



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME KRAZY GREEK BURGERS				DATE 5/16/2022		TIME IN 9:30 AM		TIME OUT 12:20 PM	
ADDRESS 10501 HOLE AVE, Riverside, CA 92505				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER DAVID KRAUSE				EMAIL Not Specified				Major Violations 3	
PERMIT # PR0002249	EXPIRATION DATE 07/31/2022	SERVICE Routine inspection	REINSPECTION DATE 9/16/2022	FACILITY PHONE # (951)687-2040	PE 3620	DISTRICT 0003	INSPECTOR NAME Emily Piehl		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
<input checked="" type="radio"/> In	N/A	1. Food safety certification David Krause 11/8/22 SS			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					
<input checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	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/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	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In		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 123°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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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: 1. Observed an employee crack raw shelled eggs then handle ready to eat hashbrowns and toasted bread with out first washing his hands.
Properly wash hands with soap and warm water and change gloves as often as necessary, after committing an act that would contaminate the gloves in order to prevent contamination of food.

Directed the employee to wash his hands and discard the food.

2. Observed an employee handling the cash register to don gloves and fry french fries without first washing her hands.
Hands must be washed prior to donning gloves,
Employees are to properly wash hands when gloves are changed.
Directed the employee to wash her hands

3. Hand sanitizer was observed to be used without handwashing and stored improperly at the register.
Re-locate or remove the solitary hand sanitizer dispenser. Mount hand sanitizer dispensers only in conjunction with a handwash sink and use only with proper hand washing first.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: 1. Measured cooked hashbrowns at 120F stored on a ledge above the flat top grill.
PIC stated the hashbrowns were cooked an hour prior.
Directed the employee to reheat the hashbrowns to 165F and store at 135F on the grill.

2. Measured raw hamburger patties at 45F stored in the cold holding drawers under the grill.
PIC stated patties were stored in the cooler for 2 hours. Directed the employee to relocate the food into a working cooler.

3. Measured sliced and shredded cheese at 53-56F stored overfilled in the cold top inserts. PIC stated he filled the cooler when they opened two hours ago. Directed the employee to remove some of the cheese and relocate into another cooler.

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: Observed an employee crack raw shelled egg then handle ready to eat hashbrowns and bread.
Directed the employee to discard the food.
No employee shall commit any act that may contaminate or adulterate food, food contact surfaces, or utensils.

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)

19. WRITTEN DISCLOSURE AND REMINDER STATEMENTS PROVIDED

POINTS

1

Inspector Comments: Facility serves undercooked food items (eggs) and is missing the consumer advisory.
When a facility serves raw or undercooked animal products, a DISCLOSURE and a REMINDER shall be provided in such a way that all customers are likely to view them.
1. A "DISCLOSURE" is a written statement indicating which food(s) is/are served raw or undercooked.
2. A "REMINDER" is a statement which indicates that consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have certain medical conditions or a statement that such food safety information is available upon request.

Violation Description: When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming these foods. (114012, 114093)



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

POINTS

1

Inspector Comments: 1. Observed a gap in between the front doors. Eliminate the gap.
Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

2. Observed the air curtain disconnected or in disrepair at the drive thru window.
Repair, reconnect or install an insect exclusion device (i.e. Air curtain, Fly fan) so that it automatically activates as necessary to prevent flying pests from entering the facility.

3. Back door air curtain observed to not operate in conjunction with the microswitch.
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)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: 1. Observed bulk food containers stored on the floor in the kitchen prep area and in the walk in cooler.
Store all food 6" off of the floor on approved shelving.

2. Observed several unlabeled bulk seasoning containers (flour, salt, seasoning)
Working containers holding food or food ingredients that are removed from their original packages for use in the food facility, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified

3. Observed uncovered chili and white cheese in the walk in cooler.
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))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: 1. Observed gaps in the hood filters. Operate the hood as designed, maintaining the hood filters in place so that all seams in the hood duct are tight to prevent the accumulation of grease. Maintain the exhaust hood system, including the filters, clean and free of accumulated grease, dust and/or substances.

2. Observed all lights to be missing the shatterproof shields.
Provide lighting in good repair, which is adequate, and of shatterproof construction or protected with shatterproof shields in all areas where unpackaged foods are handled, stored or in which utensils are cleaned or stored.

3. Observed severe scoring on the long cutting board at grill. In addition observed the cutting board to be cracked.
Eliminate the stains and scoring from the cutting boards or replace with approved cutting boards. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized or discarded if they are not capable of being resurfaced.

4. A towel was observed lining the bottom of a cutting board. Discontinue this practice. Use approved liners that are non-absorbent, durable, and easily cleanable such as a rubber mat.

5. Observed an accumulation of calcium build up on the faucet of the dipper well. Replace the dipper well faucet.

6. Observed cardboard wedged between both sides of the one door reach in cooler. Remove the cardboard.

7. Observed edges of front counter shelves deteriorating. Repair the cabinet shelves so that they are smooth and easily cleanable.

8. Observed an accumulation grime on the handle of the ice cream scoop. Clean or replace the scoop.

9. Measured potentially hazardous foods in the drawer cooler to be above 45F.
Adjust, repair or replace the refrigeration units so that they are capable of holding PHF at or below 41F.
Cooler red tagged and impounded on this date.
The impounded items may be released by correcting the violation and contacting this office for verification of compliance. You may not use impounded equipment (for potentially hazardous foods) until equipment is repaired and verified by someone from this department. Contact Emily Piehl at 951-358-5172 with any questions.

10. Observed an accumulation of grime, grease and old food debris in the following locations:

- a. shelves in walk in cooler
- b. inside fryer cabinet
- c. hood filters and ansul system
- d. ice cream mixer
- e. underneath flat top grill

Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

NOTE: Observed a fryer to have been cut out of the built in fryer cabinet and is going to replace with a new fryer.
All equipment must be maintained according to manufacturers specifications.

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

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: A probe thermometer was not available for use during the time of inspection. Provide an approved readily available, easily readable metal probe thermometer accurate to plus or minus 2 degrees Fahrenheit.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed soiled wiping cloths stored on a food contact surface during food preparation or used repeatedly during food preparation. Discontinue this practice. Each day prior to preparation, set up a sanitizer bucket with either 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine to hold the wiping cloths.
Store the cloths inside the sanitizer solution when not in immediate use. When a towel is needed, wring it out, use it, and then immediately return it to the solution between uses.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: 1. Observed an inadequate air gap at the 3-comp sink, dipper well and soda machine
Provide an air gap of at least 1 inch between the drain line and the top rim of the floor sink.

2. Observed the drain line from the bottom of the ice machine to be an unapproved flexible line. Replace drain with rigid drain line

3. Observed the drain line from the top of the ice machine to not drain at a downward slope.

4. Observed a drain line in the one door reach in cooler at the cooks line draining inside of the cooler into a container.

Repair and maintain all plumbing fixtures fully operative, clean and in good repair so as to prevent potential contamination of food and food contact surface equipment.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

0

Inspector Comments: NOTE: Observed a cell phone and uncovered employee beverage stored next to the toaster.

All personal drinks are to be maintained covered and stored in a manner to prevent contamination.
Store all personal items in lockers or other approved designated area.

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

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

POINTS

1

Inspector Comments: 1. Observed an accumulation of grime, old food debris and grease in the following areas:

a. wall inside walk in cooler

b. floor in walk in cooler

c. floor under fryer freezer

d. floor under ice machine

e. floor under range and wall at charbroiler

Thoroughly clean and maintain the floors (including the floor sinks and drains), walls, and ceilings in a clean and sanitary manner.

2. Observed cracked and missing cove base tiles in the following locations:

a. walk in cooler

b. left of reach in freezer

Floor surfaces shall be coved at the juncture of the floor and wall with a minimum 3/8 inch radius cove and shall extend up the wall at least 4 inches.

3. Observed the wall in disrepair in the walk in cooler

3a. Observed a hold in the wall under the ice cream mixer

3b. Observed stucco ceiling above the fryer and soda machine area.

Repair the walls and/or ceiling in order to provide surfaces that are smooth, durable, nonabsorbent, and easily cleanable.

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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: NOTE: Observed three expired food handler cards and several cards could not be provided.

All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

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



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At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (80=B). A reinspection will be set for one week 5/26/22. Ensure violations listed on this report are corrected by this date in order to be re-scored. "A" card removed and "B" card posted. "B" card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions, contact Emily Piehl at 951-358-5172.

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.

Arturo Rivera
Person in Charge
05/16/2022

Emily Piehl
Environmental Health Specialist
05/16/2022

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
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