



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Pizzeria de Milano</b>				DATE 10/10/2019	TIME IN 2:45 PM	TIME OUT 5:15 PM
ADDRESS 28276 Old Town Front St, Temecula, CA 92590				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Pizza N More Inc				EMAIL Not Specified		Major Violations 3
PERMIT # PR0038162	EXPIRATION DATE 06/30/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)723-8684	PE 3620	DISTRICT 0046
INSPECTOR NAME Michael Jaime					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.

**B**  
SCORE 80

**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 = In compliance     + COS = Corrected on-site     N/O N/O = Not observed     N/A N/A = Not applicable     OUT OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>	N/A	1. Food safety certification Milan Antwan/ Prometric/ 11.22.20			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>		2. Communicable disease; reporting, restrictions and exclusions		4	
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>		6. Adequate handwashing facilities supplied and accessible			<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">2</span>
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>	N/O	N/A	<span style="color: blue;">+</span>	<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">4</span>	2
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>	N/O	N/A		4	2
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>	N/O	N/A		4	2
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>	N/O	N/A		4	2
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>	N/O	N/A	<span style="color: blue;">+</span>	<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">4</span>	<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">2</span>
PROTECTION FROM CONTAMINATION					
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>	N/O	N/A			2
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>		13. Food: unadulterated, no spoilage, no contamination		4	2
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>	N/O	N/A		4	2
		14. Food contact surfaces: clean and sanitized 100 ppm chlorine / 113F		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>		15. Food obtained from approved sources		4	2
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>	N/O	<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">N/A</span>			2
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>	N/O	<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">N/A</span>			2
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>		<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">N/A</span>			2
CONSUMER ADVISORY					
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>		<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">N/A</span>			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>		<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">N/A</span>		4	2
WATER / HOT WATER					
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>		21. Hot and cold water available Water Temperature 120F°F		4	2
LIQUID WASTE DISPOSAL					
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>		23. No rodents, insects, birds, or animals		<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">4</span>	2
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">In</span>	N/A	24. Vermin proofing, air curtains, self-closing doors			<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">1</span>

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	<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">1</span>
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">1</span>
37. Equipment, utensils, and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">1</span>
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	<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">1</span>

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">1</span>
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	<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">1</span>
55. Impound	<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">1</span>



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**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**

**2**

**Inspector Comments:**  
REPEAT

- a) Observed the trash can to be blocking the hand wash sink, wedged between the topping table and prep table across from the oven. This is a REPEAT violation. Discontinue blocking the hand wash station. Provide unobstructed access to station to ensure proper hand washing.
- b) Maintain soap and paper towels in side approved dispensers.
  - Observed paper towels to be stored outside the dispenser at the hand wash station across from the oven. This is a REPEAT violation. Relocate and maintain paper towels into the dispenser to ensure proper hand drying.
  - The soap dispenser in the employee restroom was observed to be empty. Maintain soap in approved dispenser to ensure proper hand washing.

**Violation Description:** Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

**7. PROPER HOT & COLD HOLDING TEMPERATURES**

**⚠ CRITICAL ⚠**

**POINTS**

**4**

**Inspector Comments:**

The following foods measured at the following temperatures:

Two door reach-in cooler across from the oven- Various sliced Cheeses at 52.7F , Ham at 49.6F, Bologna 56.1F, numerous containers of Ranch at 47.8F. Operator stated that food had been held in unit over night.

Corrective action: Food voluntarily discarded. Unit IMPOUNDED. Unit has been approved for produce and or non potentially hazardous foods only.

Unit tagged and IMPOUNDED. Repair or replace in an approved manner to ensure potentially hazardous food are maintained at 41F or below. A-reinspection has been scheduled for 10.17.19 to ensure compliance. Do not remove tag, or utilize equipment until approved by a member of this department. Use of equipment or removal of tag prior to approval by a member of this department may result in a citation, office hearing, or other further legal action. If you unit is repaired prior to inspection date you may contact a member of this department at 951-461-0284 to schedule a re-inspection.

**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)

**11. PROPER REHEATING PROCEDURES FOR HOT HOLDING**

**⚠ CRITICAL ⚠**

**POINTS**

**4**

**Inspector Comments:**

- A container of meat precooked meatball in broth measured at 135F reheated inside the hot holding unit per operator.
- A container of marinara measured at 134 reheated in the hot holding unit per operator

Operator stated that precooked meatballs/ marinara are placed inside hot holding unit with water and spices, and slowly cooked, and whatever is left over is placed in the cold holding unit, and reheated in the same manner the following day.

Corrective action: Discontinue reheating foods inside the hot holding unit. Reheat in an approved manner (i.e. on the stove) to a minimum temperature of 165F. Education provided and food voluntarily discarded.

**Violation Description:** Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165#F for 15 seconds. (114014, 114016)



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**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:**

Observed rodent droppings in the following locations:

- Underneath the fountain machine cabinet in the front area of the store
- Underneath cabinets next to fountain machine/ hand wash station in the front area of the store
- One dropping on the bottom shelf of the dry storage area
- On top of the soda syrup boxes. Voluntarily discarded.

Proof of pest control provided. Traps observed inside both cabinets. A thorough investigation conducted. No further evidence of rodent activity observed.

Corrective action: Remove all evidence of rodent activity, clean and sanitize effected area, seal all harborage areas, maintain approved pest control. Provide receipt of pest control after inspection date. All areas cleaned and sanitized on site. No evidence of cross contamination observed.

**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)

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

**POINTS**  
**1**

**Inspector Comments:** a) Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

- Observed the front door to be propped open
- Observed the back door to be propped open

Maintain closed when not in use to prevent eh entrance of vermin.

b) Harborage areas

- Seal all holes cracks and or crevices underneath the cabinets in the front area (i.e. hand wash station, and soda fountain machine).

**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)

**34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR**

**POINTS**  
**1**

**Inspector Comments:** REPAIR

- Replace the soiled and or deteriorated caulking at the 3-compartment sink

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

**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.

- Clean the fryer
- The wall on the side of the fryer
- The gaskets of the walk-in cooler
- The bottom area of the 3-door upright freezer

**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)



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**38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE**

**POINTS**  
**1**

**Inspector Comments:** All exhaust hoods shall be maintained to effectively remove heat, grease, vapors, and smoke.

- The exhaust hood was observed to be operating at a low capacity. Elevated temperatures observed at 103F- 113F per IR temperature gun measured throughout the kitchen area. Operator stated that unit is in the process of being repaired. If unit is not operational, the oven shall not be utilized. A referral to the fire department will be made.

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

**44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE**

**POINTS**  
**1**

**Inspector Comments:** All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

Observed an employee drink stored on top of the prep table utilized for hot holding. Relocate all personal beverages away from all customer food and or food contact surfaces.

**Violation Description:** Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

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

**POINTS**  
**1**

**Inspector Comments:**

- Repair/replace broken and or missing tile near the mop sink and 3-compartment sink area.

**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**  
**0**

**Inspector Comments:** NOTE

All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

All food handler cards not available at the time of the inspection. Obtain valid food handler cards by the next inspection.

**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)

**54. VOLUNTARY CONDEMNATION**

**POINTS**  
**0**

**Inspector Comments:** Food voluntarily discarded listed in violation (7) (11)

**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.

**55. IMPOUND**

**POINTS**  
**0**

**Inspector Comments:** Unit impounded listed in violation (7)

**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.



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**Overall Inspection Comments**

This facility has failed to meet the minimum requirements of the California Health and Safety Code (80 = B). Due to repeated failed inspections within a two year period an Administrative Hearing will be held at 30135 Technology Dr. Ste 250, Murrieta, CA 92563 on 10.16.19 at 8:30 am. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. For further questions contact this department at 951-461-0284.

**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**

Milan Atwan  
Person in Charge  
10/10/2019

Michael Jaime  
Environmental Health Specialist  
10/10/2019

## 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."

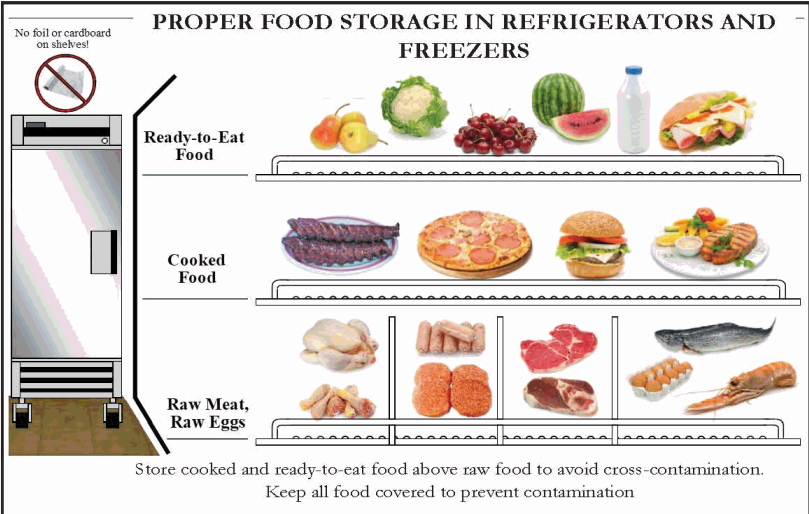
A food facility may be closed for any of the following reasons:

- 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."

### PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



No foil or cardboard on shelves!

Ready-to-Eat Food

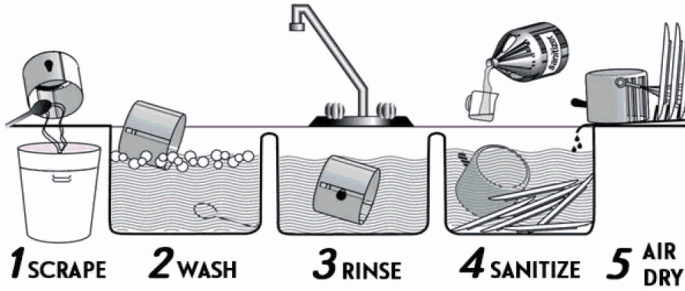
Cooked Food

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

							
<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



**8**

MILK, EGGS, FISH, SHELLFISH, WHEAT, SOYBEANS, PEANUTS, TREE NUTS

**FOOD ALLERGENS**

**THE MAJOR**

## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

<b>BLYTE</b> 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	<b>CORONA</b> 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	<b>HEMET</b> 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	<b>INDIO</b> 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	<b>MURRIETA</b> 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	<b>PALM SPRINGS</b> 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	<b>RIVERSIDE</b> 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
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