

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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Si Bon</b>		DATE 5/15/2019	TIME IN 1:00 PM	TIME OUT 5:00 PM
ADDRESS 40101 Monterey Ave #E5, Rancho Mirage, CA 92270		FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Caupain LLC		EMAIL sibonranchomirage@yahoo.com		Major Violations 2
PERMIT # PR0061033	EXPIRATION DATE 03/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	POINTS DEDUCTED 20
FACILITY PHONE # (760)837-0011	PE 3621	DISTRICT 0026	INSPECTOR NAME Thasin Sultan	

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.

# B

SCORE 80

**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

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			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<input checked="" type="radio"/> In	2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O 3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> 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			<input checked="" type="radio"/> 2
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O N/A 7. Proper hot and cold holding temperatures		<input checked="" type="radio"/> 4	2
<input checked="" type="radio"/> In	N/O <input checked="" type="radio"/> 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	<input checked="" type="radio"/> 2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4	2
Kitchen: 3 com: 100 ppm Chl Dish: less than 50 Chl Bar: High Temp.				

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			<input checked="" type="radio"/> 2
<input checked="" type="radio"/> In	N/O <input checked="" type="radio"/> N/A 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 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 120°F				
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	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	<input checked="" type="radio"/> 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	<input type="radio"/>
55. Impound	



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**1. FOOD SAFETY CERTIFICATION**

**POINTS**  
**0**

**Inspector Comments:** Person in charge provided letter that the ServSafe exam was taken. Ensure to provide a copy of the manager certificate on site.

**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 the handwash sink in the back by the food preparation area to be obstructed with buckets.

Discontinue blocking handwash sinks. Ensure all handwashing sinks shall be easily accessible 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:** Observed the following:

- Cut cantaloupe (46.8F) and cut water melon (48.1F) on the cold table top to be out of temperature. Person in charge stated the cantaloupe and watermelon were placed 2 hours ago prior to the time of inspection. Person in charge relocated the metal inserts into the walk in refrigerator.
- Orzo with an internal temperature of 50.2F in the bottom reach in cold table top by the handwash sink. Person in charge could not verify when orzo was placed into reach in. Person in charge voluntarily discarded the orzo.
- Custard filling with an internal temperature of 47F in the bottom reach in cold table top by the handwash sink. Person in charge could not verify when the custard was placed into reach in. Person in charge voluntarily discarded the custard.
- Shredded gruyere cheese ( 58F) and shredded cheddar cheese (52.1F) out of temperature in the cold drawer below the stove. Person in charge could not verify when they were placed into the cold drawer. Person in charge voluntarily discarded the Shredded gruyere cheese and shredded cheddar cheese.
- Sprouts in the cold table top across from oven with an internal temperature of 58F. Person in charge could not verify when placed in cold table top. Person in charge voluntarily discarded the sprouts.
- Duck in the cold top drawer by the pass thru window with an internal temperature of 56F. Person in charge could not verify when the duck was placed into the cold top drawer. Person in charge voluntarily discarded the duck.

Ensure that all potentially hazardous foods shall be held at or below 41°F 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)



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9. PROPER COOLING METHODS

POINTS  
2

Inspector Comments: Observed the following:

-Creme brulee improperly cooking across from the food preparation table on a rack with an internal temperature of 74F. Person in charge stated the creme brulee was made 30 minutes prior to the inspection. Person in charge relocated the creme brulee into the walk-in refrigerator for rapid cooling.

-Cooked short ribs in the walk in refrigerator in a 6 inch covered container with an internal temperature of 45F. Person in charge could not verify when the ribs were put into the refrigerator. Person in charge voluntarily discarded the short ribs.

Ensure all potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer.

**Violation Description:** All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

14. FOOD CONTACT SURFACES, CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS  
4

Inspector Comments: Observed the following :

-Ice machine in the back with debris inside and slime on the deflector. Eliminate the debris inside the ice machine and slime on the ice deflector.

-Meat slicer in the back covered in food debris. Eliminate food debris on the meat slicer.

-Bar high temperature dishwasher to have a temperature of 151F. The unit was impounded at the time of inspection. Technician was called in and repaired the dishwasher and the recheck temperature was 160F. The impound was lifted at the time of inspection.

-Low temperature dishwasher in the back outputted a chlorine concentration less than 50 ppm. Technician was called in and adjusted the output of chlorine to have a concentration of 50 ppm.

Ensure all food contact surfaces shall be properly washed, rinsed, sanitized, and air dried.

**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)

16. COMPLIANCE WITH SHELL STOCK TAGS, CONDITION, DISPLAY

POINTS  
2

Inspector Comments: Observed missing 10 pounds of mussel stock tags. Person in charge could not provide the tags to the inspector. Person in charge discarded the 10 pound mussels in the walk in refrigerator and in the cold drawer unit by the stove.

Ensure that mussels identification tags shall be maintained on-site for at least 90 calendar days from the date of harvest. mussels shall have complete, approved identification tags affixed to the original container. If mussels are removed from the original container, all information from the identification tag must be provided in all display and storage areas.

**Violation Description:** Shellstock shall have complete identification tags and shall be properly stored and displayed. (114039 - 114039.5)

19. WRITTEN DISCLOSURE AND REMINDER STATEMENTS PROVIDED

POINTS  
0

Inspector Comments: Observed missing disclosure on the food menu.

Ensure to provide a disclosure on the food menu for the customers.

**Violation Description:** When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming these foods. (114012, 114093)



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**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

POINTS  
**2**

Inspector Comments: Observed several flies in the food preparation area. Eliminate the flies from 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)

**28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION**

POINTS  
**2**

Inspector Comments: Observed the following:

- Bar flex gun hose laying in the drinking ice bin.
- Squeeze bottle containing a sauce in the drinking ice bin. Ice was voluntarily discarded by the person in charge.
- Several food containers in the walk-in refrigerator without tight fitting lids.
- Several soiled wiping clothes in the facility. Ensure all wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.
- Hanging utensils in front of the mop sink. Discontinue hanging utensils in front of the mop sink.
- Refrigerator table top cover on the floor behind the ice maker. Discontinue placing table top cover on floor.
- Bowl used as a scoop in the sugar container. Ensure to use an approved scoop that protects the food in contact from contamination.

Ensure all food shall be stored, prepared, displayed or held so that it is protected from contamination.

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))

**34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR**

POINTS  
**1**

Inspector Comments: Observed the following:

- Caulking between the wall 3 compartment sink to be in disrepair. *o door on ice machine.*
- Fraid and broken storage bins.
- Cutting boards in the food preparation area with excessive grooves not allowing to be smooth and easily cleanable.
- Missing thermometers in the reach in coolers throughout the cookline. Ensure to provide thermometers in all reach in coolers providing accurate temperature reading of the unit.

Ensure all equipment are in good repair at all times.

- Plastic wrap used as a plug in the 3 compartment sink. Discontinue using plastic wrap and use an approved plug for the 3 compartment sink.
- Domestic rice cooker in the back not NSF/ANSI approved. Discontinue using domestic rice cooker. All equipment shall be NSF/ANSI approved.
- Shelf and table liners were foil. Discontinue using foil as a liner. All shelves and tables shall be smooth and easily cleanable.

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 areas and keep free of accumulation of dirt, dust, food residue, and other debris:

- Food preparation tables.
- Can opener
- Dishwasher and the 3 compartment warewash sink area in the back.
- Shelving in the dry storage area.
- Inside the oven by the handwash sink.
- Magnetic strip with knives by the handwash sink.
- Side exterior of the flat grill.
- Both salamanders above the flat grill and stove.
- Inside bottom cabinets of fryers.
- Inside containers above oven.
- Side exterior of oven.
- Inside the refrigerator and freezer units in the back.

Floors, Walls, and Ceilings:

- Underneath the cop top table by the handwash sink
- Underneath the stove top and flat grill.
- Wall behind flat grill.

**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)

**49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE**

POINTS  
**0**

**Inspector Comments:** Observed 2 out of all employees to be past the expiration date. Ensure all employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate.

**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:** See violation 7,9, 16, and 28.

**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.



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**Overall Inspection Comments**

This is a routine inspection in conjunction with a complaint investigation (CO0069039). At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (80=B). Correct <sup>23</sup> violations listed on the report immediately. Call 760-320-1048 for re-inspection prior to 5/22/19. "A" card removed. "B" card posted. "B" card must remain posted until removed by an employee of this department. Failure to comply or future downgrades may result in office hearings, citations, re-inspection fees, suspension hearings and/or other disciplinary action(s).

A joint routine inspection was done with D. Balancier. Contact D. Balancier and T. Sultan with any questions (760) 320-1048.

**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**

*Thasin Sultan*

*PHILIPPE CAUPAIN*  
 OWNER/CAPT

Thasin Sultan  
 Environmental Health Specialist  
 05/15/2019

## 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."

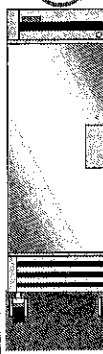
A food facility may be closed for any of the following reasons:

- 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

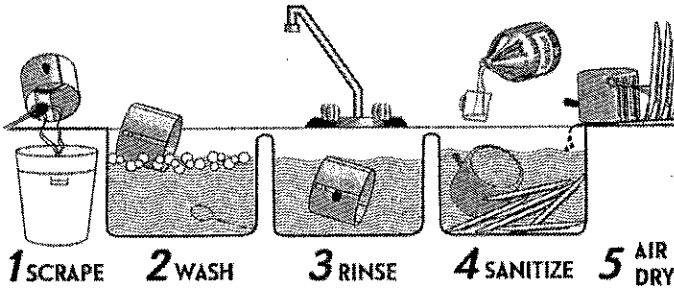
Cooked Food

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

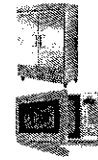
- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

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

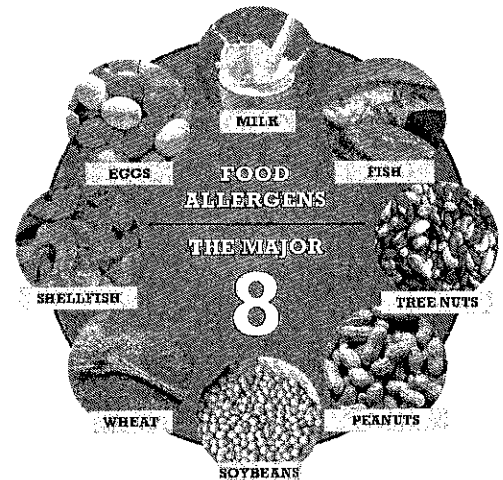


## INTERNAL COOKING TEMPERATURES

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