



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Alberto's Mexican Food/The Munchies				DATE 6/13/2019		TIME IN 1:30 PM		TIME OUT 5:00 PM	
ADDRESS 301 Summer Hill Dr, Lake Elsinore, CA 92532				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Juan Alberto Abarca Chavez				EMAIL josevelasco24@gmail.com				Major Violations 2	
PERMIT # PR0057189	EXPIRATION DATE 09/30/2019	SERVICE Routine inspection	REINSPECTION DATE 6/20/2019	FACILITY PHONE # (951)245-7646	PE 3621	DISTRICT 0044	INSPECTOR NAME Diana Garcia	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 Gerardo Mendoza/Serv Safe/7-19-19			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					
In	N/O	N/A	7. Proper hot and cold holding temperatures	4	2
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
In	N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
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
In	N/O	N/A	14. Food contact surfaces: clean and sanitized 200 ppm of quaternary ammonia /	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display		2
In	N/O	N/A	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					
<input checked="" type="radio"/> In		21. Hot and cold water available Water Temperature 120°F at the 3 compartment sink*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
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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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

-Observed squeeze bottles of ranch dressing at 54F and thousand island dressing at 65F at the cold top unit. Operator voluntarily discarded dressings. Ensure dressing is kept 41F or below. Cold top part of the unit was functioning and holding pico de gallo salsa and cheese at 41F or below and was allowed to be used.

-Observed a sliced half of a tomato at the cold prep table at 76F. Food was voluntarily discarded. Ensure cut tomatoes are kept 41F or below.

-Observed inserts of red and green salsas (made with tomato/tomatillo) and small to go containers of salsas at the front salsa bar at 49F-59F. Operator stated salsas were placed in an ice bath since 8am. Salsas were voluntarily discarded and replaced with new to go containers from the walk in cooler. Salsa bar is out of order and operator is using an ice bath. Ensure the ice containers are completely submerged in an ice bath to maintain the temperature at 45F or below. Minimize the amount of salsa at the salsa bar and replace as needed from the walk in cooler.

Observed the following containers of food out of temperature at the reach in cooler at the cook line:

- Tamales at 47F.
- Diced cooked chicken at 45F.
- Cheese at 55F.
- Cheese at 47F.
- Intact package of raw chicken at 45F.
- Cooked potatoes at 55F.
- Chiles rellenos at 47F.
- Raw chorizo at 45F.
- Machaca at 45F.
- Adobada at 45F.
- Fried fish at 46F.
- Chili verde pork at 45F.
- Diced ham at 46F.

Operator stated food has been in unit most likely since the night before. All food was voluntarily discarded. Ensure potentially hazardous food is kept 41F or below.

BEVERAGE AIR REACH IN IMPOUNDED

Unit tagged and IMPOUNDED. Repair or replace in an approved manner to ensure potentially hazardous food are maintained at 41F or below. A-reinspection has been scheduled for 6/20/19 to ensure compliance. Do not remove tag, or utilize equipment until approved by a member of this department. Use of equipment or removal of tag prior to approval by a member of this department may result in a citation, office hearing, or other further legal action. If you unit is repaired prior to inspection date you may contact a member of this department at 951-461-0284 to schedule a re-inspection.

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)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

-Observed refried beans in a container at the steam table at 54F. Operator was unsure of the time beans were placed at the steam table. Beans were voluntarily discarded. Discontinue reheating beans at the steam table. Ensure beans are reheated to 165F prior to hot holding 135F and above.

Violation Description: Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments:

-Observed a rack of clean dishes on the drain board of the prep sink. Discontinue storing clean dishes at the prep sink. Clean and sanitize the prep sink prior to prepping food. Use the 3 compartment sink to properly wash dishes using the wash, rinse and sanitize method. This is a repeat violation. Failure to comply will lead to a \$100 citation.

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)



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

POINTS

1

Inspector Comments:

-Repair the back door to be fully self closing. Door hits the frame before latching.

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:

-Observed cooked and diced potatoes in a large strainer over the wash basin of the 3 compartment sink. There were no dirty dishes stored in the wash basin of the 3 compartment sink. Observed dirty dishes placed at the prep sink. Discontinue draining cooked potatoes at the wash basin of the 3 compartment sink to prevent any potential contamination. Potatoes should be drained at a clean and sanitized prep sink.

-Observed an intact package of raw chicken in a container with a bag of tamales. Food was discarded at the time do to temperature violations. Discontinue placing raw meat with ready to eat food to prevent any potential contamination.

-Cover and protect the containers of chips at the bottom shelf below the steam table.

-Cover and protect the container with chiles stored on the bottom shelf of back prep table by containers of rice and beans.

-Discontinue using cups as scoops inside the small sugar bucket in the break room. Use scoops with the handle and place the handle sticking up to protect food from contamination.

-Discontinue storing the cartons of raw shell eggs over the salsa and over the beans inside the walk in refrigerator. Store eggs below ready to eat food.

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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments:

-Observed a bucket of sugar on the floor inside the break room.

-Observed a bucket of horchata and a box of meat on the floor of the walk in freezer.

-Observed a crate of cucumbers and watermelon on the floor near utensil storage racks.

Store all food 6 inches off the ground.

-Cover containers of salsas, taquitos, beans in the walk in cooler.

-Cover containers of bacon and sausage stored inside the walk in freezer.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

-Discontinue using to-go bags inside the rice containers at the steam table and large garbage bags for the flour tortillas. Use commercially approved food grade equipment.

-Eliminate the gaps between the filters at the hood.

-Replace the torn gaskets to the beverage air reach in refrigerator and adjust the doors so that they can be properly closed.

-Repair the leak below the beverage air reach in unit.

-Observed a household only Ninja blender that is cracked. Remove the blender from the facility and obtain a commercially approved NSF blender.

-Remove cardboard from the facility.

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

0

Inspector Comments:

NOTE: Ensure facility has test strips for quaternary ammonia sanitizer.

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:

Clean and maintain the following areas:

- The exterior of the fryer.
- The hood.
- The burners.
- Below the flat grill.
- Under the microwave at the cook line.
- The floor drain at the cook line.
- The dusty fans to the walk in cooler condenser.
- The shelving inside the walk in refrigerator and reach in refrigerator.
- The gaskets to the reach in doors to the walk in coolers.
- The ice chute to the front soda 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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

- Discontinue storing the cutting board behind the faucet of the prep sink.
 - Discontinue storing the lid behind the faucet at the 3 compartment sink.
 - Discontinue storing the knives between the back prep table and the wall.
- Wash, rinse and sanitize utensils. Store utensils and equipment on a clean and sanitary surface.

Secure the tall CO2 tank by the syrup boxes and the 4 tall CO2 tanks located at the unused side of the facility (soon to be remodeled into a new ice cream 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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments:

- Observed multiple cracked light covers and missing light covers throughout the facility. Ensure lights are shatter proof or provide light covers that are in good repair.

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

0

Inspector Comments:

NOTE: Provide a 1" air gap between the pipe at the ice machine and the floor sink cover.

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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments:

NOTE: Clean and maintain the refuse floor. The floor is heavily soiled and has litter on the ground.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)



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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

0

Inspector Comments:

NOTE: Store the wet mop over the janitorial sink with the handle sticking up. Observed the wet mop on the floor of the cleaning supply room.

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

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

POINTS

1

Inspector Comments:

- Observed cracking caulking/gaps between the wall and the cove base throughout the facility. Eliminate any cracks or crevices to prevent vermin entry.
- Observed low grout throughout the facility. Regrout the facility to ensure floors are smooth and easily cleanable.
- Replace the cove base missing at the corner of the walk in cooler door on the left side.
- Observed gaps in the ceiling and holes in ceiling panels throughout the facility. Eliminate any gaps in the ceiling to prevent vermin entry.
- Observed gaps between the wall and FRP by the back door and by the back prep table. Secure the FRP and eliminate any gaps to prevent harborage of vermin.
- Cover the hole where there is a missing ceiling vent in the break room/office.
- Seal the hole inside the cabinet below the soda machine near the drive through.
- Eliminate the holes in the wall behind and to the side of the ice machine.
- Secure the metal ramp at the walk in freezer entrance. Water is building up underneath the ramp and is released onto the floor when stepped on.

Facility may have six months to make flooring repairs.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments:

- Clean and maintain the ceiling panels by the hood. Ceiling panels are a tan color. Ensure ceiling panels are off white color.
- Clean and maintain the floor throughout the facility.
- Clean the floor to the walk in coolers.

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

51. PLANS APPROVED / SUBMITTED

POINTS

0

Inspector Comments:

NOTE: Spoke with owner who is planning on opening an ice cream location on one side of the facility. Owner stated plans were submitted and paid for through the Corona office. Observed a 3 compartment sink, 5 chest coolers and additional equipment and tools stored in the facility.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval prior to the commencement of work. (114380)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See violation 7.

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.

55. IMPOUND

POINTS

0

Inspector Comments: See violation 7.

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.



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Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the CA Health and Safety Code (80= B). A reinspection will be conducted to verify all items listed have been corrected in 1 week (6/20/19). "A" card removed. "B" card posted; and must remain posted until removed by someone from this department. Removal of the "B" card will result in a citation of \$100.

Contact Diana Garcia (951)461-0248 with questions or concerns.

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

Fabiola Acevedo
Person in Charge
06/13/2019

Diana Garcia
Environmental Health Specialist
06/13/2019

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."

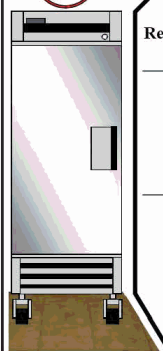
A food facility may be closed for any of the following reasons:

- 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

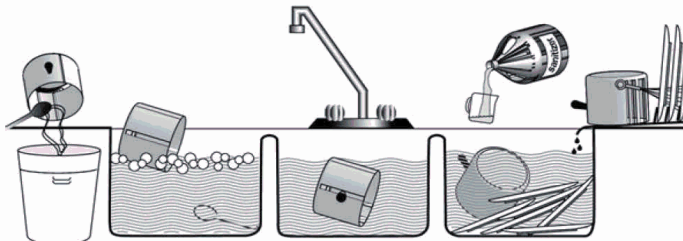
Cooked Food

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

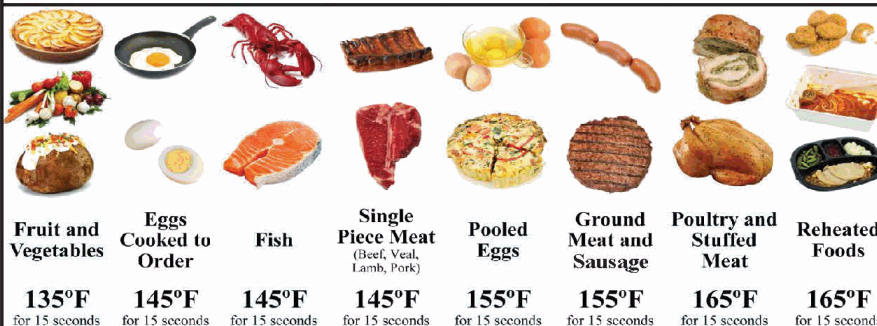


1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



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

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 951-273-9140
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

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