



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Jose's Mexican Food</b>				DATE 11/3/2021		TIME IN 11:30 AM		TIME OUT 2:30 PM	
ADDRESS 487 MAGNOLIA AVE #103, Corona, CA 92881				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER JOSE'S MEXICAN FOOD INC.				EMAIL corona@mitortillamexicangrill.				Major Violations 2	
PERMIT # PR0007421	EXPIRATION DATE 08/31/2022	SERVICE Routine inspection	REINSPECTION DATE 3/03/2022	FACILITY PHONE # (951)279-8766	PE 3621	DISTRICT 0051	INSPECTOR NAME Sarah Miller	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 Nilson Rodas; ServSafe 1/21/24			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 N/A 7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/> In	N/O N/A 8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O N/A 9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O N/A 10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/> In	N/O N/A 12. Returned and re-service of food			2
<input checked="" type="radio"/> In	13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	N/O N/A 14. Food contact surfaces: clean and sanitized Dish machine; 50ppm chlorine /		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In	15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O N/A 16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O N/A 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/> In	N/A 18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY				
<input checked="" type="radio"/> In	N/A 19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
<input checked="" type="radio"/> In	N/A 20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER				
<input checked="" type="radio"/> In	21. Hot and cold water available Water Temperature 120°F		4	2
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	



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Jose's Mexican Food	DATE 11/3/2021	PERMIT # PR0007421
--------------------------------------	-------------------	-----------------------

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed the following:

A) Observed numerous employees change their gloves without washing their hands before donning new gloves. This was observed with multiple employees, throughout the inspection. Glove use does not replace handwashing. Employees are to properly wash hands when gloves are changed.

B) Observed an employee clean the flat grill with a soiled grill scraper stored beneath the hot holding units. This employee then proceeded to prepare food without changing her gloves and washing her hands. Additionally observed several employees handle soiled wiping cloths and then prepare food without first washing their hands. Ensure hands are washed between cleaning and preparing food to prevent possible contamination.

C) Observed an employee rinse his gloved hands at the front handwash sink, dry them with a paper towel, then proceed to prepare vegetables. Do not wash or rinse gloves. Gloves shall be discarded once soiled, and hands shall be washed. Education provided.

NOTE: Only one employee was observed correctly washing his hands during the inspection.

**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 both handwash stations not properly equipped with paper towels. The front handwash station paper towel dispenser was empty, and once refilled, took approximately 15 minutes to function (sensor was not dispensing correctly). The back handwash station was equipped with a roll of paper towels stored on top of the paper towel dispenser. Ensure paper towels are relocated back into an approved dispenser.

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

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

**Inspector Comments:** Observed the following:

A) Observed the customer accessible salsa bar cooler unable to maintain potentially hazardous food at 41F or below. 6 large metal containers of salsa measured 64-66F. An employee stated the salsa had been in the unit for more than 4 hours. All salsa was voluntarily discarded by the person in charge. Take all necessary approved action to ensure cold potentially hazardous food is maintained at 41F or below.

Unit has been impounded. "Impound" tag has been placed. Do not use unit until a member of this department conducts a reinspection and verifies the unit is functioning properly.

B) Observed large container of raw shell eggs (approximately 30-40 eggs) stored at room temperature next to the cookline. Internal temperature of the eggs measured 70F. The cook stated they had been left there for approximately 1 hour. Eggs were discarded by the cook. Maintain raw shell eggs under time or temperature control (45F or below). Education provided.

C) Observed preportioned small containers of salsa held in improper ice baths. Product was observed over stacked and not in contact with ice. Salsa at the top measured 70F. Ensure ice baths are set up properly, composing of an ice-water slurry and extending at least to the height of the food to maintain temperature control. Take all necessary approved action to maintain salsas at 41F or below. This is a repeated violation.

D) Pancake batter and french toast batter at the cookline measuring 57-58F. The person in charge stated that the batter contained egg and that it was prepared this morning at approximately 8am, but it was going to be discarded. Ensure all cold potentially hazardous food is maintained at 41F or below, and discard or store potentially hazardous food if it is no longer being used.

**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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Jose's Mexican Food	DATE 11/3/2021	PERMIT # PR0007421
--------------------------------------	-------------------	-----------------------

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed the following:

A) Ensure all food contact surfaces are properly washed/rinsed/sanitized/air dried to be clean to eliminate food debris/grease/grime. Observed "clean" utensils and food equipment soiled with food debris and grease at clean utensil storage bins and clean food storage area across from cookline and 3-compartment sink. Retrain dishwasher and monitor clean dishes and utensils to ensure they are effectively being cleaned. This is a chronically repeated violation.

B) Observed heavy mold growth inside the ice machine. Clean and sanitize ice machine in an approved manner.

C) Observed all wiping cloth sanitizer buckets with no detectable concentration of sanitizer. Observed employees actively filling the buckets from auto-sani (premixed) hose at the 3-compartment sink. Later in the inspection, it was found that the auto-sani was connected to a bucket of sanitizer that was empty. The person in charge switched out the container with a new sanitizer container, and auto fill was observed dispensing 200ppm of quaternary ammonium. Ensure sanitizer test strips are utilized and 200ppm is reached if using quaternary ammonium.

D) Observed wet, soiled wiping cloths left on prep tables throughout the kitchen. Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.

E) In-use utensils stored in heavily soiled water measuring 80F next to the cookline. Discontinue this practice. Store utensils in an approved manner. Education provided on site.

**Violation Description:** All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

21. HOT AND COLD WATER AVAILABLE

POINTS

2

**Inspector Comments:** Observed the following:

A) Hot water faucet to both the prep sink and back handwash sink nonfunctional. No water was observed coming from the faucet with the hot water handle turned on. Take all necessary approved action to ensure all sinks are equipped with hot water of a minimum 100F (prep sink shall be 120F).

B) Observed the mop sink faucet only able to dispense a low volume, high pressure "mist", with a maximum temperature of 113F. The person in charge stated they use the 3-compartment sink to fill up their mop buckets. Ensure mop sink is able to dispense an adequate supply of hot water of at least 120F. Education provided.

NOTE: the person in charge stated that their water heater was replaced with 2 tankless units. Model NPE-210S2. Any changes to equipment, water heater, etc must be approved by this department prior to installation.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

0

**Inspector Comments:** Observed several severely dented cans in the dry storage room. Reject dented cans upon delivery as they may be contaminated.

**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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

**Inspector Comments:** Observed a can of "raid" stored next to the back handwash sink. Remove insecticide from facility as it is not an approved method of vermin control. Only pesticides specifically approved for use in a food facility may be used if in accordance with the manufacturer's instructions.

**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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Jose's Mexican Food	DATE 11/3/2021	PERMIT # PR0007421
--------------------------------------	-------------------	-----------------------

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** Observed the following:

- A) Caulking at handwash sink and 3-compartment sink deteriorated. Reseal handwash sink in an approved manner. This is a repeated violation.
- B) Gaskets to reach in coolers torn and soiled. Replace gaskets that are in disrepair and ensure gaskets are maintained clean.
- C) Observed pressurized cylinders not secured. Pressurized cylinders must be securely fastened to a rigid structure. This is a repeated violation.
- D) Ice machine lid (plastic) in disrepair. Replace ice machine lid to maintain equipment smooth, easily cleanable, and in good repair. This is a repeated violation.
- E) Observed unlabeled toxic spray bottles. Ensure all toxic substances are labeled in an approved manner. This is a repeated violation.
- F) Observed the metro shelving in the walk in cooler severely rusted. Repair or replace shelving in an approved manner.
- G) Observed flex tubing inside the one door reach in cooler hanging above uncovered food. Flex tubing is not smooth and easily cleanable. Ensure unit is used according to manufactures specifications as to not create a possible contamination issue.
- H) Drain line under prep cooler at cookline ending inside of the floor sink. An air gap between the water supply inlet and the flood level rim of the floor sink shall be at least twice the diameter of the water supply inlet and may not be less than one inch. Ensure there is a proper air gap between the top of the floor sink and the bottom of the drain.

**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:** Observed the following soiled:

- handles to reach in coolers soiled
- Gaskets to reach in coolers soiled
- hood vents soiled with grease
- cabinet below self-service soda machine soiled
- restroom vents with heavy dust accumulation
- Shelving throughout cookline soiled
- Inside and outside of reach in coolers with food debris
- fan guards to walk in cooler with heavy accumulation of dust and mold
- drain lines beneath 3-compartment sink soiled
- dish racks used in dish machine with mold accumulation
- inside of 3-compartment sink sprayer soiled

Clean and maintain the above listed items clean.

**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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

**Inspector Comments:** Observed a personal drink stored on a prep table and another personal drink stored above facility food in the dry storage room. 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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Jose's Mexican Food	DATE 11/3/2021	PERMIT # PR0007421
--------------------------------------	-------------------	-----------------------

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

POINTS

1

**Inspector Comments:** Observed the following:

- A) Grout between floor tiles deteriorated throughout the facility. Regrout between floor tiles in an approved manner.
- B) Ceiling vents throughout the kitchen with heavy dust accumulation. Additionally observed the floor under equipment soiled, and floor sinks near the cookline soiled. Clean and maintain floors and ceilings clean.
- C) Ceiling vent above 3-compartment sink rusted, with peeling paint. Repair or replace ceiling vent in an approved manner.

**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

1

**Inspector Comments:** Observed numerous expired food handler cards. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. Ensure employees obtain valid food handler cards within one week.

**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

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code ( 80= B). A reinspection will be set for one week (11/10/2021). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact Sarah Miller with any questions at 951-273-9140 or sarmiller@rivco.org.

This inspection was initiated due to a complaint received by this Department. A complaint investigation was also conducted at this time (reference CO0080956).

**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

Heather Khoury  
Person in Charge  
11/03/2021

Sarah Miller  
Environmental Health Specialist  
11/03/2021



## 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

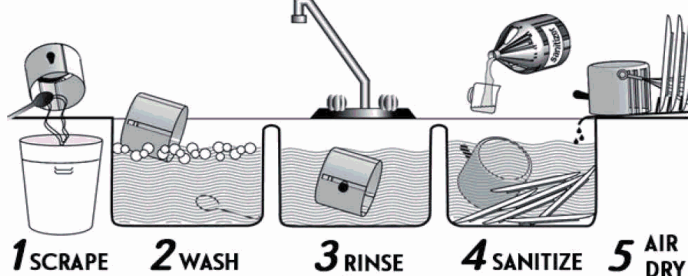
Cooked  
Food

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

<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!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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

**CORONA**  
2275 S Main St #204  
Corona, CA 92882  
Phone 951-273-9140  
Fax 951-520-8319

**Hemet**  
800 S Sanderson Ave #200  
Hemet, CA 92545  
Phone 951-766-2824  
Fax 951-766-7874

**INDIO**  
47-950 Arabia St #A  
Indio, CA 92201  
Phone 760-863-8287  
Fax 760-863-8303

**MURRIETA**  
30135 Technology Dr #250  
Murrieta, CA 92563  
Phone 951-461-0284  
Fax 951-461-0245

**PALM SPRINGS**  
554 S Paseo Dorotea  
Palm Springs, CA 92264  
Phone 760-320-1048  
Fax 760-320-1470

**RIVERSIDE**  
4065 County Circle Dr #104  
Riverside, CA 92503  
Phone 951-358-5172  
Fax 951-358-5017