



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Mr Donuts</b>				DATE 4/21/2022		TIME IN 9:20 AM		TIME OUT 12:00 PM	
ADDRESS 401 S Lincoln Ave Ste. F, Corona, CA 92882				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Kaycee Ea				EMAIL sokunthyea@yahoo.com				Major Violations 0	
PERMIT # PR0002101	EXPIRATION DATE 01/31/2023	SERVICE Routine inspection	REINSPECTION DATE 5/03/2022	FACILITY PHONE # (951)272-6295	PE 2620	DISTRICT 0053	INSPECTOR NAME Miranda Ramirez		Points Deducted 19

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 81

☒ 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	7. Proper hot and cold holding temperatures		4	2
In	N/O	8. Time as a public health control; procedures and records		4	2
In	N/O	9. Proper cooling methods		4	2
In	N/O	10. Proper cooking time and temperature		4	2
In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
In	N/O	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	14. Food contact surfaces: clean and sanitized		4	2
Discussed 100ppm Chlorine / 100F					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	16. Compliance with shell stock tags, condition, display			2
In	N/O	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 136F @ 3-comp°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		
55. Impound		



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr Donuts	DATE 4/21/2022	PERMIT # PR0002101
----------------------------	-------------------	-----------------------

1. FOOD SAFETY CERTIFICATION

POINTS

2

**Inspector Comments:** A valid Food Safety Manager Certificate was not available at the time of inspection. Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Maintain at least one valid food manager certification on-site. The Food Manager Certification Informational Bulletin will be emailed with this report.

**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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** Observed front counter hand wash sink cold water faucet handle broken and unable to turn on cold water rendering the sink to supply only hot water at 127F without the ability to adjust temperature. Repair cold water faucet and ensure both cold and hot water is supplied to sink at all times

Observed the hand washing sink in the employee bathroom to be blocked by a numerous amount of items (cleaning supplies, bulk toilet paper, etc.).  
Maintain hand washing sink free from any obstructions 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))

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

**Inspector Comments:** Observed an employee to rinse off boba in a colander at the 3-comp sink then place soiled colander back on the drying rack of the sanitized dish side of the 3-comp sink.  
Ensure all equipment and utensils are properly washed, rinsed, and sanitized after use prior to storing as clean. Discontinue prep at 3-comp sink and properly install an approved prep sink (contact this Department to properly install a prep sink in the facility).

**Violation Description:** All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

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

POINTS

1

**Inspector Comments:** Observed the air curtain at the front door to be non-functional.  
Repair air curtain so that it operates in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

**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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr Donuts	DATE 4/21/2022	PERMIT # PR0002101
----------------------------	-------------------	-----------------------

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** Observed bulk flour container to be stored in the restroom with various items stacked on top of it (Bucket of paint, vacuum, etc).  
Remove bulk flour container from restroom and discontinue storing any food related items in the restroom.

Observed three cartons of eggs to be stacked on top of Nesquik Chocolate milk bottles.  
Store foods in a manner in which ready to eat foods are separate from raw foods to prevent contamination.

Observed sugar to be stored in a cracked glass container. Person in charge threw away container with sugar inside.  
Ensure all utensil items are in good repair to prevent contamination of food items.

Observed bulk icing cover at prep table to have an accumulation of mold and condensation dripping into the icing below.  
Clean and maintain the lid and ensure all mold is removed to prevent any contamination of the icing below.

Observed pre-filled coffee filters to be sitting on the counter uncovered.  
Observed an open packet of creamer to be sitting on the counter uncovered.  
Ensure that all food items are covered in an approved manner to protect them from contamination.

Observed a freezer in the customer service area to be unlocked and storing open food (i.e. pre-made raw muffins and croissants).  
Discontinue placing any open food which can easily be tampered with in customer storage area or maintain freezer locked at all times.  
Store only sealed food that can be easily identified as tampered with.

Observed bulk dispensing units of brown sugar with plastic spoons stored inside in the customer self-service area.  
Remove the bulk dispensing units that allow for easy tampering and place brown sugar in an approved self-service container.

**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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

**Inspector Comments:** Observed a canister of Lysol to be stored next to mocha mix and french vanilla creamer on shelf.  
Observed bottle of Fabuloso stored on a shelf next to French vanilla cappuccino mix.  
Observed two bottles of 70% alcohol stored next to white grease resistant sandwich bags and above donut mix.  
Observed two bottles of Windex and hand sanitizer stored next to parchment cup and above "Mello Cup" coffee beans.  
Observed unlabeled spray bottle stored directly above the 3-comp sink.  
Observed unlabeled container of liquid stored directly above 3-comp sink.  
Observed an unlabeled spray bottle of blue liquid, suspected to be Windex, to be stored directly on the surface of the 3-comp sink.  
Observed an unlabeled spray bottled stored above the cutting board.  
Observed a bottle of hand sanitizer stored next to chocolate icing and brown sugar.  
All chemicals and poisonous substances shall be labeled and stored separate from food and food-related items.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

**Inspector Comments:** Observed an unlabeled Ziplock bag at the top of the one door true freezer to be unlabeled and not easily identifiable.  
Observed unlabeled bulk container of possibly salt/sugar in the dry storage area.  
Observed an unlabeled Ziplock bag of possibly salt/sugar stored on top of donut mix.  
Observed an unlabeled large blue bulk container with a white powder substance stored below cutting board.  
Ensure all food not stored in its original packaging that can be confused for something else is labeled with contents.

Observed a bucket of bavarian cream to be stored directly on the floor next to the one door true freezer.  
Store food at a minimum of 6 inches above the floor in an approved manner.

**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))



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME  
Mr Donuts

DATE  
4/21/2022

PERMIT #  
PR0002101

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** Observed the bulk sugar container to be cracked at the top opening and dirty.  
Maintain all equipment clean and in good repair at all times.

Observed a gasket in the two-door reach-in refrigerator to be torn.  
Observed a torn gasket at two-door freezer creating ice build up on door.  
Observed gasket at True sliding cooler behind the front counter to be torn.  
Replace torn gaskets in an approved manner.

Observed a hot water boiler placed inside the bottom of a dough proofer with an extension cord leading outside of the proofer and touching a wet cloth. The connection had an unapproved switch method to control the inside water boiler. The proofer also had a puddle of water below it.  
Discontinue use of water boiler inside proofer and ensure use of approved equipment to avoid potential electrocution and to abate fire hazard.

Observed a knob on the Montague oven to be missing  
Repair or replace knob in an approved manner.

Observed the bulk icing container at the prep table to be dented preventing a proper seal.  
Repair or replace lid in an approved manner.

Observed a hot plate used for cooking fried eggs to not be under the exhaust hood.  
Ensure that all equipment that is used for grease causing foods is placed under an approved exhaust hood to effectively remove heat, grease, vapors, and smoke.

Observed latex gloves on storage rack near front counter.  
Discontinue use and remove latex gloves from premise and ensure that a non-latex alternative (e.g. nylon, vinyl, etc.) are used instead.

Observed handle at True sliding cooler to be broken.  
Replace handle in an approved manner.

Observed a paper towel to be tied around the handle of the coffee pot.  
Remove paper towel and repair or replace coffee pot handle if necessary.

Observed the ice maker door at front counter detached from unit causing door to fall off when slid open.  
Repair or replace ice maker door in an approved manner.

Observed tape around the handle of the customer self-service True drink cooler.  
Remove tape and repair handle if necessary in an approved manner.

Observed a fly swatter stored directly next chocolate icing underneath prep table below microwave.  
Remove fly swatter from premise and only use approved pest control measures.

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

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

POINTS

1

**Inspector Comments:** Clean and maintain the following:  
-The basin and the exterior of the mop sink  
-The dish sprayer nozzle and handle  
-The two large stand mixer (especially at the attachment part)  
-The inside of the unused cooler under display case holding the ham and cheese croissants.

Observed ice build up at the bottom of the one door true freezer and at the top near the fan.  
Clean the ice build up and repair the condenser if leaking in an approved manner.

**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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr Donuts	DATE 4/21/2022	PERMIT # PR0002101
----------------------------	-------------------	-----------------------

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

**Inspector Comments:** Observed two CO2 pressurized cylinders to not be attached to the wall.  
Securely fasten both CO2 pressurized cylinders to a rigid structure.

Observed a scoop directly touching the frozen blueberries inside the bag.  
Discontinue practice of storing scoops in food when they cannot be properly maintained with the handle up and not touching the food.

Observed mop head refill to be stored on shelf next to condensed milk and pineapple juice.  
Store all cleaning materials in a designated area away from any food or food related items.

Observed two soiled spoons to be soaking in a container of cloudy water at the sanitized side of the ware wash sink drain board stored with clean and drying utensil on drain board.  
Discontinue storing soiled utensils with clean utensils.

**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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

**Inspector Comments:** Observed the vent in the bathroom to not be functional.  
Repair and maintain ventilation system to ensure adequate air flow.

Observed the exhaust hood to be off when the oven was on.  
Ensure exhaust hoods are on when cooking equipment is in use to effectively remove heat, grease, vapors, and smoke.

Observed the Montague oven to have a one inch over hang from under the hood due to a prep table being placed between the oven and the fryer.  
Remove prep table and ensure that both montague oven is place completely under the hood ensuring there is a 6 inch overhang between the equipment and then end of the hood.

**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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

**Inspector Comments:** Observed two unapproved mini steamers stored in the bathroom.  
Discontinue storing food grade items in the bathroom and remove personal home-use items from premise.

Observed a hand held power drill to be stored next to food items such as (Starbucks coffee, Arizona's, sodas, etc).  
Discontinue storing non-food grade items next to facility food items.

Observed a free-standing a/c unit in the back of the facility near the two-door reach-in refrigerator.  
Removed the a/c unit and repair the ventilation system in an approved manner.

Observed a phone charger and McDonald's food bags stored directly on top of donut mix.  
Observed a bluetooth speaker to be stored above the 3-comp sink.  
Observed a phone charger near the coffee machine directly touching a pre-filled coffee filter.  
Store all personal items in lockers or other approved designated area.

Observed a floor fan stored on shortening box.  
Store fan in an area separate from food and food related items.

Observed a cup of coffee to be stored on the top shelf of the two door refrigerator directly above cream cheese and milk.  
Observed an open can of Arizona tea stored directly above 3-comp sink.  
All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

**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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr Donuts	DATE 4/21/2022	PERMIT # PR0002101
----------------------------	-------------------	-----------------------

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

POINTS

0

**Inspector Comments:** Observed multiple floor tiles throughout the facility to be cracked and chipped. Repair or replace floor tiles and maintain in good repair so that they are smooth and easily cleanable.

**Violation Description:** The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

0

**Inspector Comments:** Clean and maintain the following throughout the facility:  
- base cove tiles  
- inside cabinets

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

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

**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)

Overall Inspection Comments

At this time the facility has failed to meet the minimum requirements of the California Health and Safety Code. "A" card removed, "B" card posted. "B" must remain posted until removed by a member of this department. Reinspection for correction of all violations noted on this report is set for 5/3/2022.

**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](http://www.rivcoeh.org).

Signature

Signature not captured due to  
COVID 19 pandemic.

Kaycee Ea  
Person in Charge

04/21/2022

Miranda Ramirez  
Environmental Health Specialist

04/21/2022



## 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

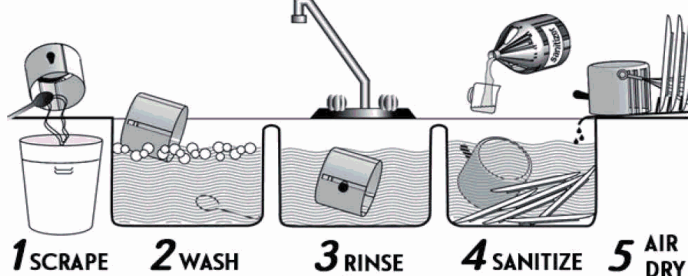
Cooked  
Food

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> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> 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