07/06/2021

Leslie Aranda
Environmental Health Specialist

07/06/2021

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

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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

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