



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Wok Around				DATE 9/7/2022		TIME IN 10:45 AM		TIME OUT 12:15 PM	
ADDRESS 81599 Hwy 111, Indio, CA 92201				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Finetrade Group Inc				EMAIL john123email@yahoo.com				Major Violations 0	
PERMIT # PR0036817	EXPIRATION DATE 02/28/2023	SERVICE Routine inspection	REINSPECTION DATE 1/07/2023	FACILITY PHONE # (760)342-9055	PE 3620	DISTRICT 0038	INSPECTOR NAME Khrysta Green		Points Deducted 17

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 83

☒ 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"/> In	N/A	1. Food safety certification SS, Zhong Wen Liang, exp. 12/2023			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	7. Proper hot and cold holding temperatures	4	<input checked="" type="radio"/> 2
In	N/O	<input checked="" type="radio"/> N/A	8. Time as a public health control; procedures and records	4	2
In	<input checked="" type="radio"/> N/O	N/A	9. Proper cooling methods	4	2
In	<input checked="" type="radio"/> N/O	N/A	10. Proper cooking time and temperature	4	2
In	<input checked="" type="radio"/> N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
In	<input checked="" type="radio"/> N/O	N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized 100 ppm chlorine, manual /	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
In	N/O	<input checked="" type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2
In	N/O	<input checked="" type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
In	<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
In	<input checked="" type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	<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"/> In		21. Hot and cold water available Water Temperature 120°F		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	<input checked="" type="radio"/> 2
<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, used		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 1

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		<input checked="" type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		<input checked="" type="radio"/> 1
37. Equipment, utensils, and linens: storage and use		<input checked="" type="radio"/> 1
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		<input checked="" type="radio"/> 1
46. Floors, walls, and ceilings: clean		<input checked="" type="radio"/> 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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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Instructed the person in charge that potentially hazardous foods shall be held at or below 41°F or at or above 135°F at all times. Observed the sweet and sour pork dish at 133 F degrees on the front steam table. Per person in charge, it had been stored there for approximately 45 minutes. Instructed the person in charge to re-heat the food item to 165 F degrees, before returning the food item to the steam table to hot hold it at 135 F degrees. Corrected on site.

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

POINTS

2

Inspector Comments: Observed one live cockroach on the floor underneath the flat top grill on the front cook line. Observed no other roaches (live or dead) throughout facility at time of inspection. Person in charge stated the facility was treated by a pest control service once per month. Person in charge was not able to produce receipt of most recent pest control at time of inspection. Instructed person in charge to submit the latest pest control report to this department via email. Pest control report receipt still pending. Treat facility with an approved pest control agency immediately, then again in two weeks, then maintain with monthly pest control after that. Cover floor sinks during closing, eliminate hiding spots by sealing holes and gaps throughout facility, and eliminate grease and sugar build-up throughout facility to mitigate presence of vermin into the facility. Ensure facility is treated for roaches and receipt is sent to this department by 9/7/22.

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)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments: Surveyed the person in charge about testing the sanitizer solution inside a sanitizer wiping cloth bucket on the counter space near the front rice cookers. Person in charge was not able to disclose the proper sanitizer solution of the chlorine sanitizer. Instructed the person in charge of the proper sanitizer concentration needed for adequate sanitizing practices (at least 100 ppm chlorine). All food employees shall have adequate knowledge of their assigned duties, and be able to demonstrate appropriate food safety principals.

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: Ensure foods stored inside coolers, and also near the drive-thru window and near the front cook line area are covered with a secure, tight fitting lid when not in use to prevent contamination. Observed the following:

- A metal bowl of uncovered noodles stored inside the walk-in cooler
- A large plastic bin of uncovered broccoli to be stored on a metal rack near the front cook line area
- A large plastic bin of uncooked cabbage stored near the drive-thru window to not be completely closed due to overflow of food product inside the bin

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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: Discontinue using boric acid pest control powder on the floors around the facility.

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)



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33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

Inspector Comments: Ensure all food containers are labeled around the facility. Observed food containers around the facility to be unlabeled.

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed the following:

- Replace torn gasket at the walk-in freezer
- Resurface or replace pitted cutting board adjacent to the back food prep counter near the 3-compartment sink
- Repair the leak underneath the front self-service soda machine
- Discontinue use of milk crates around the facility
- Discontinue use of cardboard liners on metal rack adjacent to the front cook line
- Discontinue use of metal bowls for scooping of broccoli at the front cook line. Use approved scoop with a handle for scooping purposes

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: Clean the following:

- Eliminate heavy grease accumulation from inside and underneath the wok cooking unit on the front and back cook lines
- Clean out the food spillage from the microwave on the counter space adjacent to the drive-thru window
- Clean the dust and trash debris from the counter space adjacent to the drive-thru window
- Clean trash debris from the turquoise tray on top of the microwave near the drive-thru window
- Food build-up from all metal food storage racks around the facility
- Clean grease accumulation from the sides of the fryers
- Eliminate food build-up from exterior of food product containers around the facility (inside walk-in cooler and large white bins around facility)
- Eliminate food debris from inside of rice cooker equipment stored near the back cook line area
- Clean debris from cabinet space underneath the front self-service soda dispenser

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 the following:

- Observed CO2 tanks to not be secured. Pressurized cylinders must be securely fastened to a rigid structure.
- Discontinue storing scoops inside food product containers with handle touching the food product. Store scoops with handles out of food product to prevent contamination.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

Inspector Comments: Note: All areas shall have sufficient ventilation. Ensure adequate ventilation is provided in the back cook line area. Observed ventilation to be insufficient at the back cook line area at time of inspection.

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



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed the sanitizing solution in one of the wash cloth buckets near the back food prep table at 0 ppm chlorine. Ensure that the sanitizing solution inside all wash cloth buckets is maintained at at least 100 ppm chlorine at all times for adequate sanitizing practices.

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))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed 1 personal drinks stored on the back food prep table, across from the 3-compartment sink. Discontinue this practice and ensure that all personal drinks are maintained in lockers or in other approved designated areas.

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

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

POINTS

1

Inspector Comments: Observed the following:
- Repair warped metal base cove at the front food assembly line
- Reseal deteriorating sealant around the facility in an approved manner

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: Clean the following:
- Eliminate clutter from the floor (corner) near the reach-in cooler across from the front flat top grill on the front cook line
- Eliminate grease accumulation from the floor underneath the wok cooking equipment at the front and back cook line areas
- Eliminate grease from base cove tile area at the front cook line
- Clean grease from walls behind the front wok cooking cook line equipment
- Clean boric acid pest control powder from the floors around the facility
- Clean dirty walls behind the microwave near the drive-thru window
- Clean food debris from all floor sinks around the facility
- Clean dust, grease and food debris accumulation from all floor corners around the facility
- Clean dust, grease and food debris accumulation floors underneath racks in the dry storage area
- Clean trash debris and food spillage from floors inside the walk-in freezer
- Clean food and trash debris from floors underneath racks inside the walk-in cooler
- Clean grease from floor underneath the 3-compartment sink
- Clean walls underneath the 3-compartment sink
- Clean base cove tiles underneath cooking equipment the back wok cooking cook line
- Eliminate dirt from the door frame at the mop sink
- Clean dirt from the storage closet door at the dry storage area
- Clean dust debris from the back ceiling tiles near the drive-thru window
- Clean heavily soiled ceiling tiles at the front cook line area
- Clean dirt from wall at the back hand washing sink
- Clean heavy dirt accumulation from light switches near the front rice cookers
- Clean dust and grime debris inside and surrounding the mop sink inside the mop sink closet

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

Overall Inspection Comments

This facility has failed to meet the minimum requirements of the California Health and Safety Code (83=B). Due to the repeated failed inspections within a two-year period an Administrative Hearing will be held at: 47950 Arabia St., Ste A, Indio, CA 92201. We will reach out to you with the date and time for the hearing within 2 business days. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact Khrysta Green with any questions at 760-863-8287 or KhGreen@rivco.org. Any additional re-inspections following any follow-up inspections will result in an incurred re-inspection fee of \$199 or the current county hourly rate.



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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.

Wen Lin
Person in Charge
09/07/2022

Khrysta Green
Environmental Health Specialist
09/07/2022

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

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