



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME The Kickin' Crab				DATE 9/21/2021		TIME IN 2:30 PM		TIME OUT 6:45 PM	
ADDRESS 482 N Main St #102, Corona, CA 92880				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Trong Ma				EMAIL trongma@hotmail.com				Major Violations 1	
PERMIT # PR0077116	EXPIRATION DATE 09/30/2023	SERVICE Routine inspection	REINSPECTION DATE 1/21/2022	FACILITY PHONE # (951)256-1495	PE 3621	DISTRICT 0054	INSPECTOR NAME Jillian Van Stockum		Points Deducted 18

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 Lance Thorson - exp. 08/08/2024		2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions	4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth		2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use		2
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly	4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible		2
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O	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/O	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	2
<input checked="" type="radio"/> In	N/O	14. Food contact surfaces: clean and sanitized	4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources	4	2
<input checked="" type="radio"/> In	N/O	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 Water Temperature above 120 F°F	4	2
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed	4	2
VERMIN				
<input checked="" type="radio"/> In		23. No rodents, insects, birds, or animals	4	2
<input checked="" type="radio"/> In	N/A	24. Vermin proofing, air curtains, self-closing doors		1

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration of knowledge	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	1
28. Food separated and protected from contamination	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage containers identified	1
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	1

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	1
37. Equipment, utensils, and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal item storage and cleaning item storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floors, walls, and ceilings: clean	1
47. No unapproved private homes / living or sleeping quarters	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler certifications available, current, and complete	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following regarding handwashing:

- 1) an employee to touch their hair and resume preparation of beverages
- 2) an employee to touch their buttock with their gloved hands and resume food preparation without discarding their gloves and washing their hands
- 3) an employee with gloved hands to drink a beverage, touch their facial covering, and resume food preparation without discarding their gloves and washing their hands
- 4) an employee to handle money, soiled dishes, a phone, a computer, and resume preparation of beverages without washing their hands

The usage of gloves does not replace the necessity of handwashing. Ensure gloves are changed at any time tasks change or the gloves have been contaminated. Any time gloves are removed, the hands are to be washed prior to a new pair being donned. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100 F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated.

*NOTE: This is a chronically repeated violation and violates the Terms and Conditions of the Notice of Decision and Probationary Status. Extensive education was provided and corrective actions were taken. An Administrative Citation was issued on 11/17/2020 (Citation No. 04958). No citation was issued at this time. Continued noncompliance will result in further enforcement action, including issuance of Administrative Citation and/or the revocation of the health permit, as stated in the Terms and Conditions of the Notice of Decision.

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)

16. COMPLIANCE WITH SHELL STOCK TAGS, CONDITION, DISPLAY

POINTS

2

Inspector Comments:

Observed numerous dead clams and muscles stored amongst the living. Remove dead animals and ensure all live shellfish are maintained in sanitary conditions.

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

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

POINTS

2

Inspector Comments:

- 1) Observed the back of house manager to be unable to demonstrate adequate knowledge regarding the following:
 - a) upon inquiry, they stated the proper hot holding temperature was 120 F. Ensure staff are trained and knowledgeable on proper holding temperatures. Cold-held foods must be held at or below 41 F. Hot -held foods must be held at or above 135 F.
 - b) they stated soiled dishes are stored on the drain board of the food prep sink prior to warewashing. Immediately discontinue this practice. Ensure soiled dishes are stored on the soiled side drain board of the warewashing station. Education was provided regarding the importance of maintaining food preparation and warewashing in their designated stations. The dangers of cross contamination were discussed.

2) Observed the cook to not be knowledgeable regarding the frequency of warewashing for equipment and utensils in use with potentially hazardous foods. Utensils used with potentially hazardous foods shall be held with the blades fully submerged in water measuring greater than 135 F, a dipper well with constant moving water, or stored dry and exchanged with clean utensils at least once every 4 hours. The back of house manager advised the equipment and utensils are changed every 30 minutes and provided education to the cook.

3) Observed a customer to enter the facility with a non-service animal dog and employees to not address the situation. Maintain the facility free from all live animals, with the exception of service animals.

Ensure all staff are trained and knowledgeable for all tasks covered in their designated duties.

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)



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26. PERSONAL CLEANLINESS AND HAIR RESTRAINTS

POINTS

1

Inspector Comments:

Observed a server actively preparing and handling foods and beverages to have unrestrained hair cascading onto their shoulders and the employee to frequently touch the hair. All employees preparing, serving, or handling food or utensils shall wear hair restraints (i.e. elastics, hats, hair coverings, nets, etc.) which are designed and worn to effectively keep their hair from contacting nonprepackaged food, clean equipment, utensils, linens, and unwrapped single-use articles.

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:

1) Observed an employee to take a damp multi-use wiping cloth from the prep table at the cooks line and use the cloth to stabilize oysters on the drain board of the food prep sink for shucking, to be used for an order of raw oyster shooters. The person in charge (PIC) stated the wiping cloth had been used for food prep only (NOTE: the wiping cloths currently in use with food preparation are identical to the wiping cloths in use with sanitizer solution and are not approved for use in contact with food). Immediately discontinue this practice. Provide an approved, clean linen for each use.

2) Observed a hose bib to have been installed above the left side drain board of the food prep sink. Upon inquiry, PIC advised a hose is attached for ease of cleaning the floors at the end of the day. Immediately discontinue this practice and remove the hose bib from above the food prep sink. Make the necessary repairs in an approved manner to provide an approved surface which is smooth, durable, nonabsorbent, and easily cleanable. Education was provided regarding the importance of maintaining food preparation and cleaning in their designated stations. The dangers of cross contamination were discussed.

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))

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

Inspector Comments:

Observed the following regarding improper labeling:

1) bottles of hot sauce to have the label peeled off and a date of "9-7-21" written on the exterior of the bottle. PIC was able to provide a copy of the food label and the invoice of the hot sauces (dated 01/08/2021). Discontinue removing labeling from the bottles.

2) packages of unlabeled noodles stored in reused cardboard banana boxes. PIC was able to provide a copy of the invoice (dated 09/13/2021) and to obtain a copy of the label for one type of noodle.

Ensure all foods and products received have proper labeling and nutrition information readily available.

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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed the top and bottom drawer gaskets of the 2-drawer cooler adjacent to the cooks line to be soiled and torn. Replace the gasket. Maintain in good repair and free from accumulation.

2) Observed the light fixture in the 2-door "True" cooler to be inoperable. Make the necessary repairs in an approved manner to provide adequate lighting.

3) Observed an unapproved, domestic food processor stored on the shelf adjacent to the food prep sink. Discontinue reusing unapproved equipment. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.).

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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38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments:

1) Observed equipment at the cooks line to extend past the ventilation hood. Ensure all cooks line equipment is located within the coverage of the hood. Canopy-type hoods shall extend 6 inches beyond all cooking equipment.

*NOTE: This is a chronically repeated violation.

2) Observed the sealant along the metal panel junctures between the two sides of the cooks line ventilation hood system to be deteriorated and gapping. Remove the loose pieces of sealant and replace with new sealant to seal all gaps and crevices.

*NOTE: This is a repeat violation.

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

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

Observed all sanitizer buckets storing multi-use wiping cloths in active use to measure 0 ppm quaternary ammonium. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 200 ppm quaternary ammonium) between uses, or provide a clean cloth for each use. Ensure employees regularly check and verify the sanitizer concentrations with sanitizer test strips.

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

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

1) Observed employee items stored above facility food items in the walk-in cooler (i.e. chocolates stored above oysters, gatorade above noodles) as well as an employee speaker stored on the top shelf above the prep table with the power cord in contact with the external edges of food packaging lids. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

*NOTE: This is a chronically repeated violation.

2) Observed a box of bandages stored above and next to packaged foods in the dry storage area. Maintain all first aid supplies stored separate from food and equipment storage, preparation, and washing areas.

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:

1) Observed the sealant of the concrete flooring at the front service area to be peeling, exposing absorbent, unsealed concrete. Repair/reseal the floor in an approved manner to provide durable, smooth, nonabsorbent, and washable surfaces maintained in good repair.

*NOTE: This is a repeat violation.

2) Observed deterioration of the sealant between the base cove tiles, the exterior of the walk-in cooler and walk-in freezer, and the flooring. Make the necessary repairs in an approved manner (i.e. grouting) to eliminate the gaps and provide a surface which is smooth, durable, nonabsorbent, 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)



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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

Observed a Food Handler Certificate for an active employee to have expired two months prior (NOTE: a Food Handler Certificate for another active employee was observed to be missing, although was able to be provided at the end of inspection). All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. (Certified Food Managers are exempted from this requirement)

*NOTE: This is a chronically repeated violation.

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

This facility has failed to meet the minimum requirements of the California Health and Safety Code (82 = B). As per the terms and conditions of the Notice of Decision delivered on 08/24/2020, this facility's Environmental Health Permit is hereby revoked.

A new Health Permit must be purchased prior to reinspection (\$1,106.00). This is the facility's second permit revocation (previous revocation 03/16/2021) which may result in the doubling of the permit fee (\$2,212.00). A reinspection date has not been scheduled at this time. The facility must contact this Department to schedule the reinspection. ALL violations noted on this report must be corrected prior to requesting a reinspection. Further instruction will be provided within 5 business days regarding scheduling and the extension of the probationary period. "Facility Closed" sign and "B" card posted. "A" card removed. "Facility Closed" sign and "B" card must remain posted until removed by an employee of this Department. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@rivco.org.

A joint inspection was conducted this date with B. Lopez of this Department.

An investigation for an alleged complaint was conducted this date. Refer to the complaint investigation report for details (CO#0080614).

NOTE: Warewashing procedures (violation 14) were unable to be verified this date as active warewashing was not in progress and the designated dishwasher was not on site. PIC was able to verbally provide correct warewashing procedures. Follow up to occur at next routine inspection.

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

Martin Camacho
Person in Charge

09/21/2021

Jillian Van Stockum
Environmental Health Specialist

09/21/2021

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
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