



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

FOOD ESTABLISHMENT INSPECTION FORM

|   |                               |                               |                                   |  |            |                     |                               |                     |                    |
|---|-------------------------------|-------------------------------|-----------------------------------|--|------------|---------------------|-------------------------------|---------------------|--------------------|
| FACILITY NAME<br><b>Magnolia Village Independent Living</b> |                               |                               |                                   | DATE<br>7/1/2019                       |            | TIME IN<br>11:30 AM |                               | TIME OUT<br>2:00 PM |                    |
| ADDRESS<br>8537 Magnolia Ave, Riverside, CA 92504           |                               |                               |                                   | FACILITY DESCRIPTION<br>Not Applicable |            |                     |                               |                     |                    |
| PERMIT HOLDER<br>Magnolia Village Independent Living        |                               |                               |                                   | EMAIL<br>Not Specified                 |            |                     |                               | Major Violations 2  |                    |
| PERMIT #<br>PR0053430                                       | EXPIRATION DATE<br>12/31/2019 | SERVICE<br>Routine inspection | REINSPECTION DATE<br>Next Routine | FACILITY PHONE #<br>(951)354-0230      | PE<br>3620 | DISTRICT<br>0002    | INSPECTOR NAME<br>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<br>Miguel Vasquez 3/8/21 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 N/A 7. Proper hot and cold holding temperatures                                      |                                      | 4   | 2   |
| <input checked="" type="radio"/> In    | N/O <input type="radio"/> N/A 8. Time as a public health control; procedures and records |                                      | 4   | 2   |
| <input checked="" type="radio"/> In    | <input type="radio"/> N/O N/A 9. Proper cooling methods                                  |                                      | 4   | 2   |
| <input checked="" type="radio"/> In    | <input type="radio"/> N/O N/A 10. Proper cooking time and temperature                    |                                      | 4   | 2   |
| <input checked="" type="radio"/> In    | <input type="radio"/> 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                                   | <input checked="" type="radio"/> COS | 4   | 2   |
| <input checked="" type="radio"/> In    | N/O N/A 14. Food contact surfaces: clean and sanitized<br>chlorine dish machine /        | <input checked="" type="radio"/> COS | 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 <input type="radio"/> N/A 16. Compliance with shell stock tags, condition, display                         |     |     | 2   |
| <input checked="" type="radio"/> In    | N/O <input type="radio"/> N/A 17. Compliance with Gulf Oyster regulations                                      |     |     | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES   |  |     |     |     |
| <input checked="" type="radio"/> In    | <input type="radio"/> N/A 18. Compliance with variance, specialized process, and HACCP plan                    |     |     | 2   |
| CONSUMER ADVISORY                      |  |     |     |     |
| <input checked="" type="radio"/> In    | <input type="radio"/> 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 127°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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** Observed two wall mounted hand sanitizers not mounted in conjunction with a hand wash sink. 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:** 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))

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

**Inspector Comments:** Observed mildew on a block of cheese in the 2 door reach in cooler at the cooks line. Cheese was voluntarily discarded.

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.

**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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed live cockroaches in the bulk foil dispenser. Foil and dispenser were discarded. Food contact equipment must be protected from contamination at all times.

**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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** 1. Live cockroaches of all life stages were observed in the following areas:

- wall in the mop sink room
  - door jam of the restroom
  - floor underneath the steam table, oven and other cooking equipment
  - wheel wells of oven and cooking equipment
  - ceiling in kitchen
  - backsplash of 3-compartment sink, backsplash of long stainless preparation table in back and backsplash of preparation table near microwave
  - around the paper towel dispenser at the hand wash sink and sanitizer dispensers
  - wall under dish machine, around dish machine hood and dish machine utensil rack
  - bakery rolling cart
2. Egg casings were observed on the stainless steel shelf next to cutting board storage
3. Dead cockroaches were observed in the following locations:
- door jam of oven
  - floor under cooks line
  - under stainless steel steam table

Eliminate the infestation of cockroaches from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds, insects and vermin.

**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:** 1. Observed a gap between the stainless steel wall covering and wall at oven.  
2. Observed a gap in the FRP wall paneling and wall behind the 2 door upright cooler.  
3. Observed a gap in between the stainless shelf and wall next to juice machines.  
4. Observed gaps in the corner wall coverings at the microwave/prep table area

Effectively seal all crevices (i.e. gaps and cracks) throughout the facility to eliminate potential vermin (including insects) harborage  
In addition remove any unnecessary wall mounted items (i.e. sanitizer, posters) and pull down FRP wall paneling to clean behind.

**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:** 1. Observed uncovered small containers of raisins in the dry storage room. Provide approved coverings.  
All food shall be stored, prepared, displayed or held so that it is protected from contamination.

2. Observed raw shelled eggs stored above prepackaged creamers in the 2 door upright cooler.  
Reorganize the foods stored in the refrigerator so that all raw animal products are stored beneath prepared and/or ready-to-eat foods or in another approved area of the refrigerator to prevent cross contamination.

**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:** Observed packages of bread being stored in re-used cardboard boxes.  
Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

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

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

POINTS

1

**Inspector Comments:** 1. Observed an accumulation of grime and grease on the exterior of cooking equipment.  
2. Observed dead and live cockroaches on the following equipment:  
a. oven doors  
b. rolling bakery food cart  
c. long stainless steel prep table in back of kitchen  
d. under table top oven  
e. lower stainless shelf at cutting boards  
Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

**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

1

**Inspector Comments:** Observed boxes of utensils stored on the floor in the storage room.  
Store and handle utensils and equipment 6 inches up off the floor on approved shelving so as to be protected from contamination

**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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

0

**Inspector Comments:** Note: Observed a display thermometer to be missing from the 2 door cooks line reach in cooler.  
An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location.

**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)



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

POINTS

1

**Inspector Comments:** Observed an accumulation of grime and cockroaches in the following areas:

1. floors at cooks line
2. floors and walls at dish machine area
3. walls, floors and ceiling throughout facility

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



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**Overall Inspection Comments**

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 7/10/19. 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 or Ralph at 951-358-5172.

Facility may only serve prepackaged food from outside approved sources until reopening.

Facility manager stated there was a change of ownership. Onsite inspection will be scheduled on 7/10/19.

In addition, this facility was closed for cockroach infestation.

1. Remove/Eliminate all evidence of the cockroaches using an approved method of pest control.

2. Seal any/all gaps/crevices in the facility.

3. Clean and sanitize all the affected areas prior to contacting this office for reinstating the health permit.

Pest control procedures were discussed with manager and pest control receipts must be provided at time of reinspection in order to be reopened.

**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](http://www.rivcoeh.org).

**Signature**

miguel  
Person in Charge  
07/01/2019

Emily Piehl  
Environmental Health Specialist  
07/01/2019



## REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

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

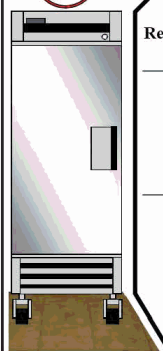
A food facility may be closed for any of the following reasons:

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

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

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

No foil or cardboard on shelves!



## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

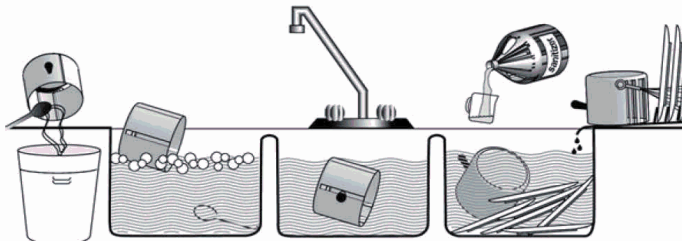
Cooked Food

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

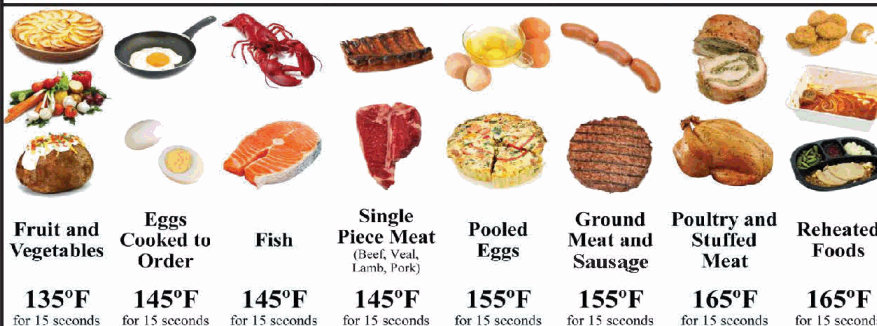


1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



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