



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME HYATT PALM SPRINGS				DATE 6/8/2022	TIME IN 9:30 AM	TIME OUT 11:30 AM
ADDRESS 285 N PALM CANYON DR, Palm Springs, CA 92262				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER PSH HOLDINGS, INC.				EMAIL joe.alegre@hyatt.com		Major Violations 1
PERMIT # PR0004651	EXPIRATION DATE 02/28/2023	SERVICE Routine inspection	REINSPECTION DATE 10/08/2022	FACILITY PHONE # (619)322-9000	PE 3622	DISTRICT 0021
				INSPECTOR NAME Mark Estock	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	+	4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A		4	2
Automatic DM 50ppm Cl / >120					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In		N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		N/A		4	2
WATER / HOT WATER					
In				4	2
Water Temperature >120°F					
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				4	2
In	N/A				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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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: At time of inspection, no food manager safety certifications were observed onsite. Person in charge stated he had his food manager certificate but did not have it at the facility at this time. Obtain food manager certification and/or display in the facility by June 16, 2020.

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)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Observed employee washed hands in food prep sink with no soap or paper towels and then donned gloves. Employees are to properly wash hands with warm water and soap and properly dry hands when gloves are changed.

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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Observed the paper towel dispenser at the far (North) hand sink to be lacking paper towels. Ensure paper towels and soap are provided in wall-mounted dispensers at all hand sinks in the kitchen and food preparation areas.

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))



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7. PROPER HOT & COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: Observed two walk-in refrigeration units in the facility. The right hand side unit had a sign stating out of order and the person in charge stated that food had been moved to the other unit. The right side unit was at ambient temperature (approximately 70 degrees). No potentially hazardous foods (PHFs) were being stored in the unit. Upon checking the other unit, the external thermometer was reading 60°. The person in charge stated that that unit was also under repair at this time and it was observed that a refrigeration technician was on-site. However, a large amount of potentially hazardous food was found out of temperature inside the left hand walk-in. Including the follow internal temperatures:

- Bacon at 52°
- Raw meats at 68°
- Cut tomatoes and cut melons at 56°
- Unsalted butter at 58°
- Cheese at 71°

Person in charge stated the unit was working the day before and went out overnight. The food had been out of temperature for greater than 4 hours. The person in charge was in the process of voluntarily condemning and removing to the trash all potentially hazardous foods at this time.

Additionally, the reach in refrigerator in the kitchen have an external temperature reading of 50° and contain the following potentially hazardous foods with internal temperatures:

- Marinara sauce at 48°
- Cooked rice at 47°
- Raw beef the 55°
- Liquid pasteurized eggs at 45°
- Raw chicken a 46°
- Cut tomatoes and cut melons of 53°

Person in charge stated some of these items had been moved from the walk-in and all potentially hazardous foods out of temperature were removed at time of inspection and voluntarily discarded.

Facility was instructed not to store any PHFs in either of the walk-in units or the reach-in unit until all the necessary repairs have been made, a re-inspection occurs and approval for use is granted by a member of this Department.

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

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS
2

Inspector Comments: Observed rat droppings and rodent urine in the back wait station area by the banquet rooms, underneath the coffee service, inside the cabinet. Also, observed droppings underneath the cabinet. One of the wait staff noted that there is a large trash can (without a lid) that is used in that area for leftover food from the meeting rooms. Clean and sanitize counter-tops, cabinets (inside and out) and the flooring in this area. Remove all rodent droppings and signs of rodent infestation. Discontinue storing trash uncovered and overnight in this area. After meetings and banquets, bag/enclose all trash and remove from inside the facility to exterior trash receptacles.

The facility provided copies of the latest EcoLab service and inspection report from May. The report indicated no rodent activity. This may be due to the fact that the meeting room wait-station area is down a long ramp on a lower level removed from the immediate kitchen area.

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)

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

POINTS
1

Inspector Comments: Ensure kitchen doors close fully. Observed swinging double-doors stay open 2 inches and do not close. Eliminate the gap beneath the emergency doors in the banquet hall to prevent vermin entrance. See violation #45 for more areas areas of attention.

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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments: Replace the doors to the ice machine in the kitchen. Currently they are missing and the ice is open to contamination. This is also true for the ice storage bin in the main bar area. This bin should have a sliding door on it to protect the ice when it is not being actively served. The door is missing and the ice is open to contamination. Replace the ice storage lid at the bar.

Observed mold on strawberries and other berries in the walk-in cooler (not functional at time of inspection). Remove and discard spoiled berries.

Observed linen towels used to line a tray at the cooks line with knives and utensils stored on top of it. Discontinue lining with linen towels. Use only approved food grade materials to store clean utensils.

Observed a Saws-all on the back food preparation table next to a bag of rice and a bin of flour. Discontinue storing items that are not food or food utensils on food contact surfaces make sure all surfaces are cleaned and sanitized before use.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments: Maintain refrigeration units capable of holding food at internal temperature of 41 degrees F and below. Observed the six-drawer refrigeration unit not repaired and still impounded. Do not use and do not remove the impound tag. Call 760-320-1048 for reinspection. Also, observed the 2 door reach-in unit sitting in the East end of the kitchen with an "out of order" sign and the 2-door reach-in unit in the bar is not functional.

Replace the doors to the ice machine. Currently they are missing and the ice is open to contamination. This is also true for the ice storage bin in the main bar area. This bin should have a sliding door on it to protect the ice when it is not being actively served. The door is missing and the ice is open to contamination. Replace the ice storage lid at the bar.

Install all equipment properly.

-relocate the flat griddle (main cookline) as well as the Altosham smoker and Vulcan oven (rear cookline) so that the hood overhangs or extends a horizontal distance not less than six (6) inches beyond the outer edges of the cooking equipment to the inner lip of the hood on all open sides.

-provide a legal air gap for the following drain lines: tap water/ice bin (bus station), large pasta machine (rear cookline). The drain line must terminate a minimum of one (1) inch above the overflow rim of the floor sink. Install an approved drain line for the bar gun holster.

-provide a legal air gap from the banquet sprayer head to the overflow rim of the sprayer sink.

Seal, weld or solder the following areas for ease of cleaning:

- the cookline stainless steel panel joints.
- the dish machine hood joints.
- the walk in refrigeration/freezer unit metal flashing along outside bottom.

Repair/replace the following deteriorated/damaged equipment:

- deteriorated refrigeration gaskets.
- gaskets that are not properly sealing (gaps) at the six drawer refrigeration unit.
- missing slits for the slotted hood baffles.
- detached insulation panel beneath the steam tables.

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: It was observed that no test strips were available at the lobby bar's three compartment sink and that at the back warewashing station the dishwasher was not aware of the test strip's location. Person in charge was able to locate test strips but for quaternary ammonia but not for chlorine which was in use at the automatic dishwasher.

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)



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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. – Thoroughly clean and maintain on the following:

- Clean the accumulation of grease from the grease collection baffles and hood above the kitchen cook line and the prep area cook line.
- The back of equipment at the cook line (all equipment and attached utility connections had a heavy accumulation of dust)
- The "Salamander" broiling unit at the East cook line
- The ice machine vents and the top of the unit

CO2 tanks were observed in the bar area to be unsecured and freestanding. Secure all CO2 tanks whether they are empty or full to a rigid structure to keep them from falling over.

Provide and install the data plate for the dish machine.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

Inspector Comments: Provide adequate lighting.

- provide lighting for the banquet bus station.
- obtain light covers for all of the under counter bar lights.

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: Plumbing - Many of the fixtures in the facility including in the dish washing unit we observed leaking.

- A dump sink in the ware washing area was also leaking with the full bucket of water underneath it. The bucket was full and leaking water onto the floor.
- Numerous sinks throughout the facility were also found to be leaking from the faucets or mixing valves. For example, the old prep sink and the prep line area of the kitchen was observed to be leaking. Leaks under banquet hallway sink. Leak at the garbage disposal under food prep sink.

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

POINTS

1

Inspector Comments: Inspector Comments: Observed the following in need of repair:

- Provide approved floor finishes in the following areas that currently have vinyl tile and vinyl cove:
- banquet bus station area.
- dry storage room.

The floors must be smooth and of durable construction and of a nonabsorbent material that is easily cleanable. Waitress stations, bussing stations, and food beverage service areas shall have a continuous, integral coved floor throughout the area and extend a minimum of thirty-six (36) inches beyond the equipment in all directions.

Maintain floors in good repair:

- install grout around the floor sink at the bus station.
- replace the deteriorated grout at the cooks line.
- replace the broken cove tile beneath the sprayer sink.
- reseal the floor in the liquor storage room.

Observed the following in need of cleaning:

- Floors behind the ice machine
- stained and soiled floor below the 3-compartment sink in the bar area
- floor sinks in all areas of the facility (in the kitchen and the bar area)
- Floors below the equipment at the cooks line.
- Floors behind equipment and at the floor wall junctions

Observed several areas of the ceiling (especially in the back by the coffee wait station where rodent activity was observed) where the ceiling tiles are missing and gaps existed throughout the facility. Provide approved ceiling tiles in all areas of the kitchen, food preparation, and wait-staff areas. Ensure that there are no gaps between the ceiling tiles and no gaps between the ceiling or the wall.

Also, for the following areas of concern:

- rusted ceiling t bars, broken ceiling t bar covers.
- gaps in the ceilings surrounding vent screens and fire suppression systems.
- paint (semi-gloss or gloss) the repair patch (above the CCTV).
- gaps in the ceiling (towards the banquet area, in liquor storage room).
- missing screws for the walk-in freezer ceiling panels.

Walls: Provide approved wall finishes in the following areas and finish sealing/caulking the FRP replacement panels:

- beneath the ware wash sprayer sink (also damaged).
- banquet area (for the handsink, sprayer sink, and ice machine area).

All walls behind and adjacent to sinks, dishwashers, and janitorial facilities shall be protected with at least an 8-foot-high water-resistant material measured from the top of the cove base (i.e. FRP, stainless steel, ceramic tile, or other approved material). At handwash sinks the material can be to a height of 4 feet.

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: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. None of the current workers had current food handler certificates.

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)



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54. VOLUNTARY CONDEMNATION

POINTS

0

- Inspector Comments:**
- Bacon at 52° (5lbs)
 - Raw meats at 55° (20lbs)
 - Cut tomatoes and cut melons at 56° (4lbs)
 - Unsalted butter at 56° (20lbs)
 - Cheese at 54° (24 lbs)

 - Marinara sauce at 48° (2 quarts)
 - Cooked rice at 47° (1.5 quarts)
 - Raw beef the 55° (12lbs)
 - Liquid pasteurized eggs at 45° (20 pints)
 - Raw chicken a 46° (16lbs)
 - Cut tomatoes and cut melons of 53° (3lbs)

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.

Overall Inspection Comments

This was a joint inspection between C. Shay and M. Estock in response to a complaint (CO0083268) and a routine inspection for both operations and structural inspections.

This facility has failed to meet the minimum requirements of the California Health and Safety Code (80 = B). Due to repeated failed inspections within a two year period an Administrative Hearing will be (held at 554 S. Paseo Dorotea, Palm Springs, CA on 6-15-22 at 9:00). A re-inspection will scheduled at the hearing. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact Carolinn Shay with any questions (760) 320-1048.

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.

Emailed to Russ.Swilla@hyatt.com
 Person in Charge

06/08/2022

Mark Estock
 Environmental Health Specialist

06/08/2022

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



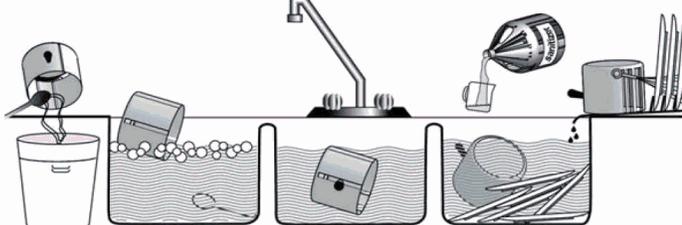
Raw Meat, Raw Eggs



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.



1 SCRAPE 2 WASH 3 RINSE 4 SANITIZE 5 AIR DRY

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

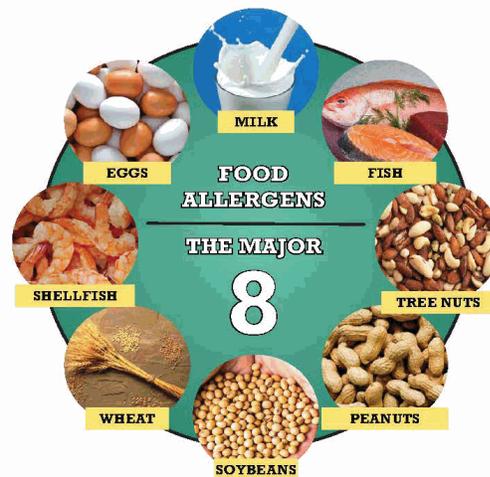


INTERNAL COOKING TEMPERATURES

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

BLYTE
 260 N Broadway
 Blythe, CA 92225
 Phone 760-921-5090
 Fax 760-921-5085

CORONA
 2275 S Main St #204
 Corona, CA 92882
 Phone 951-273-9314
 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
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