



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mantra Indian Cuisine				DATE 9/1/2022		TIME IN 10:00 AM		TIME OUT 12:00 PM	
ADDRESS 27645 Jefferson Ave #106, Temecula, CA 92590				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Mantra Restaurant Inc				EMAIL sumit@mantrarestaurants.com				Major Violations 2	
PERMIT # PR0056037	EXPIRATION DATE 06/30/2023	SERVICE Routine inspection	REINSPECTION DATE 1/01/2023	FACILITY PHONE # (951)506-1800	PE 3621	DISTRICT 0046	INSPECTOR NAME LUAN LE		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

**FACILITY
CLOSED**
CA HEALTH &
SAFETY CODE
SECTION 113960

☒ 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 SS - Prabhneet Singh - 5/1/2024			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 checked="" 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 checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods		4 2
<input checked="" 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 Chlorine 50 ppm in dish machine / not in use; knowledge verified		4 2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O	N/A	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In		N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods		1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" 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 Water Temperature 130°F at 3 comp sink faucet°F		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed	+	4	2
VERMIN					
<input checked="" type="radio"/> In		23. No rodents, insects, birds, or animals		4	2
<input checked="" 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	
55. Impound	



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

- Observed one dirty knife inside the basin of the hand sink at the cook line. Observed dirty metal bowl inside the basin of the hand sink in the front service/wait station area. Remove the knife and bowl to ware washing area to be wash properly. Discontinue this practice. Maintain hand sink area clean, clear and accessible at all times so employees can properly wash their hands.

- Observed condiment tray holder with containers of variety of sauces stored right next to the hand sink in the front service/wait station area. Discontinue this practice. Maintain at least a 24 inches area clearance from sauce tray to the edge of the hand sink basin to prevent possible contamination to the sauce.

- Observed paper towel dispenser at the service/wait station area non-functional. Repair in approved manner. Ensure paper towel dispenser is fully stock with paper towel and functional 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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: MAJOR VIOLATION:

- Observed large pot of butternut curry with probe thermometer at 59°F uncovered inside the walk in cooler. Manager stated that the pot of curry was cooked yesterday. Pot of curry was voluntarily discarded. Rest of the foods (ex. cooked rice...) were measured below 41°F. Ensure all foods stored inside the walk in cooler and cold holding refrigerators are kept at 41°F or below at all times.

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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

- All floor sinks within the facility were observed to have standing water in them. Facility was not open for business. However, employee was prepping dough at the prep table near the ware washing area. Manager, Parmindel Singh, was present to answer question. Instructed manager and employees to cease all food prep until drain repairs are completed and verified by the inspector. Repairs were in progress during the inspection. The facility to remain close until all drains are repair and draining properly.

*Owner, Sumit Sharma, stated that he has been in contact with Alan Home Improvement/Plumbing service for the drain service since yesterday when he noticed the back up. Owner has also contacted additional contractors to help with facility's plumbing issue at time of this inspection.

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments:

- Take all necessary actions to eliminate flies from the facility. Observed numerous flies during this inspection. Contributing factor was the back exit/delivery door was propped open with air curtain turned off. Educate and instructed manager on the need to keep the entry door closed at all times to prevent vermin entry. Ensure all of the inserts are covered to prevent fly contamination. Manager closed the exit/delivery door after discussion with inspector. This violation was also discussed with owner, Sumit Sharma, who came later in the inspection.

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)



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

POINTS

1

Inspector Comments:

- Observed back exit/delivery door propped open at initial time of this inspection with the air curtain turns off. Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry. Air curtains shall operate in conjunction with the micro-switch to turn on when the door is open and turn off when the door closes. Manager closed the back exit/delivery door when informed.

**Future violation will result in further legal actions (ex. \$100 citation, hearing..)

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

- Several containers of foods (ex. chicken curry, cooked rice..) in the walk-in cooler and in the walk in freezer (cooked meat) require covers. Provide lids/covers for all uncovered food containers inside the walk in cooler and freezer to protect them from contamination.

- Discontinue leaving inserts of foods directly on the floor inside the walk in freezer. Discontinue leaving large pot of curry on the floor inside the walk in cooler. Maintain all food inserts on approved shelving and at least 6" off the floor. Corrected on site.

- Provide cover to uncover seasoning tray (Mix Masala) at the cook line.

- The scoop handle was touching the flour inside the bulk container in the dry food storage area. Keep the scoop securely into the flour with the handle up or discontinue storing the scoop in the bin.

- The scoop handle was touching the ice in the ice bin. Observed ice bin with lid open and not covered. Keep the scoop inside a clean container with the handle up to prevent contamination. Maintain ice bin cover when not in use. Corrected on site.

- Provide cover to uncovered inserts of foods (ex. tofu, sauces..) observed inside the reach in refrigeration at the cook line.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

0

Inspector Comments: Note:

- Food shall be stored in approved, smooth, easily-cleanable containers with tight-fitting lids. Observed open bag of Tempura mix and Chappati flour stored at the dry food storage area.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

- Replace the damaged handle cover to the rice warmer stored at the service/wait station.

- Discontinue using a towel under the cutting boards. Non-slip liner designed to stabilize cutting boards would be approved as they are smooth and easy to clean.

- Discontinue using towel as food container cover. Provide saran wrap/foil or lid to cover food containers at the cook line

- Discontinue using bowl as scoop for bulk food containers in the dry food storage room. Provide scoop with handle.

- Discontinue using milk crates as shelving or storage container. Provide approved shelving and smooth and easy to clean storage container.

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

POINTS

1

Inspector Comments: Clean the following in approved manner to eliminate debris, grimes and excessive build up:

- bottom of reach in cooler at end of cook line
- handles and gaskets of walk in cooler
- in and around dishwasher
- door gaskets to doors of all reach in cooler at wait station and cook line
- prep table across from ware washing area.
- mop sink and surround area of utility room.
- soap and paper towel dispensers
- drawer handles of cook line refrigerators
- all floor sinks
- air curtain above the back door
- all shelving inside the walk in cooler and freezer.
- Maintain floors, walls, or ceiling surfaces clean and free of excessive debris and grimes. Observed build-up and debris on floor, especially below and behind racks, cooking equipment, under ice maker, under shelving inside the walk in cooler and freezer.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments:

- Observed multiple filter pads in the cook line exhaust hoods were installed incorrectly. Re-install the filter pads correctly so the exhaust hood can be maintain to effectively remove the heat, grease, vapor and smoke. Please send current invoices and documentation from exhaust hood evaluation, cleaning or service to the inspector at luanle@rivco.org by 9/8/2022

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

- Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. Observed multiple soiled wiping cloths stored on prep counter at cook line and at wait station. Ensure to maintain all wet and soiled wiping cloths into provided sanitize buckets or in dirty laundry bin after each use.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Cleaning supplies, personal items, and other non-food items shall be properly stored.

- Hang up mop and brooms onto provided hanger instead of leaving them directly on the floor in the janitorial room.
- Maintain mop sink basin and surrounding floor and wall clean.
- Relocated phone and chargers from prep table at cook line and in back prep area. Relocate sweat shirt stored directly on boxes in the facility supplies area. Provide designated area for all personal belonging away from food and food contact surface.

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)



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53. PERMIT SUSPENDED / REVOKED

POINTS

0

Inspector Comments:

- At this time, this facility is closed due to the following: liquid waste backing up through all floor drains. "Facility Closed" Sign posted. In addition, facility has failed to meet the minimum requirements set forth by the California Health & Safety Code (80= B). "B" Card posted. "A" Card removed. "B" Card must remain posted until removed by an employee of the this Department. Repair the listed violations in this report in approved manner in order to be re-opened by this Department. Ensure no cooking, prepping or other food activity is performed while closed by penalty of citation. Please contact this Department at 951-461-0284 for any questions. Scheduled re-inspection for 9/8/2022.

Violation Description: If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: *Please see violation #7 for food item discarded.

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.

Overall Inspection Comments

1. This routine inspection was initiated by a general complaint (CO0084267). Complaint investigation was also conducted at this time.
2. At this time, this facility has failed to meet the minimum requirements set forth by the California Health & Safety Code (80= B). "B" Card posted. "A" Card removed. "B" Card must remain posted until removed by an employee of the this Department. At this time, this facility is closed due to the following: liquid waste backing up through all floor drains. Close sign posted at front door. Repair the listed violations in approved manner in order to be re-opened by this Department. Ensure no cooking, prepping or other food activity is performed while closed by penalty of citation. A re-inspection will be set for one week (9/8/2022). Contact this office at 951-461-0284 or luanle@rivco.org when all violations are corrected for re-opening.

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

Signature not captured due to
COVID 19 pandemic.

Sumit Sharma
Person in Charge
09/01/2022

LUAN LE
Environmental Health Specialist
09/01/2022

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

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

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
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Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017