



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Miss Donuts</b>				DATE 9/9/2019	TIME IN 10:45 AM	TIME OUT 2:45 PM
ADDRESS 420 N McKinley St #109, Corona, CA 92879				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Meng Huot Hor				EMAIL Not Specified		Major Violations 2
PERMIT # PR0057339	EXPIRATION DATE 10/31/2019	SERVICE Routine inspection	REINSPECTION DATE 9/18/2019	FACILITY PHONE # (951)817-9105	PE 2620	DISTRICT 0054
INSPECTOR NAME Jillian Van Stockum					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"/>	N/A	1. Food safety certification Kimberly Mann - exp. 10/03/2023			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/>	N/O	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/>	N/O	8. Time as a public health control; procedures and records	+	4	2
<input checked="" type="radio"/>	N/O	9. Proper cooling methods	+	4	2
<input checked="" type="radio"/>	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/>	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/O	12. Returned and re-service of food			2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/>	N/O	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/>	N/O	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/>	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/>		18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/>		19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/>		20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
<input checked="" type="radio"/>		21. Hot and cold water available Water Temperature above 120 F°F		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/>		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/>	N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration of knowledge	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	1
28. Food separated and protected from contamination	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage containers identified	1
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	1

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

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



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

**POINTS**

**2**

**Inspector Comments:**

- 1) Observed the following regarding the employee handwash station:
  - a) encrusted black buildup along the caulking surrounding the sink basin and splash guard. Maintain the handwash stations clean at all times to prevent potential contamination.
  - b) the paper towel dispenser to be stored on top of cardboard boxes of packaged foods (NOTE: the boxes showed signs of water drippage on the exterior). Ensure paper towel dispenser is mounted in a manner so as to not contaminate food containers.
  
- 2) Observed the paper towels stored in an unsanitary manner outside of the dispenser in the employee restroom. Ensure paper towels are stored in a permanently mounted dispenser to prevent contamination.

**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))

**8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS**

⚠ CRITICAL ⚠

**POINTS**

**4**

**Inspector Comments:**

Observed cream cheese croissants measuring 72 F in the pastry display case. The PIC stated the facility uses time as a public health control and the croissants are to be removed from display at 12:59 p.m., four hours after cooking. The PIC stated the facility practice is to place the croissants into the cooler after they are removed from display. A small piece of cardboard was observed to be taped to the side of the display case with the time the croissants were baked and the removal time. The food items were not observed to be labeled and no written procedures are maintained on site.

After four hours, potentially hazardous foods using time as a public health control shall be DISCARDED. During this inspection at 1:30 p.m., the cream cheese croissants were observed to still be stored in the pastry display cooler. The PIC voluntarily discarded the food (See Item 54).

Time as a public health control document was provided and reviewed. Ensure the document is filled out. Maintain a copy of the document on site and provide a copy to this department no later than 09/16/2019. This is a chronically repeated violation. Future violations shall prohibit this facility from using time as a public health control as well as may result in further legal action and citation.

**Violation Description:** When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)

**9. PROPER COOLING METHODS**

⚠ CRITICAL ⚠

**POINTS**

**4**

**Inspector Comments:**

Measured a large pot of boba at 70 F. The PIC stated the boba was made approximately 7 hours earlier. The PIC voluntarily discarded the food (See Violation 54). All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer.

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

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

**POINTS**

**0**

**Inspector Comments:**

Observed numerous flies throughout the facility. Eliminate the activity of flies from the food facility by using only approved methods. Remove all evidence of activity and thoroughly clean and sanitize all affected surfaces. Maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

**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)



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

**POINTS**

0

**Inspector Comments:**

Observed the air curtain to be inoperable. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

**Violation Description:** Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

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

**POINTS**

0

**Inspector Comments:**

Observed unlabeled chemical spray bottles throughout the facility. Working containers used for storing chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

**31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

**POINTS**

0

**Inspector Comments:**

1) Observed food containers throughout the facility to not be labeled as well as the bulk bin of flour to be labeled "Devil's Food." Working containers used for storing food items shall be clearly and individually identified with the common name of the food product.

2) Observed deteriorated, opened bulk bags stored inside bulk bins. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

3) Observed containers of food items stored directly on the floor throughout the facility. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility.

4) Observed the freezer unit and ice cream scooping station to be in the customer area, next to the customer self-service coffee and condiment station. Discontinue storing the unit in the customer common area. Relocate the ice cream freezer unit into the approved food preparation area of the facility.

5) Observed numerous containers of food items to be stored without lids throughout the facility. Food shall be stored in approved, smooth, easily-cleanable containers with tight-fitting lids.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

**33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING**

**POINTS**

1

**Inspector Comments:**

Observed fresh-squeezed orange juice stored in unlabeled disposable cups in the customer-service beverage cooler. The PIC stated the orange juice is squeezed fresh daily and discarded at the end of the day. This is a repeat violation. Future violations will result in further legal actions and citation.

Packaged, fresh-squeezed juices must have a label on the container in a prominent, conspicuous location. The wording shall be:

**WARNING:** This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.

The warning statement must be set apart by a box and the word "warning" shall be capitalized and in bold text.

**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)



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

POINTS

1

**Inspector Comments:**

- 1) Observed soiled, unapproved milk crates used as shelving as well as for storage of food and non-food items as well as single-use containers reused for storage of food and equipment items throughout the facility. throughout the facility. Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)
- 2) Observed the following regarding unapproved equipment:
  - a) the exterior films on the side of the ice machine and on the top of the bulk bin lids to be soiled and peeling. Remove the films to provide surfaces which are smooth, non-absorbent, durable, and easily cleanable.
  - b) soiled cardboard used to line shelving as well as mounted as a splash guard on the shelving unit adjacent to the cooks line. Do not line the shelves with any materials which are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable.
  - c) soiled egg crates reused throughout the facility for storage of utensils and other items. Discontinue reusing egg crates. Discard the egg crates once all eggs have been removed from the crate.
  - d) deteriorated raw wood and bamboo utensils in use at the cooks line
  - e) raw wood used to elevate the prep table at the cooks line as well as raw wood shelving used to elevate bulk storage in the beverage dry storage area
  - f) deteriorated single-use boba straws used as covers of the donut filling injector tubesEquipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

**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:**

- 1) Observed encrusted buildup and debris on the shelving and sides of equipment throughout the facility. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
- 2) Observed encrusted buildup and residues inside the dispensing nozzles of the cappuccino machine. Ensure all nozzles are cleaned regularly.
- 3) Observed encrusted food debris in the cooler door gaskets of the sandwich prep cooler. Ensure gaskets are regularly cleaned.

**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)



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

**POINTS**

**1**

**Inspector Comments:**

1) Observed numerous containers of non-food items as well as equipment stored directly on the floor in an unorganized manner, preventing ability to easily access the floors for cleaning or visual inspections. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility. Organize items in a manner to allow ease of access for cleaning and regular visual inspections of the floor. Remove items not necessary to the operation of the facility.

2) Observed numerous utensils and equipment (i.e. rolling pins, dough cutters, sifters, etc.) stored inside the bulk flour storage bin labeled "Devil's Food" with the handles of the equipment stored directly in the food product. Ensure scoops are stored either inside the food containers in a manner where the handle is not in contact with the food or in a separate sanitary container. Clean scoops regularly.

3) Observed cooling racks laid across the food preparation sink and drainboard used as an additional equipment drying area (NOTE: a spatula was observed with the food contact portion hanging less than 6 inches above a soiled mop stored inside a mop bucket with dirty water). Ensure all utensils are warewashed, air dried, and stored in an approved, sanitary manner. Ensure all janitorial items are stored safely away from food and equipment preparation, washing, and storage.

4) Observed exposed fluorescent light tubes stored in the shelving brackets above bulk packaged food items in the rear storage area. Ensure the light tubes are stored in a manner to protect the tubes from breaking as well as to protect the food from contamination of broken glass.

5) Observed numerous equipment items stored in the employee restroom. Relocate equipment to an approved storage location inside the facility.

**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 wiping cloths stored on the counters and under equipment throughout the facility. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each use.

**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:**

1) Observed employee items (i.e. phones, chargers, etc.), medications/first aid items (i.e. vitamins, eye drops, etc.), and beverages (covered and uncovered) stored in the food preparation and storage areas throughout the facility. Ensure employees store all first aid/medical items, personal effects, including beverages and food items, in an approved location to prevent potential contamination.

2) Observed soiled brooms stored wedged between the large floor standing mixer and the adjacent cooler unit as well as the soiled dust bin to be stored inside the caster ring underneath the large floor standing mixer mixing bowl.

**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)

**54. VOLUNTARY CONDEMNATION**

**POINTS**

**0**

**Inspector Comments:**

The following was discarded into the trash:  
- 1 gal. cooked boba  
- 15 cream cheese croissants

**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.



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**Overall Inspection Comments**

A joint routine inspection was conducted this date with J. Sagastume, of this Department.

At this time, this facility has failed to meet the minimum standards of the California Health and Safety Code (83 = B). A reinspection to verify all violations listed have been corrected will be conducted in 1 week (09/18/1019). "A" card has been removed. "B" card posted and must remain posted until removed by someone from this Department. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@rivco.org.

**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**

Kim Mann  
Person in Charge  
09/09/2019

Jillian Van Stockum  
Environmental Health Specialist  
09/09/2019

## 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."

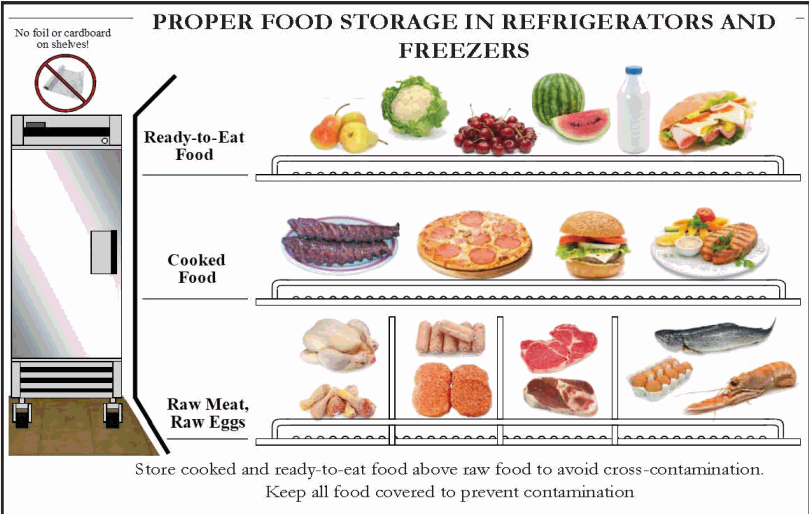
A food facility may be closed for any of the following reasons:

- 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

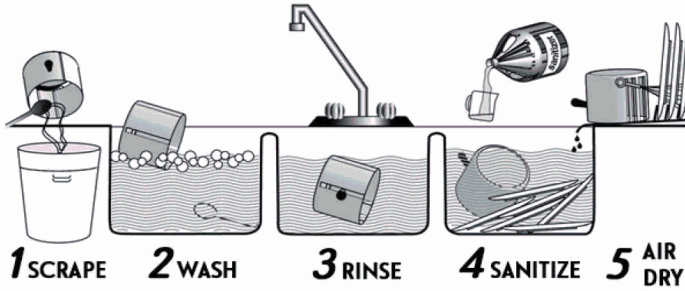
Cooked Food

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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