



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>La Serena Villas</b>			DATE 5/12/2021	TIME IN 11:30 AM	TIME OUT 1:30 PM
ADDRESS 339 S Belardo Rd, Palm Springs, CA 92262			FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER			EMAIL info@laserenavillas.com		<b>Major Violations</b> 1
PERMIT # PR0072764	EXPIRATION DATE 04/30/2021	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (760)832-8044	PE 2620
		DISTRICT 0021	INSPECTOR NAME Shanna Sidwell		<b>Points Deducted</b> 22

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



○ 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 Aric Ianni ServSafe 12/9/21.			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	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A		4	2
200ppm quaternary ammonia, 50ppm chlorine dishwasher / 101F					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		N/A		4	2
WATER / HOT WATER					
In		21. Hot and cold water available Water Temperature 111F- 3-compartment sink. >120F- prep sink*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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**1. FOOD SAFETY CERTIFICATION**

**POINTS**  
**0**

**Inspector Comments:** Note: The general manager stated that the food manager listed recently left the facility and no longer works there. She stated that the new food manager is in the process of obtaining a food managers certificate. Ensure that the new food manager obtains a valid food managers certificate within 60 days of employment. Provide a copy of the new food managers certificate to this Department once obtained. A copy of the certificate may be emailed to [ssidwell@rivco.org](mailto:ssidwell@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)

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

**POINTS**  
**2**

**Inspector Comments:** Observed the following:  
 - Hand washing station adjacent to the automatic dishwasher lacking soap at the time of the inspection. An employee immediately provided soap in the wall mounted dispenser and corrected this violation on-site.  
 - Hand washing sinks in the downstairs and upstairs bar were observed to be used as a dump sinks. The sinks were also observed to be lacking paper towels in an approved dispenser.  
 - Observed the upstairs hand washing sink to be obstructed by a push cart containing glass wares.  
 Ensure all hand washing sinks are exclusively used for hand washing. Ensure that each hand washing sink is maintained fully stocked with soap and paper towels in an approved dispenser, and are maintained unobstructed and readily accessible for use at all times.

**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**

**POINTS**  
**2**

**Inspector Comments:** observed watermelon juice made from fresh cut watermelon improperly stored outside of temperature control at the bar area. The juice was observed with an internal temperature measuring 53F. The bar tender stated that the watermelon juice had been taken out of temperature control less than an hour prior. The watermelon juice was placed into an ice bath for rapid cooling. Ensure all potentially hazardous food items are maintained at an internal temperature of 41F or below.

**Violation Description:** Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

**13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:** No employee shall commit any act that may contaminate or adulterate food, food contact surfaces, or utensils. Observed the chef wipe a pair of tongs with a soiled wiping cloth, then continue to use the contaminated tongs to grab burger patties from a pan and place them on a bun to be served to the guests. The inspector educated the chef on-site and the manager voluntarily discarded the contaminated burger patties.

**Violation Description:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)



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**14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED**

**POINTS**  
**2**

**Inspector Comments:** -Observed the automatic dishwasher adjacent to the 3-compartment sink to be dispensing 0ppm chlorine sanitizer at the time of the inspection. The inspector did not observe the automatic dishwasher in use. Management was able to call the dishwasher servicing company and have the automatic dishwasher repaired prior to the end of the inspection. The automatic dishwasher was re-inspected and observed to be dispensing chlorine sanitizer at a concentration of 50ppm. Ensure that the automatic dishwasher is maintained in good repair at all times.

- Observed wiping clothes stored in a sanitizer bucket at 0ppm quaternary ammonia sanitizer at the food prep area across from the dish washing station. An employee immediately replaced the sanitizer in the bucket with quaternary ammonia sanitizer at the proper concentration. Ensure all wiping cloths used to wipe down equipment and prep surfaces are properly stored in sanitizer at the proper concentration. The proper sanitizing concentration for quaternary ammonia sanitizer is 200ppm.

- Observed this facility to be lacking the proper testing strips necessary for testing the concentration of the quaternary ammonia dispensed at the 3-compartment ware washing sink. The inspector provided the dish washing employee with a small sample of testing strips at the time of the inspection. Obtain the proper sanitizing testing strips and maintain them on-site and readily available for use at all times.

**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)

**19. WRITTEN DISCLOSURE AND REMINDER STATEMENTS PROVIDED**

**POINTS**  
**1**

**Inspector Comments:** Observed this facility to be offering beef cooked to customer preference. When a facility serves raw or undercooked animal products, a DISCLOSURE and a REMINDER shall be provided in such a way that all customers are likely to view them.

1. A "DISCLOSURE" is a written statement or symbol, such as an asterisks (\*), indicating which food(s) is/are served raw or undercooked.
2. A "REMINDER" is a statement which indicates that consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have certain medical conditions or a statement that such food safety information is available upon request.

Provide a proper consumer advisory for menu items that may be serve raw or undercooked.

**Violation Description:** When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming these foods. (114012, 114093)

**21. HOT AND COLD WATER AVAILABLE**

**POINTS**  
**2**

**Inspector Comments:** Observed the 3-compartment ware washing sink to be dispensing water at a maximum temperature of 111F. Repair the sink so that it dispenses hot water at the required minimum temperature of 120F.

**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)

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

**POINTS**  
**2**

**Inspector Comments:** All food preparation and food and equipment storage areas shall be maintained free of rodents and insects. Observed several live ants crawling along the wall above a prep table in the back prep room. Take all necessary approved action to eliminate the ants from the facility.

**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)

**28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION**

**POINTS**  
**2**

**Inspector Comments:** -Observed a clear plastic cup used as a scoop/ladle in a pitcher of lime juice at the upstairs bar area. Discontinue using cups as a scoop/ladle. Ensure only utensils with a designated handle are used.

-Observed several uncovered jars of fresh fruit and vegetables used to garnish beverages at the downstairs opened bar area. Ensure all food items are properly covered with a tight fitting lid so as to be protected from potential contamination.

**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))



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**30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

**POINTS**  
**1**

**Inspector Comments:** All poisonous or toxic substances shall be properly labeled. Observed an unlabeled spray bottle stored on the bottom shelf of the prep table in the back prep room. An employee stated that the spray bottle contained a bleach solution for cleaning. Properly label the spray bottle with its correct contents and ensure that it is stored in an approved manner that prevents contamination of food and food contact surfaces.

**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)

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

**POINTS**  
**1**

**Inspector Comments:** -Observed the bar gun drip tray adjacent to the ice bin at the upstairs bar to be lacking an approved drain line. Install an approved drain line from the drip tray that empties into an approved floor sink.  
 - Observed the hand washing sink in the back prep room and adjacent to the dish washing area to be lacking caulking around the sink. Install an approved waterproof caulking around the hand washing sinks.  
 -Observed the automatic dishwasher to be supported by unsealed wooden blocks. Discontinue using wooden blocks as a support for the automatic dishwasher. Use only equipment that is smooth, easily, cleanable and nonabsorbent.

**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:** Observed the following equipment in need of cleaning:  
 - Grease collection vents above the kitchen cooks line.  
 - Bar gun drip tray in the upstairs bar 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, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

**37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE**

**POINTS**  
**1**

**Inspector Comments:** -Pressurized cylinders must be securely fastened to a rigid structure. Properly secure the pressurized cylinders stored in the back prep room.  
 - Observed cooking utensils stored in a container of standing water at the cooks line. Storing utensils in standing water is not approved. Utensils may be stored in a container of hot water that is constantly maintained at 135F on the grill or stove, stored dry, stored in an approved dipper well where the water is continually exchanged, or stored inside of the container of the food product the utensil is being used for.  
 - Observed several soiled wiping cloths sitting along the prep surfaces throughout the facility. All soiled wiping cloths must be properly stored in a sanitizer solution at the proper concentration between each use, unless used only once and discarded in the trash or in a collection bin for future laundering.

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

**39. THERMOMETERS PROVIDED AND ACCURATE**

**POINTS**  
**1**

**Inspector Comments:** An accurate, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available. Observed this facility to be lacking a probe thermometer. Ensure that an accurate, metal probe thermometer is maintained on site and readily available for use at all times.

**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)

**84. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES**

**POINTS**  
**0**

**Inspector Comments:** Observed in compliance with Industry Guidance.



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**Overall Inspection Comments**

This routine inspection was conducted in conjunction with a food borne illness investigation CO0078960.

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (78=C). A re-inspection will be set for one week (05/19/21). Ensure violations listed on this report are corrected by this date in order to be re-scored. "C" card posted. "A" card removed. "C" card must remain posted until removed by an employee of this department. Contact Shanna Sidwell with any questions at (760) 320 - 1048

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

**Signature**

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Laura Slipak  
Person in Charge  
05/12/2021

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Shanna Sidwell  
Environmental Health Specialist  
05/12/2021

## 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."

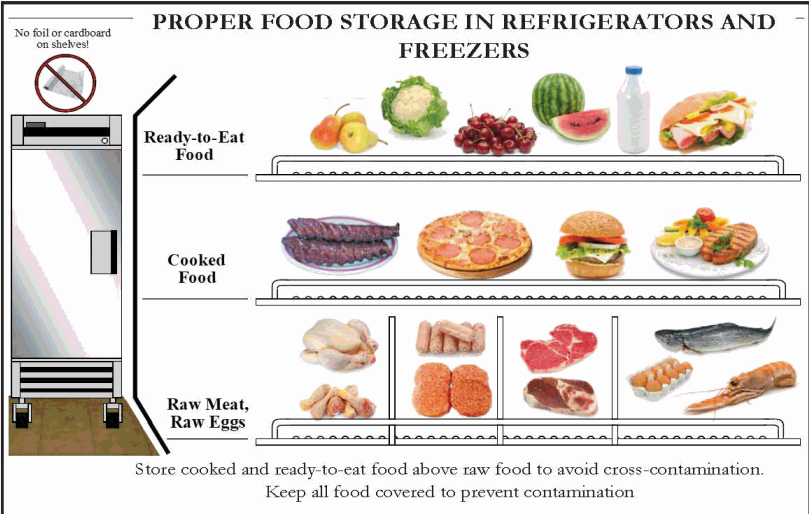
A food facility may be closed for any of the following reasons:

- 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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