



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

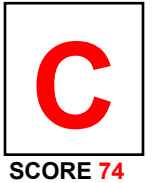
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Cook On Thai</b>				DATE 7/14/2020		TIME IN 2:00 PM		TIME OUT 4:45 PM	
ADDRESS 1185 Magnolia Ave Ste.A, Corona, CA 92879				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Marie Pritchett				EMAIL info@cookonthai.com				Major Violations 2	
PERMIT # PR0068826	EXPIRATION DATE 10/31/2023	SERVICE Routine inspection	REINSPECTION DATE 11/14/2020	FACILITY PHONE # (951)268-6373	PE 3620	DISTRICT 0053	INSPECTOR NAME Sarah Miller	Points Deducted 26	

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			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
		Chlorine; 100ppm /			

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			2
In	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
In	N/A	18. Compliance with variance, specialized process, and HACCP plan			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	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
In		21. Hot and cold water available		4	2
		Water Temperature 120°F			
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		1
55. Impound		1



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-------------------------------	-------------------	-----------------------

1. FOOD SAFETY CERTIFICATION

POINTS

2

**Inspector Comments:** Facility was unable to provide a Food Manager Certificate. A valid Food Manager Certificate must be obtained within 60 days. This is a repeated violation. Future noncompliance may result in legal action taken.

**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)

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

**Inspector Comments:** Observed employee eating next to the kitchen stove. An employee shall eat, drink, or use any form of tobacco only in designated areas where contamination of nonprepackaged food; clean equipment, utensils, and linens; unwrapped single-use articles; or other items needing protection cannot result. Employees must discontinue eating in food prep areas. Violation was corrected on site.

**Violation Description:** No employees shall eat, drink, or smoke in any work area. (113977)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:**

Observed the following:

A) All handwash stations without paper towels. Ensure all handwash sinks are equipped with paper towels in approved dispensers at all times. The person in charge was able to locate a roll of paper towels in the back of the facility to use until she can order more paper towels.

B) Front handwash sink used as a dump sink. Handwash sinks shall only be used for handwashing.

C) Front handwash sink blocked with soiled linens. Ensure handwash sinks are accessible 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))



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FACILITY NAME  
Cook On Thai

DATE  
7/14/2020

PERMIT #  
PR0068826

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following:

A) Prep cooler unable to maintain potentially hazardous food at 41 degrees Fahrenheit or below. Observed cooked noodles with tuna at 63-54 degrees Fahrenheit. Person in charge had stated the noodles had been placed in prep table two hours prior. Additionally observed sliced tomatoes at 61 degrees Fahrenheit, that had been placed in table 1 hour prior, according to the person in charge. Both noodles and tomatoes were immediately relocated to the reach-in cooler for rapid cooling. This unit has been impounded. Impound tag has been placed. This unit may not be used for any foods until a member of this department can verify the unit is functioning properly.

B) Small black reach-in cooler near the front registers unable to maintain potentially hazardous food at 41 degrees Fahrenheit or below. Containers of salsa that are prepared at the facility (using tomatoes) were observed in the cooler at 70 degrees Fahrenheit. The person in charge had stated that the salsa had been placed in cooler since this morning. All containers of salsa (approximately 3 cups) were voluntarily discarded by the person in charge. Unit has been impounded. Impound tag has been placed at this time. Do not use this cooler for any potentially hazardous food.

C) Blanched cabbage, carrots, and broccoli observed in a container near the stove measuring approximately 110 to 120 degrees Fahrenheit. Ensure blanched vegetables are under time or temperature control as they are potentially hazardous food. Maintain blanched vegetables at 135 degrees Fahrenheit or above or 41 degrees Fahrenheit or below. Time as a public health control may also be used for the blanched vegetables. Education was provided at the time of inspection. Paperwork for time as a public health control was provided.

D) Cooked chicken at the hot holding unit across from the stove measuring 108F-130F. Ensure all hot potentially hazardous food is maintained at 135F or above. The person in charge stated the chicken had been placed there approximately 20 minutes prior. The person in charge was instructed to take all necessary approved action to hot hold the chicken at 135F.

E) Observed a container of cooked Boba stored near the soda syrup boxes measuring 99° Fahrenheit. An employee had stated the Boba had been placed there one hour prior. Ensure all potentially hazardous foods are maintained under time or temperature control. Education was provided at the time of inspection. Time as a public health control paperwork was provided at this time.

**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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed the following :

A) One live cockroach crawling across the prep table adjacent from the stove. Observed another live cockroach in the floor sink below the soda syrup boxes. Observed multiple dead cockroaches throughout the facility on the floor. Multiple life stages of cockroaches were observed. Facility has been closed due to presence of live cockroaches in the facility and in food prep areas. "Facility closed" signs have been posted and facility must remain closed until a member of this department can conduct a reinspection. Contact a approved Pest Control service to schedule treatment for the facility. Ensure all floors, including the floor behind the customer seating area, are cleaned and maintained clean to facilitate pest identification. Continue to regularly clean floors throughout the kitchen to minimize vermin attraction. Note: According to the person in charge, the facility is not regularly serviced by a pest control company.

B) Several flies present in the kitchen. Take all necessary approved action to eliminate the flies 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 the following:

A) Several raw foods stored above Ready-to-Eat foods in the reach-in freezer and reach-in cooler. Ensure raw meat and raw shell eggs are relocated such that they are separate and away from Ready-to-Eat food.

B) Observed container of ketchup packets stored approximately 1 1/2 feet away from the mop sink. Relocate condiments to a higher shelf, or ensure mop sink is equipped with a splash guard to prevent possible 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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FACILITY NAME Cook On Thai	DATE 7/14/2020	PERMIT # PR0068826
-------------------------------	-------------------	-----------------------

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

**Inspector Comments:**

Observed several unlabeled spray bottles throughout the facility. Ensure all spray bottles are labeled in an approved manner.

**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 following:

A) Unapproved Cuckoo food warmer stored to the right of the stove used for hot holding soup. Remove warmer from the facility as it is not approved. Ensure no domestic equipment is present in the food facility.

B) Observed cardboard used to line shelves in the reach-in cooler. Discontinue this practice as cardboard is not approved for use for lining shelves. Replace with a smooth, easily cleanable liner if necessary.

C) Observed raw wood cabinets underneath the soda machine. Ensure all raw wood is sealed in an approved manner such that the surface is smooth and easily cleanable.

**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:

A) The air vent to the self-service soda machine with an accumulation of dust. Ensure vent is cleaned in an approved manner.

B) Observed food peeler and plates stored away with food debris. Ensure all utensils and dishes are properly washed, rinsed, and sanitized before placed away for storage. The person in charge was instructed to wash, rinse, and sanitize all soiled utensils and equipment in the "clean" storage 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:** Observed rice scoops stored in a container of water at 54 degrees Fahrenheit next to the containers of cooked rice. Ensure utensils are stored in an approved manner. Education was provided at the time of inspection. Discontinue storing in-use utensils in standing water below 135F.

**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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

**Inspector Comments:** Observed multiple wet soiled wiping cloths throughout the facility on counters and prep tables. Wiping cloths shall be stored either clean and dry, or fully submerged in a sanitizer solution with the appropriate concentration (100 ppm if using chlorine).

**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))



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FACILITY NAME  
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DATE  
7/14/2020

PERMIT #  
PR0068826

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

**Inspector Comments:** Observed dumpster lids left open, and refuse scattered around dumpster area. Ensure dumpster lids are maintained closed when not in use, and ensure all refuse is relocated into the dumpsters.

**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:** Observed multiple personal items throughout the facility. Items included bottles of medicine stored above food in the dry storage area, medicine stored inside of the reach-in cooler, and cell phones throughout the facility on counters and/or prep areas. Store all personal items in lockers or other approved designated area.

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

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

0

**Inspector Comments:** Observed floor beneath Boba/drink powder soiled. Ensure floors are cleaned and maintained cleaned throughout the facility.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

**Inspector Comments:** Observed missing food handler cards. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. Ensure employees obtain food handler cards within one week.

**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:** See violation #7 for further details.

**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:** See violation #7 for further details.

**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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FACILITY NAME Cook On Thai	DATE 7/14/2020	PERMIT # PR0068826
-------------------------------	-------------------	-----------------------

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

**Inspector Comments:** Observed not in compliance with Industry Guidance for COVID-19. One employee was observed not wearing a face mask. Education provided.

Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (74 = C). A reinspection will be set for one week (7/21/2020). 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 Sarah Miller with any questions at (951) 273-9140 and/or sarmiller@rivco.org.

Due to multiple live and dead cockroaches throughout the facility, the facility has been closed. "Facility Closed" signs have been posted at this time. The facility may not open until a member of this department conducts a follow-up inspection and verifies the violation has been corrected. See violation #23 for further details.

**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

Jenny Kim  
Person in Charge

07/14/2020

Sarah Miller  
Environmental Health Specialist

07/14/2020



## 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

<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!



## 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