



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Heavenly Donuts				DATE 8/14/2019	TIME IN 1:00 PM	TIME OUT 4:45 PM
ADDRESS 1297 E Ontario Ave Ste #102, Corona, CA 92881				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Keota Khamphanh				EMAIL Not Specified		
PERMIT # PR0040583	EXPIRATION DATE 03/31/2020	SERVICE Routine inspection	REINSPECTION DATE 8/21/2019	FACILITY PHONE # (951)278-8307	PE 2620	DISTRICT 0051
INSPECTOR NAME Sarah Miller					Major Violations 2	
					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 compliance
 + COS = Corrected on-site
 ○ N/O = Not observed
 ○ N/A = Not applicable
 ○ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/A	1. Food safety certification Keota Khamphanh; ServSafe. Expires 12/9/19				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions and exclusions			4	
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2
In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2
In		6. Adequate handwashing facilities supplied and accessible				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	7. Proper hot and cold holding temperatures	+	4		2
In	N/O	8. Time as a public health control; procedures and records	+	4		2
In	N/O	9. Proper cooling methods			4	2
In	N/O	10. Proper cooking time and temperature			4	2
In	N/O	11. Proper reheating procedures for hot holding			4	
PROTECTION FROM CONTAMINATION						
In	N/O	12. Returned and re-service of food				2
In		13. Food: unadulterated, no spoilage, no contamination			4	2
In	N/O	14. Food contact surfaces: clean and sanitized			4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved sources			4	2
In	N/O	16. Compliance with shell stock tags, condition, display	N/A			2
In	N/O	17. Compliance with Gulf Oyster regulations	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		18. Compliance with variance, specialized process, and HACCP plan	N/A			2
CONSUMER ADVISORY						
In		19. Written disclosure and reminder statements provided for raw or undercooked foods	N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
In		20. Licensed health care facilities / public and private schools; prohibited foods not offered	N/A		4	2
WATER / HOT WATER						
In		21. Hot and cold water available Water Temperature 125 F°F			4	2
LIQUID WASTE DISPOSAL						
In		22. Sewage and wastewater properly disposed			4	2
VERMIN						
In		23. No rodents, insects, birds, or animals			4	2
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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Observed the following:

A) Handwash sink near soda machine with no soap. Refill soap dispenser and ensure that soap and paper towels are always available in dispensers at each hand sink.

B) Pour bottle of soap (not pump activated) present at back handwash sink. Handwash sinks are to be supplied with soap and paper towels in dispensers.

Maintain all handwash stations easily accessible and fully stocked with soap, paper towels, and warm water (minimum 100F) at all times during operation.

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: Observed that the Cold Tech refrigerator was not able to maintain the internal temperature of potentially hazardous foods at or below 41F. The following foods were voluntarily discarded by the person in charge:

- 2 cups of boba at 62F
- 10 ham and cheese croissants at 62F
- 1 can of whipped cream

Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

An impound tag has been placed on the Cold Tech refrigerator and is only to be removed by a member of this department once a reinspection has been conducted and the unit has been approved for use. The refrigerator is only to be used for non-potentially hazardous foods.

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)

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed potentially hazardous foods stored at the display case with internal temperatures above 41F. The following foods were voluntarily discarded by the person in charge:

- 4 blueberry cream cheese croissants at 77F
- 4 cream cheese croissants at 78F

The person in charge stated that the facility uses Time as a Public Health Control (TPHC), but no food was marked with a time to be discarded. The person in charge stated that only the owner uses TPHC for potentially hazardous foods and was unable to provide any paperwork or knowledge for TPHC procedures. The PIC stated the ham and cheese croissants noted in Violation 8 were held at room temperature in the front display cooler on "TPHC" for 4 hours prior to being relocated into the cooler. Education was provided on 02/05/2019 advising this is not an approved practice of TPHC and all foods on TPHC must be DISCARDED after 4 hours. Once a potentially hazardous food item is placed on TPHC, it can never return to temperature control. As stated on 02/05/2019, further violations would result in the facility being prohibited from using TPHC. The violations from today have resulted in this facility is no longer allowed to use TPHC for their potentially hazardous foods.

Violation Description: When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)

21. HOT AND COLD WATER AVAILABLE

POINTS

0

Inspector Comments: Note: Observed water at the 3 compartment sink reach a maximum temperature of 116F. Ensure hot water at a minimum of 120F is provided at the warewash and janitorial sinks at all times. Person in charge was able to adjust the water heater, which then provided water of 125F.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)



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

POINTS
1

Inspector Comments: Observed the air curtain at the front door not working during hours of operation. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

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

POINTS
2

Inspector Comments: Person in charge did not have adequate knowledge regarding the following:

A) Warewashing procedures: The person in charge stated that they wash, sanitize, then rinse their dishes. The inspector educated the person in charge on how to properly clean dishes.

B) Testing sanitizer levels: The person in charge correctly stated that she uses 200ppm of quaternary ammonia to sanitize, but the sanitizer strips were contaminated and no longer viable.

C) Time as a Public Health Control: The person in charge was not knowledgeable on the procedures for Time as a Public Health Control. See violation #8 for further details.

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned 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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments: Observed bulk bags stored inside bulk bins as well as opened, deteriorated sprinkle boxes stored open on the shelving in the dry storage area. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments: Observed the following:

A) Microwave handle covered in tape. Remove tape from handle as it is not smooth and easily cleanable.

B) Broken gaskets to the Cold Tech refrigerator and freezer. Replace gaskets in an approved manner.

C) Bottom rack of dry storage shelving bowing due to over stacking of flour bags. Replace storage rack in an approved manner.

D) Raw wooden shelf near cooks line. Seal wood or replace with an approved shelving.

E) Broken scoop handle for flour. Replace with an approved scoop and ensure the handle is always kept above the flour.

F) Broken ice deflector shield on the interior of the ice machine and broken grate on the exterior of the ice machine.

G) soiled, unapproved plastic bins and single-use containers reused for food storage throughout the facility. 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.

All utensils and equipment shall be approved, properly installed, and 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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36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS

1

Inspector Comments: Clean and maintain the following clean:

- Encrusted buildup on the underside of the motor of the large mixer.
- Utensil storage containers
- Light switch to dry storage area
- Nozzles to soda machine
- Vent in restroom (accumulation of dust)

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

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: Observed the following:

- A) The person in charge was not able to provide a display thermometer to the refrigerator. All refrigerators shall have a display thermometer that accurately measures the temperature.
- B) The person in charge was able to provide a probe thermometer, but the thermometer was approximately 16 degrees inaccurate. An accurate, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available.

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

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

0

Inspector Comments: Note: Observed a soiled wiping cloth on the counter below the boba lid station. Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.

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))

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments: Note: Observed collapsed, soiled cardboard boxes being stored on the floor next to food storage rack. Remove cardboard from facility and maintain the premises free of refuse.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

0

Inspector Comments: Note: Observed employee items (i.e. purses, phones, chargers, stereo, etc.) and beverages stored in the prep and storage areas throughout the facility. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

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)



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

POINTS

1

Inspector Comments: Observed the following:

- A) Broken cove tiles and cove tiles peeling from the wall underneath the front counter hand sink. Repair or replace tiles in an approved manner and maintain in good repair.
- B) Hole in the ceiling tile above the door. Repair or replace ceiling tile in an approved manner.
- C) Floor throughout the kitchen in disrepair. Repair or replace flooring in an approved manner. If replacing flooring, contact this department before commencing work.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: Observed the following:

- A) An accumulation of dust and debris at the floor/wall juncture throughout the facility as well as under all major equipments and storage. Clean and maintain these areas clean.
- B) Dividing wall between warewash sink and prep area with extensive buildup and debris. Clean and maintain this area clean.

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

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: The following were discarded into the trash:

- 2 c. cooked boba
- 4 chocolate croissants
- 4 blueberry cream cheese croissants
- 4 cream cheese croissants
- 10 ham and cheese croissants
- 1 can of whipped cream

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: The 2-door "ColdTech" cooler was impounded for holding internal food temperatures at 62 F. Do not store any potentially hazardous foods in this unit or remove the impound tag until a representative of this department has verified the cooler is repaired and written approval to resume normal use of this unit has been given.

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 routine inspection was initiated in response to a food borne illness investigation CO0070118.

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (80 = B). A reinspection will be set for one week (08/21/2019). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact S. Miller with any questions at (951)273-9140 and/or SarMiller@rivco.org.

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Keota Khamphana
Person in Charge
08/14/2019

Sarah Miller
Environmental Health Specialist
08/14/2019

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

Ready-to-Eat Food

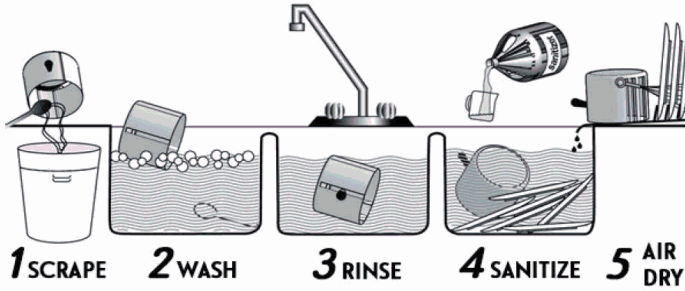
Cooked Food

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!

FOOD ALLERGENS

THE MAJOR 8

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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