**FOOD ESTABLISHMENT INSPECTION FORM**

**FACILITY NAME:** Big Guys Pizza & Pasta & Sports Bar  
**ADDRESS:** 24735 Alessandro Blvd, Moreno Valley, CA 92553  
**PERMIT HOLDER:** Suheil Abdulnour  
**EMAIL:** fairouza4love@yahoo.com

**FACILITY DESCRIPTION**  
Not Applicable

**DATE:** 10/11/2022  
**TIME IN:** 2:30 PM  
**TIME OUT:** 4:35 PM

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 / requires correction.  
Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.  
Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction.

**Demerit Score:**  
Score 81

<table>
<thead>
<tr>
<th>Points Deducted</th>
<th>N/A = Not applicable</th>
<th>N/O = Not observed</th>
<th>OUT = Out of compliance</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
</tr>
</thead>
<tbody>
<tr>
<td>19</td>
<td>N/A</td>
<td>N/A</td>
<td>Out</td>
<td>In</td>
<td>0</td>
</tr>
</tbody>
</table>

**FOOD FROM APPROVED SOURCES**  
15. Food obtained from approved sources  
16. Compliance with shell stock tags, condition, display  
17. Compliance with Gulf Oyster regulations

**CONFORMANCE WITH APPROVED PROCEDURES**  
18. Compliance with variance, specialized process, and HACCP plan

**CONSUMER ADVISORY**  
19. Written disclosure and reminder statements provided for raw or undercooked foods

**COS = Corrected on-site**  

**COMPLIANCE AND ENFORCEMENT**  
51. Plans approved / submitted  
52. Permit available / current  
53. Permit suspended / revoked  
54. Voluntary condemnation  
55. Impound

**PHYSICAL FACILITIES**

<table>
<thead>
<tr>
<th>PHYSICAL FACILITIES</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>41. Plumbing: properly installed, good repair</td>
<td>0</td>
</tr>
<tr>
<td>42. Refuse properly disposed; facilities maintained</td>
<td>0</td>
</tr>
<tr>
<td>43. Toilet facilities: properly constructed, supplied, cleaned</td>
<td>0</td>
</tr>
<tr>
<td>44. Premises; personal item storage and cleaning item storage</td>
<td>0</td>
</tr>
</tbody>
</table>

**EQUIPMENT / UTENSILS / LINENS**

<table>
<thead>
<tr>
<th>EQUIPMENT / UTENSILS / LINENS</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>34. Utensils and equipment approved, good repair</td>
<td>0</td>
</tr>
<tr>
<td>35. Warewashing: installed, maintained, proper use, test materials</td>
<td>0</td>
</tr>
<tr>
<td>36. Equipment / utensils: installed, clean, adequate capacity</td>
<td>0</td>
</tr>
<tr>
<td>37. Equipment, utensils, and linens: storage and use</td>
<td>0</td>
</tr>
<tr>
<td>38. Adequate ventilation and lighting; designated areas, use</td>
<td>0</td>
</tr>
<tr>
<td>39. Thermometers provided and accurate</td>
<td>0</td>
</tr>
<tr>
<td>40. Wiping cloths: properly used and stored</td>
<td>0</td>
</tr>
</tbody>
</table>

**SUPERVISION / PERSONAL CLEANLINESS**  
25. Person in charge present and performs duties, demonstration of knowledge  
26. Personal cleanliness and hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**  
27. Approved thawing methods, frozen food storage  
28. Food separated and protected from contamination  
29. Washing fruits and vegetables  
30. Toxic substances properly identified, stored, used

**FOOD STORAGE / DISPLAY / SERVICE**  
31. Adequate food storage; food storage containers identified  
32. Consumer self-service  
33. Food properly labeled; honestly presented; menu labeling

**EMPLOYEE HEALTH AND HYGIENIC PRACTICES**  
2. Communicable disease, reporting, restrictions and exclusions  
3. No persistent discharge from eyes, nose, and mouth  
4. Proper eating, tasting, drinking or tobacco use  
5. Hands clean and properly washed; gloves used properly  
6. Adequate handwashing facilities supplied and accessible  
7. Proper hot and cold holding temperatures  
8. Time as a public health control; procedures and records  
9. Proper cooking methods  
10. Proper cooking time and temperature  
11. Proper reheating procedures for hot holding

**TIME AND TEMPERATURE RELATIONSHIPS**  
12. Returned re-service of food  
13. Food: unadulterated, no spoilage, no contamination  
14. Food contact surfaces: clean and sanitized

**PROTECTION FROM CONTAMINATION**

<table>
<thead>
<tr>
<th>PROTECTION FROM CONTAMINATION</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Discussed 100ppm Chlorine / 100F</td>
<td>0</td>
</tr>
</tbody>
</table>

**DEMONSTRATION OF KNOWLEDGE**  
1. Food safety certification

**VERMIN**  
23. No rodents, insects, birds, or animals  
24. Vermicomposting, air curtains, self-closing doors

**EMERGENCY / PERSONNEL**

**SUPERVISION / PERSONAL CLEANLINESS OUT**

<table>
<thead>
<tr>
<th>SUPERVISION / PERSONAL CLEANLINESS</th>
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</thead>
<tbody>
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</tbody>
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<th>OUT</th>
</tr>
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<tbody>
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<td>0</td>
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<tr>
<td>32. Consumer self-service</td>
<td>0</td>
</tr>
<tr>
<td>33. Food properly labeled; honestly presented; menu labeling</td>
<td>0</td>
</tr>
</tbody>
</table>
1. FOOD SAFETY CERTIFICATION

Inspector Comments: Observed expired Food Manager Certificate as of 3/6/21. Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Maintain at least one valid food manager certification on-site. Provide proof of course registration within one week (10/18/22) to MirRamirez@Rivco.org

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

7. PROPER HOT & COLD HOLDING TEMPERATURES

Inspector Comments: Observed the following foods in the pizza prep cooler out of temperature:
- Sliced tomatoes at 48°F
- Sliced ham at 48°F
- Shredded cheese at 44°F
- Pizza sauce at 46°F
- Ricotta cheese at 45°F
- Cooked chicken at 57°F
Employee stated that all food had been taken out about 2.5 hour prior. All food was moved to the walk in cooler to rapidly cool.

Observed pizza dough on the counter near the pizza prep cooler uncovered with an internal temperature of 76°F. Employee stated the pizza dough had been removed from the cooler 10 minutes prior. Pizza dough was returned to the walk in cooler for rapid cooling.

Maintain all potentially hazardous foods at 41°F or below when cold holding to prevent food borne illness.

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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

Inspector Comments: Observed soiled mop water sitting in mop bucket near office/storage room area. Properly dispose of soiled mop water into the approved sewage system.

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

Inspector Comments: NOTE: observed both men and women’s restroom doors to be propped open at time of inspection. Restroom doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin and pest entry.

Violation Description: Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

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

Inspector Comments: When asked how ware washing was done, employee stated they were unaware. Education provided at time of inspection. All food employees shall have adequate knowledge of their assigned duties, and be able to demonstrate appropriate food safety principals.

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

<table>
<thead>
<tr>
<th>Inspector Comments:</th>
<th>Observed multiple uncovered food items in the pizza prep cooler. Maintain all food covered in between uses to prevent contamination.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Observed a food scrape stored between the wall and the 3-comp sink. Discontinue storing utensils in this manner to prevent contamination.</td>
</tr>
<tr>
<td></td>
<td>Observed dirty dishes in the prep sink. Discontinue storing dirty dishes in the prep sink to prevent contamination. Properly wash and sanitize the prep sink prior to use.</td>
</tr>
<tr>
<td></td>
<td>Observed pizza oven trays in a milk crate stored in the mop sink. Discontinue storing any food items or utensils in the mop sink to prevent contamination. Properly wash, rinse, and sanitize pizza trays prior to use.</td>
</tr>
<tr>
<td></td>
<td>Observed ice bin to be left open in between uses. Maintain closed in between uses to prevent contamination.</td>
</tr>
<tr>
<td><strong>Violation Description:</strong></td>
<td>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))</td>
</tr>
</tbody>
</table>

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

<table>
<thead>
<tr>
<th>Inspector Comments:</th>
<th>Observed two unlabeled spray bottles at the mop sink, one with a blue liquid and one with a pink liquid. All chemicals and poisonous substances shall be labeled so that they are easily identifiable to prevent contamination.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Violation Description:</strong></td>
<td>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)</td>
</tr>
</tbody>
</table>

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

<table>
<thead>
<tr>
<th>Inspector Comments:</th>
<th>Observed a cracked light shield in the area above the pizza prep coolers. Replace the light covers in an approved manner.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Observed multiple light throughout the facility to be missing light covers.</td>
</tr>
<tr>
<td></td>
<td>Observed the ceiling outside of the hood to be bubbling and have a hole. Person in charge stated it was from a leak, no further water damage was observed at time of inspection. Repair the hole in an approved manner.</td>
</tr>
<tr>
<td></td>
<td>Observed a hole in the ceiling above the walk in cooler. Repair hole in an approved manner.</td>
</tr>
<tr>
<td></td>
<td>Observed pizza prep cooler to be maintaining an internal temperature of 46F. Repair unit so that it is capable of maintaining food temperatures at 41F and below. Unit Impounded (see violation 55).</td>
</tr>
<tr>
<td></td>
<td>Observed small sauce prep cooler to be maintaining an internal temperature of 51F. Repair unit so that it is capable of maintaining food temperatures at 41F and below. Unit Impounded (see violation 55).</td>
</tr>
<tr>
<td></td>
<td>Observed black tape around the broken faucet at the 3-comp sink. Remove the tape and replace the faucet in an approved manner.</td>
</tr>
<tr>
<td></td>
<td>Observed holes in the wall where the piping below the 3-comp enters the wall. Seal the holes in an approved manner.</td>
</tr>
<tr>
<td></td>
<td>Remove and discontinue use of milk crates and replace with bins that are smooth and easily cleanable to prevent contamination.</td>
</tr>
<tr>
<td><strong>Violation Description:</strong></td>
<td>All utensils and equipment shall be approved and in good repair. (114130, 114130.1, 114130.6, 114132, 114133, 114137, 114175, 114177, 114257)</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Inspector Comments:</th>
<th>Sanitizer testing strips were not available at time of inspection. Maintain sanitizer test strips available at all times to ensure sanitizer meet the minimum concentration levels to properly sanitize equipment.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Violation Description:</strong></td>
<td>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)</td>
</tr>
</tbody>
</table>

FOOD ESTABLISHMENT INSPECTION FORM

<table>
<thead>
<tr>
<th>FACILITY NAME</th>
<th>DATE</th>
<th>PERMIT #</th>
</tr>
</thead>
<tbody>
<tr>
<td>Big Guys Pizza &amp; Pasta &amp; Sports Bar</td>
<td>10/11/2022</td>
<td>PR0064170</td>
</tr>
</tbody>
</table>

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

**Points:** 1

**Inspector Comments:** All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

- The food debris on the interior of the small prep cooler holding the sauces
- The dust on the fan at the pizza prep table
- The build up on the interior of the non-functioning prep cooler at the pizza prep line
- The food debris on the bottom shelf of the 3-door reach in freezer
- The food debris and build up on the interior of the pizza oven
- The grease build up in the grease filters of the hood
- The grease build up on the floors of the around the cook line
- The debris on the floor below the dry storage areas
- The dust build up on the fan in the back pizza dough prep area

**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, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

**Points:** 1

**Inspector Comments:**
- Observed a consistent drip at the hand wash sink faucet near the oven. Repair the faucet in an approved manner so that it no longer leaks.
- Observed a leak at the piping below the 3-comp. Repair the piping in an approved manner so that it no longer leaks.
- Observed a condenser leak at the bar reach in cooler. Repair condenser in an approved manner so that it no longer leaks.

**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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

**Points:** 0

**Inspector Comments:**
- NOTE: Observed personal items on prep surfaces throughout the facility (i.e., keys, phone chargers, speakers).
- Store all personal items in lockers or other approved designated area.

**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:**
- Observed multiple missing, cracked, and chipped floor tiles throughout the facility. Repair the floor tiles in an approved manner if floor is to be redone, please contact this Department prior to remodel at (951) 768-2824.

**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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

**Points:** 1

**Inspector Comments:**
- Observed one food handler card to not be available at time of inspection. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate. Provide valid Riverside County Food Handler Cards within one week (10/18/22) to MirRamirez@Rivco.org.

**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)
FACILITY NAME
Big Guys Pizza & Pasta & Sports Bar

DATE
10/11/2022

PERMIT #
PR0064170

55. IMPOUND

Inspector Comments: Found pizza prep cooler operating at 46F. Impound tag to remain posted, unit not approved for use. Properly repair unit so it is capable of holding food at 41F or below. Reinspection set for 10/18/22. Call for earlier reinspection.

Found small sauce prep cooler operating at 51F. Impound tag to remain posted, unit not approved for use. Properly repair unit so it is capable of holding food at 41F or below. Reinspection set for 10/18/22. Call for earlier reinspection.

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

Overall Inspection Comments

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (81 = B). A reinspection has been set for one week (10/18/22). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "B" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions contact M. Ramirez at (951) 766-2824.

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

Suheil Abdulnour
Person in Charge
10/11/2022

Miranda Ramirez
Environmental Health Specialist
10/11/2022
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.”

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
5. AIR DRY all items on the drain board.

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

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

Cooked Food

Raw Meat, Raw Eggs

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<table>
<thead>
<tr>
<th>Food Type</th>
<th>Internal Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and Vegetables (cooked to order)</td>
<td>135°F for 15 seconds</td>
</tr>
<tr>
<td>Eggs</td>
<td>145°F for 15 seconds</td>
</tr>
<tr>
<td>Single Piece Meat (chop, steak, pork)</td>
<td>155°F for 15 seconds</td>
</tr>
<tr>
<td>Pooled Eggs</td>
<td>155°F for 15 seconds</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>165°F for 15 seconds</td>
</tr>
<tr>
<td>Poultry and Stuffed Meat</td>
<td>165°F for 15 seconds</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F for 15 seconds</td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!

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 40°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 temperatures.

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

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
261 W. Sweeney
Blythe, CA 92225
Phone 769-921-5009
Fax 769-921-5085

CORONA
2275 S. Main St #104
Corona, CA 92882
Phone 951-273-9140
Fax 951-530-8319

HEMET
800 S. Sanderson Ave #200
Hemet, CA 92543
Phone 951-766-2824
Fax 951-766-2874

INDIO
47-950 Arbutus St A
Indio, CA 92201
Phone 760-863-8267
Fax 760-863-8263

MURRIETA
30135 Technology Dr #250
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0245

PALM SPRINGS
554 S. Paseo Dorsten
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

SHELLFISH
Soybeans
Fish
Tree Nuts
Wheat
Eggs
Food Allergens
The Major
Milk
Peanuts
Soybeans