



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | | | | |
|---|-------------------------------|-------------------------------|--------------------------------|--|------------|---------------------|-------------------------------|-----------------------|--|
| FACILITY NAME Baja Mar Mexican Grill Inc | | | | DATE 9/12/2022 | | TIME IN 11:30 AM | | TIME OUT 2:00 PM | |
| ADDRESS 5665 Van Buren Blvd, Riverside, CA 92503 | | | | FACILITY DESCRIPTION Not Applicable | | | | | |
| PERMIT HOLDER Salvador Morales G | | | | EMAIL chavacoraes@icloud.com | | | | Major Violations 4 | |
| PERMIT # PR0082527 | EXPIRATION DATE 09/30/2023 | SERVICE Routine inspection | REINSPECTION DATE 1/12/2023 | FACILITY PHONE # (714)713-3122 | PE 3621 | DISTRICT 0003 | INSPECTOR NAME Emily Piehl | 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"/> | N/A | 1. Food safety certification Salvador Morales 5/29/26 CPFM | | | 2 |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | | |
| <input checked="" type="radio"/> | | 2. Communicable disease; reporting, restrictions and exclusions | | 4 | |
| <input checked="" type="radio"/> | N/O | 3. No persistent discharge from eyes, nose, and mouth | | | 2 |
| <input checked="" type="radio"/> | N/O | 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | |
| <input checked="" type="radio"/> | N/O | 5. Hands clean and properly washed; gloves used properly | + | 4 | 2 |
| <input checked="" type="radio"/> | | 6. Adequate handwashing facilities supplied and accessible | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| <input checked="" type="radio"/> | N/O | 7. Proper hot and cold holding temperatures | + | 4 | 2 |
| <input checked="" type="radio"/> | N/O | 8. Time as a public health control; procedures and records | | 4 | 2 |
| <input checked="" type="radio"/> | N/O | 9. Proper cooling methods | + | 4 | 2 |
| <input checked="" type="radio"/> | N/C | 10. Proper cooking time and temperature | | 4 | 2 |
| <input checked="" type="radio"/> | N/C | 11. Proper reheating procedures for hot holding | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| <input checked="" type="radio"/> | N/O | 12. Returned and re-service of food | | | 2 |
| <input checked="" type="radio"/> | | 13. Food: unadulterated, no spoilage, no contamination | | 4 | 2 |
| <input checked="" type="radio"/> | N/O | 14. Food contact surfaces: clean and sanitized | | 4 | 2 |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|--|-----|--|-----|-----|-----|
| <input checked="" type="radio"/> | | 15. Food obtained from approved sources | | 4 | 2 |
| <input checked="" type="radio"/> | N/O | 16. Compliance with shell stock tags, condition, display | | | 2 |
| <input checked="" type="radio"/> | N/C | 17. Compliance with Gulf Oyster regulations | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| <input checked="" type="radio"/> | N/A | 18. Compliance with variance, specialized process, and HACCP plan | | | 2 |
| CONSUMER ADVISORY | | | | | |
| <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 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"/> | | 21. Hot and cold water available | | 4 | 2 |
| | | Water Temperature 120°F | | | |
| LIQUID WASTE DISPOSAL | | | | | |
| <input checked="" type="radio"/> | | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| VERMIN | | | | | |
| <input checked="" type="radio"/> | | 23. No rodents, insects, birds, or animals | | 4 | 2 |
| <input checked="" type="radio"/> | 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 | | 1 |
| 55. Impound | | 1 |



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: 1. Observed an employee (server) come into the kitchen from the dining room, don gloves and proceed to cut a lime for a beverage without first washing her hands.
Employees are to properly wash their hands prior to donning gloves.
Directed the employee to discard the lime and wash her hands.

2. Observed an employee wearing gloves do several different tasks (put away food delivery, handle cleaning chemicals, go outside, using the phone) proceed to shuck oysters without first changing his gloves and wash his hands.
Properly wash hands with soap and warm water and change gloves as often as necessary, after committing an act that would contaminate the gloves in order to prevent contamination of food.
Directed the employee to discard the oyster and wash his hands.

Education was provide.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Measured the following foods in the three door reach in cooler at the following temperatures:

- a. shredded cheese at 55F
- b. sliced tomatoes at 54F
- c. salsa at 60F
- d. chunky salsa at 54F

PIC stated he filled the cooler two and a half hours ago with the food.

This violation was corrected by directing the staff to relocate the food to a working refrigeration unit.
Potentially hazardous foods must be stored at or below 41F or at or 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)

9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Measured a deep, covered container of cooked beans between 43-52F stored in the walk in cooler. PIC stated the beans were cooked the night before.

Potentially hazardous foods must be actively cooled from 135F to 70F within two hours and from 70F to 41F within 4 hours for a total of 6 hours.

Directed the employee to discard the beans.

Violation Description: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: No sanitizer was detected in the final rinse of the low temperature dish machine. Make the necessary repairs/adjustments to the dish machine in order to dispense an approved sanitizer (50 ppm of chlorine) in the final rinse cycle. Mechanical machine warewashing shall be accomplished by using an approved machine installed and operated in accordance with the manufacturer's specification.

Corrective Action Taken: Dish machine was red tagged an impounded on this date.

The impounded items may be released by correcting the violation and contacting this office for verification of compliance. You may not use impounded equipment (dish machine) until equipment is repaired and verified by someone from this department. Contact Emily Piehl at 951-358-5172 with any questions.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)



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

POINTS

0

Inspector Comments: NOTE: Observed a hole in the front door handle.
Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.
Eliminate the hole in the door.

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)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

Inspector Comments: NOTE: Observed an unlabeled chemical spray bottle stored on the floor in the dry storage room.
Spray bottles used for storing chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

Violation Description: 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)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

0

Inspector Comments: NOTE: Observed a couple bulk food bins (beans, sugar) stored uncovered in they dry storage room.
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. A splashguard was observed missing from in between the range and fryer.
Provide an approved stainless steel splashguard (minimum 18" high) between the fryers and the range

2. Observed unapproved cups being used for food scoops in bulk food bins.
Provide an approved food scoop and store the scoop with the handle not in contact with the food.

3. Measured potentially hazardous foods in the three door cooler to be above 50F
Adjust, repair or replace the refrigeration units so that they are capable of holding PHF at or below 41F.
The cooler was red tagged and impounded on this date.
The impounded items may be released by correcting the violation and contacting this office for verification of compliance. You may not use impounded equipment (for potentially hazardous foods) until equipment is repaired and verified by someone from this department.
Contact Emily Piehl at 951-358-5172 with any questions.

4. Observed the ice scoops stored on top of the ice machine.
Store the ice scoop in a sanitary, cleanable container or inside of the ice machine in a manner that does not allow the handle to come into contact with the ice. Clean the utensil regularly.

5. Observed an unapproved dehydrator used for dehydrating fruits in the facility. Dehydrator is approved for household use only.
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. Remove dehydrator from the facility.

6. Observed a kitchen light to be missing the shatterproof cover.
Provide lighting in good repair, which is adequate, and of shatterproof construction or protected with shatterproof shields in all areas where unpackaged foods are handled, stored or in which utensils are cleaned or stored.

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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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

0

Inspector Comments: NOTE: A display thermometer was not observed in both the two door and three door cold top coolers. Provide an accurate display thermometer in all refrigeration units that is affixed to be readily visible and to indicate the air temperature in the warmest part of the unit.

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 soiled wiping cloths stored on a food contact surface during food preparation or used repeatedly during food preparation. Store the cloths inside the sanitizer solution when not in immediate use. When a towel is needed, wring it out, use it, and then immediately return it to the solution between uses.

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))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: 1. Observed an inadequate air gap at ice machine and handwash sink drain line. Provide an air gap of at least 1 inch between the drain line and the top rim of the floor sink.

2. Observed a leak from the prep sink faucet when turned on.
3. Observed a spray leak from the plumbing underneath the dish machine.
Repair and maintain all plumbing fixtures fully operative, clean and in good repair so as to prevent potential contamination of food and food contact surface equipment.

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 numerous recyclable containers stored uncovered outside the back of the facility. All trash and recyclables shall be kept in non-absorbent, durable, leakproof, and rodentproof containers and maintained to minimize odor and insect development by covering with close-fitting lids or placement in a sealed disposable bag.

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

1

Inspector Comments: 1. Observed a cell phone and speaker stored on clean dishes at the cooks line. Store all personal items in lockers or other approved designated area.

2. Observed an opened glass bottle of water store on the table at the juice dispensers.
All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

3. Observed a rack filled with dishes and other utensils stored outside in the back of the facility.
Store equipment inside facility or remove from the outside. Maintain premises in good condition.

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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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: NOTE: Observed one out of county food handler card and one employee was missing his food handler card. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (80=B). A reinspection will be set for one week 9/15/22. Ensure violations listed on this report are corrected by this date in order to be re-scored. "A" card removed and "B" card posted. "B" card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions, contact Emily Piehl at 951-358-5172.

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.

Cinthia
Person in Charge
09/12/2022

Emily Piehl
Environmental Health Specialist
09/12/2022

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
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