



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Min's Dumpling House-OOB				DATE 3/9/2021		TIME IN 12:15 PM		TIME OUT 3:00 PM	
ADDRESS 440 N McKinley St #103, Corona, CA 92879				FACILITY DESCRIPTION oob change ownership					
PERMIT HOLDER Kefan Zhu				EMAIL minsdumpingjames@gmail.com				Major Violations 2	
PERMIT # PR0065528	EXPIRATION DATE 09/30/2021	SERVICE Routine inspection	REINSPECTION DATE 3/23/2021	FACILITY PHONE # (951)808-8886	PE 3620	DISTRICT 0054	INSPECTOR NAME Jillian Van Stockum	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	7. Proper hot and cold holding temperatures	+	4	2
In	N/O	8. Time as a public health control; procedures and records		4	2
In	N/O	9. Proper cooling methods		4	2
In	N/O	10. Proper cooking time and temperature		4	2
In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
In	N/O	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	14. Food contact surfaces: clean and sanitized	+	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	16. Compliance with shell stock tags, condition, display			2
In	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
In	N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
In		21. Hot and cold water available		4	2
		Water Temperature above 120 F°F			
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	2
In	N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		1
28. Food separated and protected from contamination		2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, used		1
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified		1
32. Consumer self-service		1
33. Food properly labeled; honestly presented; menu labeling		1

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		1
37. Equipment, utensils, and linens: storage and use		1
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		1
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair		1
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Premises; personal item storage and cleaning item storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		1
47. No unapproved private homes / living or sleeping quarters		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler certifications available, current, and complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		1



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---	------------------	-----------------------

1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments:

Observed the Food Safety Manager Certificate on site (Ke Fan Zhu - exp. 02/02/2023) to be the same certificate used at the Min's Dumpling House location on Ontario (PR0070518). Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Each Food Safety Manager Certificate may only be used at one location. Ensure an employee working at this location obtains a Food Safety Manager Certificate and maintains it on site.

*NOTE: This is a chronically repeated violation.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed the following regarding improper handwashing:
a) numerous employees to change tasks (i.e. cleaning, handling soiled items, return from outside, etc.) and return to active food preparation without washing their hands
b) numerous employees to touch their hats and/or soiled clothing and resume food preparation without washing their hands
c) employees to not minimize bare hand contact (i.e. dispensing foods, etc.)

Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100 F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated. Education was provided.

2) Observed the following regarding handwash facilities:

a) the front cover of the wall-mounted soap dispenser to be missing from the rear handwash station, resulting in the soap containers being heavily soiled and insecure when in use. Replace the front covers of the soap dispensers.
b) the women's restroom to have no soap at the handwash station

Maintain all handwash stations easily accessible and fully stocked with soap, paper towels, and warm water (minimum 100 F) at all times during operation.

*NOTE: The above listed are chronically repeated violations.

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

POINTS

2

Inspector Comments:

Observed large bins of raw shrimp measuring 53 - 54 F stored unattended at the rear preparation sink and preparation table. A cook advised the shrimp had been removed from temperature control approximately 1.5 hours prior and relocated all shrimp into the walk-in freezer for rapid cooling. Immediately discontinue this practice. Do not leave foods unattended for extended periods of time. Ensure employees practice diligent, continuous food preparation. Maintain cold held foods at or below 41 F and hot held foods at or above 135 F.

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



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---	------------------	-----------------------

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed an employee to rinse soiled equipment with clear water at the warewash station and wipe with a damp, soiled wiping cloth from the cooks line and stack on top of other equipment as clean and ready-for-use. Immediately discontinue this practice. Education was provided and the affected equipment was relocated to the warewash station. Handwash multi-use utensils in the following manner:

- wash fully submerged in warm soapy water (minimum 100 F at dish level)
- rinse fully submerged in clear water
- fully submerge in a warm final sanitizing solution of 100 ppm chlorine for a minimum of 30 seconds
- allow utensils to air dry

Education was provided and discussed. The 3-compartment warewash sink was set up with hot soapy water (108 F), clear water, and sanitizing solution (100 ppm chlorine). Proper warewashing procedures were discussed and demonstrated.

*NOTE: This is a repeat violation.

2) Observed the final sanitizing rinse cycle of the "Auto Chlor" dish machine to measure 0 ppm chlorine. The unit is hereby impounded (see violation 55). Do not resume use of this unit until repairs have been made, the dish machine has been cleaned, and repairs are verified by an employee of this Department. Ensure employees are trained on how to check sanitizer concentrations and regularly verify sanitizer concentrations of the dish machine throughout the day. Until the dish machine is repaired, the repairs are verified by an employee of this Department, and the impound is lifted, ensure employees manually handwash all equipment and utensils in the 3-compartment warewash station.

3) Observed the drainage/plugging levers of the 3-compartment warewash station sink basins to be broken and the employee to use plastic wrap as makeshift drain plugs. Discontinue this practice. Repair the levers or provide 3- functional drain plugs for the warewash station.

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)

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

POINTS

1

Inspector Comments:

Observed the air curtain above the receiving door to be inoperable. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

*NOTE: This is a repeat violation.

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 food containers stored in an unprotected manner in the walk-in cooler. Ensure all food items are covered with tight fitting lids or protective coverings at all times except when in immediate use to prevent potential contamination.

*NOTE: This is a repeat violation.

2) Observed the handwash station to be located less than 12 inches from the 2-burner range and unprotected food equipment with no splash guard installed on the left side. Ensure all equipment, utensils, and food preparation and storage is at least 24 inches from a handwash station or install a splash guard of at least 6 inches to prevent potential contamination.

3) Observed an opened, encrusted can of hoisin sauce wrapped with plastic wrap stored on shelving rack between the walk-in units. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

4) Observed the rice cooker stored on the seat of a soiled chair. Only use designated food prep tables for food preparation. Relocate rice cooker to the food preparation table to prevent contamination of food and equipment.

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))



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---	------------------	-----------------------

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments:

Observed numerous unapproved cans of "Raid" in the facility. Remove from the facility. Only pesticides specifically approved for use in a food facility may be used if in accordance with the manufacturer's instructions.

*NOTE: This is a repeat violation.

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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed accumulation of mineral buildup and mold growth on the interior deflector of the ice machine as well as encrusted buildup on the handles of the warewash station faucet and reach-in cooler door handles. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

2) Observed cardboard used to line shelving and single-use plastic bags used to line storage containers at the cooks line. Discontinue using unapproved materials. Transfer food into food-grade containers with tight fitting lids.

3) Observed the cutting boards throughout the facility to be extensively stained and scored. All utensils and equipment shall be approved, properly installed, and in good repair. When utensils and equipment are no longer in good repair, remove from food service use to prevent potential contamination.

4) Observed inadequate lighting in the rear storage room. Provide adequate lighting. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection.

*NOTE: The above listed are chronically repeated violations.

5) Observed excessive accumulation of ice buildup in the walk-in freezer. Make the necessary repairs in an approved manner to eliminate and prevent ice accumulation.

6) Observed the following regarding unapproved equipment:

a) a heavily soiled, unapproved deteriorated wooden cutting board stored on the floor wedged between equipment and the stainless steel exterior wall of the walk-in cooler. Remove the unapproved cutting board from the facility.

b) unapproved, heavily soiled peelers stored hanging on a wire attached to the seismic bracing of the water heater

c) unapproved, heavily soiled scoop made from a used spice container

Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

*NOTE: This is a repeat violation.

7) Observed excessively soiled, broken strainers in use for food preparation and stored as clean for use. All utensils and equipment shall be approved, properly installed, and in good repair. When utensils and equipment are no longer in good repair, remove from food service use to prevent potential contamination. Ensure all equipment and utensils are properly washed, rinsed, and sanitized as well as clean to sight and touch prior to being stored as clean.

8) Observed encrusted buildup on the underside of the motor and the interior of the metal guard shields of the large mixer.

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



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---	------------------	-----------------------

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

1) Observed equipment, chemicals, foods, and miscellaneous items to be stored in an unorganized manner obstructing views of the floors and walls as well as accumulation of buildup and debris in the dry storage and rear storage areas. Organize and clean the chemical storage room. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility.

2) Observed soiled, damp multi-use wiping cloths stored on the prep tables and equipment throughout the facility. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each use.

3) Observed employee jackets and soiled aprons stored amongst food containers on the metal storage rack between the walk-in units. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

*NOTE: The above listed are repeat violations.

4) Observed CO2 tanks to be unsecured. All pressurized cylinders (full and empty) shall be securely fastened to a rigid structure.

5) Observed the following regarding improper storage of food contact equipment:

a) bulk ingredient scoops and dispensing tongs stored with the handles in contact with the foods
b) a pair of tongs stored in an unsanitary manner on the support beam on the food preparation sink legs with the food contact portion of the tongs directly on the floor

c) a cleaver stored with the food contact blade directly on the heavily soiled surface under the control valve of the water heater
d) vegetable peelers stored hanging on a wire mounted to the seismic bracing of the water heater with the food contact portions in contact with a calendar mounted to the exterior of the water heater

e) a knife stored wedged between two large equipment units at the prep line
Discontinue storing utensils in unapproved, unsanitary manners. Ensure scoops are stored either inside the food containers in a manner where the handle is not in contact with the food or in a separate sanitary container. Clean equipment and utensils regularly.

6) Observed a reusable rubber glove stored in the drainage straining basin of the dish machine as well as steel wool stored on the heavily soiled surface under the control valve of the water heater. Relocate all janitorial items to an approved location.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments:

1) Observed excessive accumulation of buildup, aged food debris, and greasy residues along the floor-wall juncture, walls, and ceiling tiles throughout the facility as well as on the screen door installed at the rear delivery door and the underside of shelving throughout the facility. The floors, walls, ceilings of a food facility shall be maintained clean.

*NOTE: This is a chronically repeated violation.

2) Observed cardboard and duct tape adhered to the vent installed above cooks line prep tables with portions of the duct tape detached and hanging above the prep area. Remove the tape and make the necessary repairs in an approved manner to provide surfaces which are smooth, durable, non-absorbent, and easily cleanable.

3) Observed gapping of the ceiling tile above the walk-in freezer door. Make the necessary adjustments or repairs in an approved manner to provide a surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin entrance and harborage.

Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

Observed two Food Handler Certificates on file to be expired. 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.

*NOTE: This is a repeat violation.

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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55. IMPOUND

POINTS

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Inspector Comments:

You are hereby notified that the "Auto Chlor" dish machine has been determined to be in disrepair, and therefore, is impounded on 03/09/2021 under the provisions of the California Health and Safety Code, Division 104, Chapter 6, Article 1, Section 114130. The impounded items may be released by correcting the violation and contacting this office for verification of compliance. If the impounded items were removed from your food facilities by a representative of Environmental Health, failure to contact this office within thirty days from the date of this notice (04/08/2021), will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice (See Violation 14).

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments:

Observed in compliance with Industry Guidance.

Overall Inspection Comments

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 on 03/15/2021 at 8:00 a.m. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@rivcoeh.org.

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.

James Zhu (via phone)

Person in Charge

03/09/2021

Jillian Van Stockum

Environmental Health Specialist

03/09/2021

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

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

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

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

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

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

No foil or cardboard
on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat
Food

Cooked
Food

Raw Meat,
Raw Eggs

Store cooked and ready-to-eat food above raw food to avoid cross-contamination.
Keep all food covered to prevent contamination

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
 - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
 - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
 - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
 - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

PROPER FOOD THAWING METHODS



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



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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