



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

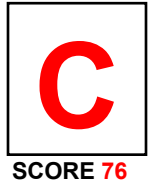
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Mr You Express</b>				DATE 5/22/2019		TIME IN 12:00 PM		TIME OUT 2:05 PM	
ADDRESS 2560 N Perris Blvd #F13, Perris, CA 92571				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Qiang Wang				EMAIL mr.youexpressfood@gmail.com				Major Violations 3	
PERMIT # PR0065148	EXPIRATION DATE 05/31/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)940-7774	PE 3620	DISTRICT 0014	INSPECTOR NAME Marcie Craighead	Points Deducted 24	

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



☒ 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"/>	N/A	1. Food safety certification Junhua Wang/5-26-22			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions	<input checked="" type="radio"/>	<input checked="" type="radio"/>	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used properly		4	<input checked="" type="radio"/>
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/>	N/O	N/A		<input checked="" type="radio"/>	2
<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>		4	2
<input checked="" type="radio"/>	N/O	N/A		<input checked="" type="radio"/>	2
<input checked="" type="radio"/>	N/O	N/A		4	2
<input checked="" type="radio"/>	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/O	N/A			2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/>	N/O	N/A		4	<input checked="" type="radio"/>
100 ppm chlorine bleach /					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>			2
<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/>		<input checked="" type="radio"/>			2
CONSUMER ADVISORY					
<input checked="" type="radio"/>		<input checked="" type="radio"/>			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/>		<input checked="" type="radio"/>		4	2
WATER / HOT WATER					
<input checked="" type="radio"/>		21. Hot and cold water available		4	2
Water Temperature 128F 3-compartment sink°F					
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/>		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/>	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		<input checked="" type="radio"/>
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"/>
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, used		<input checked="" type="radio"/>
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		<input checked="" type="radio"/>

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		<input checked="" type="radio"/>
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair		<input checked="" type="radio"/>
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 You Express

DATE  
5/22/2019

PERMIT #  
PR0065148

2. COMMUNICABLE DISEASE; REPORTING, RESTRICT, EXCLUDE

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Gloves shall be worn if an employee has cuts, wounds, and/or rashes.

Observed employee having sore with scab on arm preparing chow mein noodles by mixing noodles with bare hands and arms. Sore with dried blood was also observed on inner elbow (this area was not observed to have contacted food). Instruction given to discard this chow mein and any other food prepared by this employee. Gloves must be worn any time there are cuts, sores, rashes, etc. on hands or arms. This employee is not approved to handle food/equipment/utensils without proper gloves.

**Violation Description:** Employees with a communicable disease shall be excluded from the food facility/preparation of food. Gloves shall be worn if an employee has cuts, wounds, or rashes. No employee shall commit any act that may contaminate or adulterate food, food contact surface, or utensils. The person in charge shall require food employees to report incidents of illness or injury and comply with all applicable exclusions and restrictions. The person in charge shall make all necessary reporting to the Department of Environmental Health. (113949.1, 113949.2, 113949.4, 113949.5, 113950, 113950.5, 113975)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

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

Observed employee at front counter take cash payments, put on hand sanitizer, and then handle utensils at front counter for customer order. Discontinue this practice. Properly wash hands prior to handling food/equipment/utensils.

**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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

1. Observed the following internal temperatures of food inside of Delfield 3-door cold table refrigerator at cook line: breaded cooked shrimp 48-52F, cooked beef 56-57F, cooked chicken 56F, tofu in water 56F, pooled eggs 53F, cooked chicken 60F, sweetened condensed milk 58F. All food had been cooked and in the unit since the previous day and was voluntarily discarded. Unit is impounded at this time and may not be used. Repair/replace unit to hold food at 41F and below. Unit will be checked at time of reinspection, or contact Marcie at mcraighead@rivco.org or at 951-766-2824.

2. In steam table observed spicy chicken wings with internal temperature of 108-113F and egg rolls with internal temperature of 105F. It was reported that the food had been cooked 30 minutes prior. Instruction given to reheat food to 165F and hold hot at 135F and above.

**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)

9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** 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.

Observed large container with lid in walk-in of cooked rice (white and fried rice mixed) with internal temperature of 53.8F. It was reported that the food had been cooked yesterday. Instruction given to discard rice and utilize one of the above approved methods for rapid cooling. Information bulletin provided.

**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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME  
Mr You Express

DATE  
5/22/2019

PERMIT #  
PR0065148

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

**Inspector Comments:** All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried.

It was reported that 3-compartment sink was sanitized, washed, and then rinsed prior to using for food preparation. Discontinue this practice. Properly wash, rinse, and sanitize food contact surfaces (see #28).

**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)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

**Inspector Comments:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

Employee cooking was not knowledgeable of cooking temperatures for chicken and shrimp. Train employees on this topic. Information sticker provided.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** All food shall be stored, prepared, displayed or held so that it is protected from contamination.

1. Observed chow mein noodles being cooled with ice in "sanitize" compartment of 3-compartment sink. Discontinue this practice. Properly utilize food preparation sink for this purpose, and 3-compartment sink is for warewashing only.

2. Clean interior of ice machine and ice chutes and self-service beverage area, as mold growth observed.

3. Observed prepacked vegetable mix directly on top of raw chicken bones in the walk-in. Discontinue this practice. Properly store raw food separate from cooked or ready-to-eat food.

**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:** All chemicals and poisonous substances shall be properly labeled.

Observed unlabeled spray bottles containing clear liquid next to CO2 tanks on front shelving, and above mop sink. Properly label bottles as to contents.

**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)

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

**Inspector Comments:** Food shall be properly labeled and honestly presented.

1. Observed unlabeled bulk container of reported chicken base above cold table. Properly label this container as to contents.

2. Observed bulk container labeled soy sauce containing a white powder substance. Discontinue re-using single-use containers, and properly label containers as to contents.

3. Observed open bulk potato starch. Properly transfer open bulk items to containers with tight fitted lids.

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr You Express	DATE 5/22/2019	PERMIT # PR0065148
---------------------------------	-------------------	-----------------------

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

0

**Inspector Comments:** All utensils and equipment shall be approved, properly installed, and in good repair.

Observed damaged collander in center compartment of warewash sink. Discard collander, as all equipment/utensils must be 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)

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

POINTS

0

**Inspector Comments:** Sanitizer test strips shall be provided to test the sanitizer concentration.

No sanitizer test strips were located at time of inspection. Provide test strips present at all times so that sanitizer concentration can be tested.

\*Update\* Test strips located at time of report review. Ensure employee have knowledge of test strip location.

**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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

0

**Inspector Comments:** An accurate, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available.

No probe thermometer was available at the facility. Provide proper probe thermometer for testing internal food temperatures.

\*Update\* Probe thermometer was located during review of the report. Ensure employees have knowledge of thermometer location.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

**Inspector Comments:** Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.

1. Observed damp wiping cloths (2) on front counters upon arrival. Discontinue this practice. Properly store wiping cloths in sanitizer solution between use.

2. Observed wiping cloths in kitchen stored in less than 50 ppm chlorine bleach. Properly store cloths in 100 ppm chlorine bleach.

**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))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

**Inspector Comments:** All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair.

Observed leaks below mop sink and front dump sink. Eliminate leaks in an approved manner.

**Violation Description:** All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

0

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be maintained clean.

Clean ceiling in kitchen, and electrical outlet cover at cold table, and sprayer at 3-compartment sink, as these items were observed soiled.

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



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
[www.rivcoeh.org](http://www.rivcoeh.org)

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr You Express	DATE 5/22/2019	PERMIT # PR0065148
---------------------------------	-------------------	-----------------------

**Overall Inspection Comments**

This facility has failed to meet the minimum standards of the CA Health and Safety Code with 76=C. An administrative hearing is required prior to reinspection due to consecutive downgrades within a 2 year period. This inspection was conducted in conjunction with an alleged food borne illness (complaint CO0069143) from chow mein, mushroom chicken, and shrimp. Administrative hearing is set for 5-29-19 at 8:30 AM (see hearing form). Correct all violations prior to reinspection, which will be scheduled at the administrative hearing. "A" card removed and "C" card posted. Grade card cannot be removed, relocated, or obstructed from public view in any way. Contact Marcie with any questions at 951-766-2824 or at [mcraighead@rivco.org](mailto:mcraighead@rivco.org).

**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**

Ludy  
Person in Charge  
05/22/2019

Marcie Craighead  
Environmental Health Specialist  
05/22/2019



## 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



Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**BLYTE**  
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