



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Ideku Sushi				DATE 6/27/2022		TIME IN 11:30 AM		TIME OUT 2:15 PM	
ADDRESS 25282 Madison Ave Ste #105, Murrieta, CA 92562				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Ideku Mongolian Grill LLC				EMAIL idekugrill@gmail.com				Major Violations 2	
PERMIT # PR0018107	EXPIRATION DATE 11/30/2022	SERVICE Routine inspection	REINSPECTION DATE 7/05/2022	FACILITY PHONE # (626)487-5288	PE 3620	DISTRICT 0046	INSPECTOR NAME Kristen Burnham		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			2	
		Virro Sangian, ServSafe, 4-27-24				
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						
<input checked="" type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	2
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/> In	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	+	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT	
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2	
<input checked="" type="radio"/> In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="radio"/> In		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY						
<input checked="" type="radio"/> In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
<input checked="" type="radio"/> In		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		4	2
			Water Temperature °F			
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="radio"/> In			23. No rodents, insects, birds, or animals		4	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		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		1
28. Food separated and protected from contamination		2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, used		1
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified		1
32. Consumer self-service		1
33. Food properly labeled; honestly presented; menu labeling		1

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		1
37. Equipment, utensils, and linens: storage and use		1
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		1
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair		1
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Premises; personal item storage and cleaning item storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		1
47. No unapproved private homes / living or sleeping quarters		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler certifications available, current, and complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

--The hand sink at the cook line is blocked by the rice cooker. The sushi station hand sink was blocked by a rolling cart. Move the rice cooker to be back under the exhaust hood. Move the rolling cart away from the sushi station hand sink. Keep access to the hand sinks clear.

--The sushi station hand sink has only a small trickle of water. The handles appear to be incorrectly installed. When turning the handles, they hit the main faucet and cannot be turned any further to get more water flow. Adjust the sink as needed to restore standard water flow.

--Repair the paper towel dispenser at the cookline hand sink. Towels could not be obtained from the dispenser.

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

--The tall, single door True refrigerator near the cookline was observed to be holding foods at 49-51 °F, including shrimp for tempura, pot stickers, Tanota Takoyaki (wheat cake with octopus) and a bowl of crab. The chef stated these items had all been brought from the walk-in refrigerator within the previous hour. The foods were moved back to the walk-in refrigerator.

The True refrigerator was placed under impound. Repair the unit to hold food at 41 °F or below. Do not place foods back into this unit until an inspector has removed the red impound tag.

--Sliced cooked pork was observed at the steam table. One section was above the sauce. This section was 99-115 °F. All pork within the sauce was well over 135 °F. The chef stated the pork had been reheated less than an hour earlier. The cooler section of the pork was moved to the stove for reheating.

Keep the pork in the sauce and/or add a lid to retain heat. Use the probe thermometer to verify that all the meat is being held at 135 °F or above.

--A hunk of cooked beef was observed in a zip-top bag at the cookline refrigerator. It was in the top section and the lid was open. A blank spot was present next to the container of beef. The chef filled this spot with a plastic food container. This refrigerator appears to be working fine; the motor needs dusting but otherwise it appears to be holding at 41 °F.

Keep all the insert sections filled with a container: blank spots can easily let cold air escape. The beef was moved to a different refrigerator for rapid cooling to 41 °F 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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

--An employee was observed washing utensils at the food prep sink. Utensils from the sushi bar had been brought to the food prep sink. Stainless steel scrubber and a pan of dish soap was present and the employee began washing the items. The employee was directed to stop and relocate the utensil, scrubber and soap to the 3-compartment sink.

Wash and sanitize the prep sink. Ensure that this sink is used for food preparation purposes only.

--An employee was observed rinsing soapy utensils at the 3-compartment sink then placing them onto the drainboard. No sanitizer was set up. The employee incorrectly described 3-compartment sink set up by stating that water goes in the left basin, then soapy water in the middle, then sanitizer in the right basin.

The employee was directed to set up the sink properly: soapy warm water in the left basin, clean rinse water in the middle, and chlorine sanitizer of at least 100 ppm in the right basin. The employee complied and properly set up the sink.

----Be advised the improperly setting up the 3-compartment sink, failing to sanitize utensils, placing food in the 3-compartment sink, or washing utensils in the food preparation sink will each result in potential citation of \$100 the next time they are observed.

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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27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

Inspector Comments:

--Three zip-top bags of raw chicken were observed in a basin of the 3- compartment sink thawing. The chicken was still frozen and staff were directed to move it to a refrigerator or to put it under cold running water at the food prep sink. The employee placed the chicken into the cookline refrigerator. The chicken was observed to now be over edamame and sauce. The refrigerator was reorganized so the chicken was on the bottom shelf.

Frozen foods must be thawed in a refrigerator, in the microwave, or in the prep sink under cold running water. Discontinue using the 3-compartment sink for food preparation. Observation of food in the 3-compartment sink in the future will result in further legal action, including citations that start with \$100 fines.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

--Two zip-top bags of cooked chicken were observed at the 3- compartment sink. One bag was on the drainboard. The other bag was in the sink basin close to bags of frozen raw chicken. The bags of raw chicken did not appear to have touched the bag of cooked chicken. The cooked chicken was still over 135 °F. The cooked chicken was moved to the walk-in refrigerator for rapid cooling.

Discontinue placing cooling foods in the 3- compartment sink even for a short time. Discontinue placing cooked foods near raw meats. More care must be used to reduce the risk of food contamination: keep foods out of the warewashing sink and keep raw meat separate from cooked foods.

--Cover the container of cooked, sliced pork in the walk-in refrigerator.

--Raw eggs were observed above soda and portioned containers of sauces in the walk-in refrigerator. Organize the walk-in refrigerator so the eggs are below all ready-to-eat foods and beverages.

--Two containers of spices in dry storage are missing lids and missing labels. Provide tight fitting lids for these containers and label them as to the contents.

--Boxes of shrimp and chicken were observed on the floor of the walk-in freezer. Move these boxes onto approved shelving. Foods must be stored at least 6 inches above the floor.

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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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

- Replace the heavily rusted shelving racks in the walk-in refrigerator.
- Remove the rust from the walls and ceiling of the walk-in refrigerator.
- Move the gas-powered rice cooker under the exhaust hood. Move the deep fryer so it is under a fire suppression nozzle. Move the sushi toaster oven off the shelving rack; there is a cloth towel located directly above the toaster oven. Be advised that these violations will also be referred to Murrieta Fire Department for review.
- Remove the unused soda machine. The sushi toaster oven can be moved to this counter once the soda machine is gone.
- Remove the household grade blenders, including the two Ninja blenders and the Duralast blender. Appliances must be commercial grade and NSF-approved (or equivalent).
- Remove the cardboard from under the large bins of flour and cornstarch. Plastic or metal can be used instead if needed. Cardboard may not be used as liner.
- Remove the black bookcase currently in the sushi bar station. Only approved shelving units can be used in food preparation areas.
- A container holding a cloth towel and three black ladles is present by the fried onions. Move the cloth towel out of this container. Cloth towels may not be used as liners in containers. A paper towel may be used instead.
- Remove all the cloth towels from the sushi bar refrigerator. If water is building up in the refrigerator, then have the refrigerator repaired to eliminate the source of the water.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

- The following require further cleaning:
- handles on the walk-in refrigerator and walk-in freezer doors
 - mop bucket
 - dishwasher rack located above the food prep sink (discard rack if it cannot be cleaned)
 - large food container buckets: remove the original old stickers and sticker glue
 - motor area of cookline refrigerator (heavy dust build-up present)
 - light switch for the walk-in freezer
 - restroom door
 - sprinkler and walls by the water heater (dust build up)
 - surge protector at sushi station (grimy)
 - inside the lower section of the deep fryer
 - rack holding the toaster oven at the sushi bar

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments:

- Replace the flexible drainage hose at the ice maker with PVC. Flex line is not permitted for drainage.
- Repair the prep sink faucet. The faucet is dribbling a large amount of water from the faucet base.

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)



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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

--A cell phone was observed on the cutting board of the cookline refrigerator. Another cell phone was on the sushi station prep table by the seaweed sheets and sauces.

--Move the apron off the utensil storage rack. Keep clothing items, including aprons, separate from food and utensil storage.

--Move the surge protector used to charge cell phones off the sushi station prep table.

--Remove the cardboard box used for long-term storage of salt and pepper shakers. Using plastic boxes for long term storage is permitted.

--Remove the pair of burned tongs observed at the sushi station.

--Replace the glass sliding door at the sushi bar display case. One of the doors is currently broken; it has been repaired with tape.

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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments:

Note:

--Over 10 expired food handler cards were observed in the frame. Remove the cards belonging to former employees. Ensure the current employees have print-outs of their Riverside COunty food handler cards within the frame.

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

A complaint investigation was conducted in conjunction with this routine inspection. Details can be found in complaint report CO0083451. Contact this Department for further information.

This facility did not meet the minimum required health standards as set forth in the California Retail Food Code at this routine inspection. The facility has been downgraded to the grade of "B." Be advised that obstruction or removal of the "B" card will result in the legal action of a \$100 citation being issued. A re-inspection has been scheduled for 7/5/22.

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.



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Signature

Signature not captured due to
COVID 19 pandemic.

Virro Sangian
Person in Charge
06/27/2022

Kristen Burnham
Environmental Health Specialist
06/27/2022

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

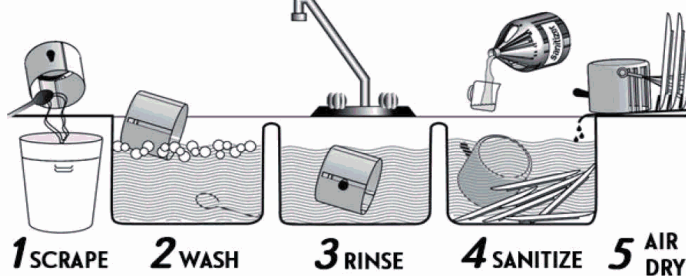
Cooked
Food

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