



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Monsoon Indian Restaurant				DATE 4/15/2022		TIME IN 10:45 AM		TIME OUT 12:30 PM	
ADDRESS 555 S Sunrise Wy #A107, Palm Springs, CA 92264				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Harpreet Singh				EMAIL preet1690@yahoo.com				Major Violations 3	
PERMIT # PR0060676	EXPIRATION DATE 12/31/2022	SERVICE Routine inspection	REINSPECTION DATE 4/22/2022	FACILITY PHONE # (760)375-2700	PE 2620	DISTRICT 0022	INSPECTOR NAME Jazmine Celis	Points Deducted 20	

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.
GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

B
SCORE 80

☒ 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 H. Singh EXP: 6/15/26 ServSafe			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 type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4	2
<input 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	2
<input checked="" type="radio"/> In	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	N/O	N/A	12. Returned and re-service of food			2
<input type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4	2	
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
ammonia / 100						

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT	
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2	
<input type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2	
<input type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2	
CONFORMANCE WITH APPROVED PROCEDURES						
<input type="radio"/> In		<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan		2	
CONSUMER ADVISORY						
<input type="radio"/> In		<input checked="" type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods		1	
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
<input 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 type="radio"/> In		23. No rodents, insects, birds, or animals	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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		<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		
54. Voluntary condemnation		<input type="radio"/>
55. Impound		



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1.Observed cooked rice stored inside the rice cooker overnight to be 91F.
C.A: Rice was voluntarily discarded. See item 54.

2.Observed the top layer of chicken curry at the cold top to be 51F for approximately 1 hour per person in charge (PIC).
C.A: Top layer was relocated to a separate container and stored in the walk-in cooler.

3.Observed heavy cream and half and half stored above the cold top to be 78F for approximately 2 hours.
C.A: Employee relocated items to the walk-in refrigerator.

4.Observed cooked rice stored on the shelf above the cold top to be 82F for approximately 1 hour per PIC.
C.A: Rice was voluntarily discarded. See item 54.

5.Observed the following items at the self-serve station for approximately 1hour :
-rice at 120F
-tandori chicken at 105F
-vegetable pakora at 110F
C.A: All items were voluntarily discarded. See item 54.

Maintain all potentially hazardous foods (PHFs) at/below 41F or at/above 135F.

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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1.Observed the faucet of the food prep sink in contact with thawing raw chicken.
Corrective Action (C.A.): Chicken in contact with faucet was voluntarily discarded.

2.Observed frozen raw shrimp stored in contact with shelves containing old food debris in the walk-in freezer.
C.A: Raw shrimp in contact with shelving was discarded.

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

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1.Observed a live insect inside the container of sugar and garlic powder. Dead insects were observed inside the Haldi spice powder container. A thorough inspection was conducted and no other activity was observed.

-Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

C.A: All items were discarded. See Item 54.

2.Observed the air curtain turned off.
-Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

C.A: Air curtain was turned on during the inspection.

3.Seal/eliminate the gaps around the front and rear doors to prevent the entrance and harborage 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)



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27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

Inspector Comments:

Observed raw chicken thawing in standing water at the food prep sink.

-Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cool running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process.

C.A: Cold running water was turned on.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

Observed food throughout the kitchen, storage, and serving area to be kept uncovered.

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

C.A: Employees were instructed to provide lids for containers and maintain all food covered.

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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

0

Inspector Comments:

1.Observed frozen raw beef stored inside a grocery bag inside the walk-in freezer.

C.A: Employee was instructed to remove from the plastic bag and relocate to an approved container.

2.Observed cilantro stored inside a plastic grocery basket.

C.A: Cilantro was relocated to a metal pan.

Food shall be stored in approved, smooth, easily-cleanable containers with tight-fitting lids.

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:

1.Observed the cutting board at the cold top to be heavily stained with dark colored score marks.

-Eliminate the stains and scoring from the cutting boards or replace with approved cutting boards. Surfaces such as cutting blocks and boards that are subject to scratching and scoring must be discarded if they are if no longer able to be effectively cleaned and sanitized.

2.Repair/replace the deteriorated gaskets of the following

-walk-in refrigerator and freezer

-display coolers

3.Replace deteriorated caulking behind the 3 compartment sink.

Maintain all equipment 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

0

Inspector Comments:

1.Observed test strips to be missing.
-Sanitizer test strips shall be provided to test the sanitizer concentration.

2.Observed 1 drain stop to be missing.
-Provide fully functioning drain stops to allow proper ware washing.

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:

1.Observed a knife with old food debris stored at the magnetic strip.
C.A: Knife was washed, rinsed, and sanitized.

2.Remove the grease build up from the following areas:
-exterior and interior panels of the fryer
-exhaust hood filters

3.Remove residue/build up from the following:
-storage shelves in the kitchen and walk-in refrigerator and freezer
-the dish washer racks
-rear door

5.Remove old food debris form the following areas:
-exterior of food storage containers and bins in the food storage area
-gaskets of the display cooler

Maintain all utensils and equipment in a clean and sanitary manner.

Violation Description: All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation.(114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

1.Observed a bowl inside the flour container.
-Discontinue using bowls as scoops. Utilize a utensil with a handle to prevent possible contamination.

2.Observed milk crate being used as a storage rack in the walk-in freezer.
-Discontinue the use of milk crates as food storage racks.

3.Observed soiled pots stored in the floor in front of the 3 compartment sink and on the drain board of the food prep sink.
-Discontinue storing soiled dishes on the floor and among food prep areas.
C.A: The soiled pan adjacent to the prep drain board was relocated to the 3 comp drain board.

4.Discontinue using wiping cloths underneath cutting boards.

5.Observed wiping clothes being stored outside of sanitizer buckets in the prep area.
-Maintain wiping cloth inside sanitizer buckets at the approved concentrations (100ppm chlorine or 200 ppm quaternary ammonium).

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

0

Inspector Comments: Observed the cold water at the handwash sink to be turned off. An employee restored the cold water and a leak was observed when the faucet was turned off.

-Repair plumbing of hand was sink to eliminate the leak. Maintain hot and cold water at the hand wash sink at all times.

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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

Inspector Comments: Observed the outdoor dumpster uncovered. Refuse was observed on the floor in the dumpster enclosure.

-Maintain dumpsters covered when not in use.

C.A. Dumpster lids were closed.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments:

1.Remove the accumulation of debris and residue from the floor/walls in the following areas:

-walk-in refrigerator and freezer

-dry storage room

-behind/below all prep tables

-behind/below all cooking equipment

-behind/below the ware washing, handwash, and food prep sinks

-behind/below soda syrup storage shelves

Maintain all floors, walls, and ceilings in a clean and sanitary manner.

2.Replace the missing floor tiles underneath the ice machine.

3.Seal/eliminate the gap behind the base coving tiles adjacent to the janitorial sink.

4.Repair/seal the holes in the walls in the following areas:

-FRP wall of the storage room

-wall behind cashier station

Maintain all floors, walls, and ceilings in good repair. Ensure materials used to seal all holes/gaps is smooth, non-absorbant, and easily cleanable.

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

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments:

The following items were voluntarily discarded:

-cooked rice ~3 lb

-chicken ~2 lb

-vegetable pakora ~30 oz.

-raw shrimp ~ 1 oz

-garlic powder ~ 5 oz

-sugar ~2 oz

-Haldi spice powder ~1 oz

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.

Overall Inspection Comments



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This routine inspection was prompted due to a complaint (CO0082644) received by this Department on 4/13/22. A reinspection has been scheduled for 4/22/22 to ensure compliance of the violations observed. Contact this Department if you have 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

Signature not captured due to
COVID 19 pandemic.

H. Singh
Person in Charge
04/15/2022

Jazmine Celis
Environmental Health Specialist
04/15/2022

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

No foil or cardboard
on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat
Food

Cooked
Food

Raw Meat,
Raw Eggs

Store cooked and ready-to-eat food above raw food to avoid cross-contamination.
Keep all food covered to prevent contamination

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
 - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
 - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
 - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
 - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

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

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

PROPER FOOD THAWING METHODS



1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

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
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Hemet
800 S Sanderson Ave #200
Hemet, CA 92545
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