



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Kam Lun Chinese Food				DATE 8/3/2021		TIME IN 11:00 AM		TIME OUT 2:00 PM	
ADDRESS 66610 8th St, Desert Hot Springs, CA 92240				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Danny Zhou				EMAIL zhouyuki83@gmail.com				Major Violations 2	
PERMIT # PR0070627	EXPIRATION DATE 03/31/2023	SERVICE Routine inspection	REINSPECTION DATE 8/17/2021	FACILITY PHONE # (760)251-1244	PE 3621	DISTRICT 0023	INSPECTOR NAME Carolinn Shay	Points Deducted 26	

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 Chang Fu Zhou National Food Safety 1/7/2025			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	<input checked="" type="radio"/> 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	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/A	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	12. Returned and re-service of food			2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	<input checked="" type="radio"/> 2
<input checked="" type="radio"/> In	N/O	14. Food contact surfaces: clean and sanitized >100F / 50ppm-100ppm		4	<input checked="" type="radio"/> 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	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	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		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	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		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 1
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		<input checked="" type="radio"/> 1
46. Floors, walls, and ceilings: clean		<input checked="" type="radio"/> 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		<input type="radio"/>
54. Voluntary condemnation		
55. Impound		



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Observed employees handled soiled, grease encrusted utensils and unclean, dry wiping cloths and then directly touch food contact surfaces. During the course of the inspection no employees or operator washed hands and all hand wash sinks were blocked.

Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Observed that the handwash sink in the kitchen and in the front area were blocked at the time of inspection with a food cart and utensils. The soap in the back handwash sink was empty. The paper towel dispenser at the front handwash sink was empty. The soap in the container in the restroom was dried out and could not be used.

Adequate approved facilities shall be provided for hand washing. Soap and paper towels (or drying device) shall be provided in approved dispensers and maintained properly stocked 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))

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

Inspector Comments: Observed an open can of pineapples in the cookline refrigerator and an open can of oyster sauce on the dry storage shelf with jagged metal opening and what appeared to be rust on the openings. Observed produce directly on soiled shelves in the walk in refrigerator. Cans were ordered disposed of and produce to be properly washed.

All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage. Discontinue storing food items in open cans, transfer food in cans to an approved container once opened. Store produce in clean containers and in an approved manner.

Violation Description: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed employees using dry soiled wiping cloths to wipe down food contact surfaces that were used in direct contact with food. No sanitizer was set up for wiping cloths to be stored in. When inspector directed the operator to provide sanitizer solution for wiping cloths operator filled a container of very soiled wiping cloths with bleach solution which was tested at 50ppm. Operator was directed to provide fresh solution of 100ppm chlorine sanitizer solution for wiping cloths. Soiled wiping cloths shall be stored in a separate area to be properly laundered.

Observed shelves, food storage containers, utensil storage containers, food contact surfaces and utensils, in use and stored, encrusted with grease, food debris and rust.

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

Food contact surfaces shall be properly sanitized using one of the following methods: 100ppm chlorine for 30 seconds; 200ppm quaternary ammonia for 60 seconds; or 25ppm iodine for 60 seconds. In use utensils, food storage containers, utensil storage containers, shelves and food contact surfaces shall be kept cleaned and sanitized and cleaned and sanitized regularly.

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)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed rodent droppings on the shelf above the 3 compartment sink, on cans in the dry storage area, on a food storage lid in the prep area and in the janitorial sink. Observed dead flies on the shelf above the 3 compartment sink and live flies throughout the kitchen landing on food contact surfaces and utensils. Some rodent droppings appeared old but the droppings in the sink, on the can and the food storage lid appeared recent. Facility provided a pest control receipt from Palm Springs Pest Control dated 7/28/2021, but it doesn't specify what treatment was done.

Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. Eliminate vermin from the facility and eliminate areas of vermin harborage such as the accumulation of debris, boxes and other items throughout the facility. Clean and maintain the alleyway behind the restaurant, it has an accumulation of debris that will attract and harbor rodents. Provide proof of service from a licensed pest control company for rodents. Clean and sanitize all areas vermin are found and maintain facility free of vermin.

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)

26. PERSONAL CLEANLINESS AND HAIR RESTRAINTS

POINTS

1

Inspector Comments: Observed the operator preparing food without a shirt on and then with a soiled shirt on later in the inspection. Observed extremely soiled aprons hanging in the alley behind the restaurant.

All employees preparing, serving, or handling food or utensils shall wear clean, washable outer garments. Discontinue storing linens in the alley.

Violation Description: All employees preparing, serving, or handling food or utensils shall wear clean, washable outer garments and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Observed open containers of food stored directly under soiled, rusty racks in all of refrigerators and walk in. Observed raw packaged seafood stored in a jumble with packaged raw beef and packaged vegetables in the reach in freezer. Observed open packages of frozen food stored directly under soiled racks and containers in the freezer and walk in. Observed scoops and spoons with handles in direct contact with cooked rice and dry bulk items in the dry storage room and prep area.

All food shall be stored, prepared, displayed or held so that it is protected from contamination. Store handles so that they are not in direct contact with food. Store all food covered so as to be protected from potential overhead contamination. Store vegetables above/away from seafood and seafood above/away from beef even in the freezer to avoid cross 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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: Observed Comet cleanser stored next to tea pots in the front area. Store cleanser and janitorial items in a designated area away from food, utensils and equipment.

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 that the facility does not have adequate storage. Food items and utensils were observed stored on the floor, on tables, chairs and milk crates. Provide adequate storage for food items on approved shelving. Discontinue storing items on unapproved surfaces.

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: Observed cracked, deteriorated utensils and containers in use throughout facility. Observed containers being reused and domestic utensils for beverage service and food storage. Remove all containers that are in disrepair and discontinue using unapproved domestic utensils and utensils and containers that are in disrepair. All utensils and equipment shall be approved, properly installed, and in good repair.

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

POINTS

1

Inspector Comments: Repair the loose faucet and the hot water handle at the 3 compartment sink. Provide properly fitting drain plugs and discontinue using plastic bags. Maintain in approved manner.

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

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

POINTS

1

Inspector Comments: Clean the grease and food encrusted equipment and utensils throughout the facility. Clean the food debris and rust from the shelves throughout the facility. Clean the food debris from inside all of the utensil storage containers. Clean the buildup and debris from the interior and exterior of all refrigerators and maintain clean.

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 that it was 92F-93F in the facility without adequate ventilation. Back door was also open although screen was closed. Operator stated that the air conditioning worked but just wasn't on in the kitchen area. Adequate ventilation shall be provided to maintain the comfort level of employees and ensure reasonable shelf life of the food in storage.

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 shoes, clothes and other personal items stored intermingled in the front area with food items and utensils. Store all personal items in approved lockers in the employee restroom. Observed the mop bucket stored in the alley way. Facility has an existing raised janitorial sink that does not have adequate storage for cleaning items. Install an proper janitorial sink and storage area.

A one compartment, floor mounted janitorial basin or a curbed area properly sloped to a drain, that is provided with hot and cold running water through a mixing faucet, with an approved backflow prevention device, shall be installed for general cleanup activities. All curbed area surfaces shall be of smooth, impervious, and easily cleanable construction.

A janitorial service basin shall be located in a separate janitorial room or separated from the rest of the food establishment by a solid, six (6) foot high partition. (The partition must be durable, smooth and have easily cleanable surfaces.) The janitorial area shall be equipped with a mop and broom rack and a shelf or cabinet for the storage of cleaning equipment and supplies. All wall materials surrounding the janitorial basin must be waterproof (e.g., FRP, stainless steel, ceramic tile) to a height of eight (8) feet as measured from the top of the cove base.

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)

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

POINTS

1

Inspector Comments: Repair the damaged wall behind the ice machine in an approved manner. Repair the rough wall repairs in the front area.

The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair.

Repair the cracked tiles in the front area in an approved manner so that the grout is not rough and covering the tile. Maintain in an approved manner.

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)



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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: Clean the buildup, grease and food debris from the floors under the equipment and shelves throughout the facility. Maintain clean.

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

Overall Inspection Comments

This routine inspection was conducted with a complaint investigation by inspector C. Shay. Complainant alleges the facility is not clean and that they saw a rodent. At the time of inspection facility failed to meet the minimum requirements of California Health and Safety code and received a facility score of 74 and was closed for evidence of rodents. Facility received downgrade inspection on 10/10/2019 and 10/14/2020, after which an administrative hearing was held to explain the consequences of further downgrades. Facility is ordered to remain closed until after the suspension revocation hearing, date and time to be determined. Notification will be provided to you prior to the hearing of the date and time. A card removed. C card and facility closed sign posted, do not remove or obscure.

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.

Email to Qiaomin Zhou

Person in Charge

08/03/2021

Carolinn Shay

Environmental Health Specialist

08/03/2021

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

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
4065 County Circle Dr #104
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Phone 951-358-5172
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