



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Taste The World-OOB				DATE 12/3/2021		TIME IN 11:00 AM		TIME OUT 1:00 PM	
ADDRESS 411 E Palm Canyon Dr, Palm Springs, CA 92264				FACILITY DESCRIPTION oob change ownership					
PERMIT HOLDER Jeff Wer				EMAIL tastearoundtheworld2@gmail.co				Major Violations 2	
PERMIT # PR0082164	EXPIRATION DATE 06/30/2022	SERVICE Routine inspection	REINSPECTION DATE 6/03/2022	FACILITY PHONE # (619)813-3744	PE 2621	DISTRICT 0022	INSPECTOR NAME Darrel Balancier	Points Deducted 20	

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 80

☒ 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	N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time and temperature		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination		4		2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
dishwasher at 50 ppm chlorine; 3 comp at 100 ppm chlorine / 133						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved sources			4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	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 138°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		
55. Impound		



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1. FOOD SAFETY CERTIFICATION

POINTS

0

Inspector Comments:

Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.
note: The owner stated restaurant opened on October 25, 2021. Therefore an approved Manager's Food Safety Certificate must be obtained by 12-25-21.

Ensure every other employee has an approved Riverside County Food handler card.
note: The owner could not find food handler cards at time of inspection.

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

Soap and paper towels (or drying device) shall be provided in approved dispensers.
- Stock the wall mounted paper towel dispenser inside the employee restroom.

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:

Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.
- Observed a bag of cooked chicken Shish Kabobs being stored at room temperature at the cookline table with an internal temperature of 98 F.
- Observed a bowl with cooked bean and cooked being stored on top of the inserts at the cookline refrigerator with an internal temperature of 54 F and 48 F.
- Observed a bag with cooked beef ribs being stored on top of the inserts at the cookline refrigerator with an internal temperature of 48 F.
- Observed inserts with skewed raw chicken and shrimp (not skewed) inside the table top cookline refrigerator at a temperature of 45 F.
Discontinue placing items on top of inserts and keep inserts with potentially hazardous foods covered.
note: The above items were all voluntarily discarded.
note: The ambient air temperature inside the cookline unit where the above food was being stored was observed at 39 F.

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

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage.
- Discontinue storing pita bread inside the cookline refrigerator in liquid waste (possibly raw chicken juice).
note: This bread was voluntarily discarded.

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

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments:

Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease.
- Observed several rat droppings in the front bar area (far corner under the counter).
One rat trap was observed set at this location.
note: Facility just received Professional pest control service prior to investigation.
- Keep all reports and receipts of any treatment that occurs in this 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)



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

POINTS

1

Inspector Comments:

A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin.

- Eliminate the gap at the front entry door.
- Ensure this door fully 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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

All food shall be stored, prepared, displayed or held so that it is protected from contamination.

- Discontinue double-stacking uncovered food containers inside the refrigerators.
 - Provide hard cover in between stacked containers.
 - Maintain the drink ice at the bar ice covered.
 - Discontinue storing dirty spoon at the cookline hand sink.
 - Discontinue storing dirty wiping towels on the cookline prep table and boards.
 - Maintain all food storage containers fully covered inside the refrigerators.
 - Discontinue storing packages of raw chicken on top of packages of raw beef inside the cookline refrigerator.
- note: The raw beef was voluntarily discarded.

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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments:

Food shall be properly labeled and honestly presented.

- Label the food squeeze bottles at the cookline according to the content being stored inside them.

Food shall be stored at least 6" above the floor and in approved containers labeled as to contents.

- Discontinue storing the bucket of cheese on the floor inside the walk-in cooler.

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:

Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination.

- Discontinue storing the unpackaged pastries in the front dining room reach-in refrigerator.
- Ensure such items are packaged properly and labeled.

Store the mops in the janitorial area and not by the 3 compartment warewash sink.

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:

All utensils and equipment shall be approved, properly installed, and in good repair.

- Repair cookline exhaust system so it works as it was originally approved.

Observed approximately a 15 foot section with no noticeable suction and cooking smoke accumulating at the cookline and dining room area.

All cooking equipment (charbroiler, flat top grill, stove/oven and deep fryer) was been impounded at the cookline due to this violation.

NO cooking is allowed until cookline exhaust system is repaired in an approved manner and verification of repairs was been determined.

- Repair cookline cabinet/table where side molding is peeling are chipping off.
- Eliminate rust on the shelving units inside the walk-in freezer.
- Remove the domestic equipment from the facility (toaster oven, etc).
- Provide approved sink plugs for the 3 compartment warewash sink.

Discontinue using plastic wrap to plug this sink.

- Discontinue using cardboard box for storage of food containers inside the cookline refrigerator.

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

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

1

Inspector Comments:

Testing equipment and materials shall be provided to measure the applicable sanitization method.

- Obtain chlorine test strips.

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS

1

Inspector Comments:

All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

- Provide detail cleaning on the following: ice maker (interior deflector shield, all cooking equipment (exterior), all refrigerator and freezer units (interior and door gaskets, cookline exhaust hood/apron area, shelving units, tables, counter tops, sink, etc).
- Clean the ceiling at the cookline, flooring and floorsinks throughout.

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

0

Inspector Comments:

Utensils and equipment shall be handled and stored in an approved manner and protected from contamination.

- Discontinue storing the ice scoop for the soda dispenser drink ice under the soda nozzles.

Store in an approved storage container.

- Clean and organizer the dry storage room.

Store all items on approved shelving units.

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)



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38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

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Inspector Comments:

Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department.

- Repair exhaust hood as it was originally was approved.

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.

- Cover the light bulbs at the cookline area with approved covers

Adequate lighting shall be provided in all areas to facilitate cleaning and inspection.

- Provide adequate lighting over warewash 3 compartment sink area and reinstall lights over the middle cookline area.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

0

Inspector Comments:

An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location.

- Place an easily seen thermometer inside all refrigerators.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments:

Maintain trash dumpsters covered when not in use.

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)

Overall Inspection Comments

A routine inspection was conducted in conjunction with a complaint investigation (CO0081402) regarding cookline exhaust system not functioning properly.

Investigation resulted in confirmation of an improperly functioning exhaust system at the cookline.

The routine inspection resulted in the facility being downgraded to a "B" (score 80) with one major violation with proper holding temperatures of potentially hazardous foods.

"B" placard posted at front entry. Penalty for removal.

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.

Darrel Balancier

Jeff Wer
Person in Charge
12/03/2021

Darrel Balancier
Environmental Health Specialist
12/03/2021

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

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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