



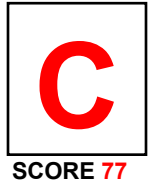
**County of Riverside**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**  
 www.rivcoeh.org

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>El Rancho Market</b>				DATE 6/18/2019	TIME IN 11:00 AM	TIME OUT 1:00 PM
ADDRESS 217 N Main St, Lake Elsinore, CA 92530				FACILITY DESCRIPTION Main Market		
PERMIT HOLDER Gurmeet Gill				EMAIL gillmita@yahoo.com		Major Violations 3
PERMIT # PR0070312	EXPIRATION DATE 01/31/2020	SERVICE Routine inspection	REINSPECTION DATE 6/18/2019	FACILITY PHONE # (951)674-8579	PE 2612	DISTRICT 0052
INSPECTOR NAME Irene Goodman					Points Deducted 23	

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

○ 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
<span style="color: green;">○</span> In	N/A	1. Food safety certification Serve Safe. Jonathon Olmos. ex: 7/3/2021			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<span style="color: green;">○</span> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A		<span style="color: red;">○</span> 4	2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A		4	2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A		4	2
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	N/A			2
<span style="color: green;">○</span> In		13. Food: unadulterated, no spoilage, no contamination		<span style="color: red;">○</span> 4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
		Clorox /			

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved sources		4	2
<span style="color: green;">○</span> In	N/O	N/A			<span style="color: red;">○</span> 2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A		4	2
WATER / HOT WATER					
<span style="color: green;">○</span> In				4	2
		Water Temperature 120°F			
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In				4	2
VERMIN					
<span style="color: green;">○</span> In		23. No rodents, insects, birds, or animals		<span style="color: red;">○</span> 4	2
<span style="color: green;">○</span> In		N/A			<span style="color: red;">○</span> 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	<span style="color: red;">○</span> 1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage containers identified	<span style="color: red;">○</span> 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	<span style="color: red;">○</span> 1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	<span style="color: red;">○</span> 1
37. Equipment, utensils, and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	<span style="color: red;">○</span> 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	<span style="color: red;">○</span> 1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal item storage and cleaning item storage	<span style="color: red;">○</span> 1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floors, walls, and ceilings: clean	<span style="color: red;">○</span> 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	<span style="color: red;">○</span> 1
55. Impound	



**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>El Rancho Market</b>	DATE <b>6/18/2019</b>	PERMIT # <b>PR0070312</b>
--	--------------------------	------------------------------

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

POINTS  
**4**

**Inspector Comments:** Observed cheese and yogurt cold holding unit to be holding at 41F but due to overstocking of product, not all potentially hazardous foods were being held at 41F. Observed many potentially hazardous food items out of temperature such as cheese and yogurt ranging from 49F- 56F. Operator stated that all food items have been on shelf for over 24 hours. Observed condensate dripping from the top of the cooler. Person in charge voluntarily discarded items that were out of temperature. Discontinue over stocking food product to ensure proper air flow to maintain temperatures at or below 41F.

Refer to section 54 (Voluntary Condemnation) of discarded food list.

**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)

**13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION** **⚠ CRITICAL ⚠**

POINTS  
**4**

**Inspector Comments:** Observed;  
 a) a frozen whole, un packed fish, stored in a bus bin filled with clams with no evident shell tags.  
 b) frozen chicken stored inside unapproved single used plastic bags that were also stored in separate bus bins. The chicken was partially enclosed with the plastic bags. The bus bins were stored directly on top of each other, all of them holding partially wrapped chicken. Discard chicken. Discontinue using single use plastic bags as food containers. Discontinue stacking bus bins when holding food products.  
 c) Observed rodent droppings inside of uncooked wheat pellets. Person in charge, voluntarily discarded food item.  
 d) cleaning items stored near and over bulk bin of onions. Discontinue storing cleaning items above or near any food items. Store in an approved manner.

**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)

**16. COMPLIANCE WITH SHELL STOCK TAGS, CONDITION, DISPLAY**

POINTS  
**2**

**Inspector Comments:** Observed frozen clams stored inside of the walk in freezer with no evident shell stock tags. Inspector asked operator to provide shell stock tags, operator stated that the shell stock tags were not on-site. Person in charge voluntarily discarded clams.

**Violation Description:** Shellstock shall have complete identification tags and shall be properly stored and displayed. (114039 - 114039.5)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS** **⚠ CRITICAL ⚠**

POINTS  
**4**

**Inspector Comments:** Observed;  
 a) dead roaches throughout the meat department and the back storage of the market. Observed roach droppings on the ceiling panels on the meat department. Clean and sanitize.  
 b) rodent droppings throughout the dry storage area of the meat department. They were also observed throughout the delivery storage area.  
 c) many gnats were observed in the meat department. Beneath the meat display case, observed gnat infestation of both alive and dead gnats.  
 d) many flies throughout the facility.

Provide pest control and eliminate all insects from the facility.

**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)



**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>El Rancho Market</b>	DATE <b>6/18/2019</b>	PERMIT # <b>PR0070312</b>
--	--------------------------	------------------------------

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

**POINTS**

**1**

**Inspector Comments:** Observed no air curtain on the back delivery door. Provide approved air curtain over delivery door to assist with vermin proofing.

Observed multiple holes in the walls of the meat department. Repair all holes and gaps in the walls to ensure closure is fully enclosed.

Observed cove base peeling away from the wall throughout the facility. Repair in an approved manner.

Repairing these items decrease the places where insects and rodents can hide/live. It is vital that these items are repaired in an approved manner.

**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)

**30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

**POINTS**

**1**

**Inspector Comments:** Observed many bottles of cleaning chemicals stored un-properly throughout the facility.

a) A bottle of cleaner was stored on top of the onions inside of the market. Store all cleaning chemicals in an approved manner.

b) a bottle of cleaner was stored inside of the dry storage room on dry storage racks. The bottle was stored next to food equipment. Store all chemicals in an approved manner.

Observed many bottles of cleaning chemicals that were in unlabeled bottles. Label all cleaning chemicals.

**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)

**31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

**POINTS**

**1**

**Inspector Comments:** Observed 4 bags of flour that were left open inside of the back storage area. All open bags of bulk food items shall be stored in bulk containers that are easily cleanable and have tight fitting lids. Person in charge voluntarily discarded open bulk bags of flour.

Observed raw meat stored on a shelf above cheese within the walk in refrigerator. Store raw meat in an approved manner to avoid possible contamination.

**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:** Observed milk crates being used throughout the facility as storage. Discontinue use of milk crates throughout the facility for they are not an approved kitchen utensil.

Observed plastic cups being used as bulk food scoops. Provide approved scoops with a designated handle and store scoop in such a way that the handle is not in direct contact with food product.

Observed raw wood being used to store the meat grinder above the ground. Discontinue use of raw wood in the food facility for it is not approved. Remove raw wood from the facility.

Observed cardboard being used as shelving liners and floor liners. Discontinue re using card board throughout 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)

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

**POINTS**

**1**

**Inspector Comments:** All equipment throughout the facility needs to be deep cleaned and maintained. Inspector spoke with pest control agent over the telephone. Pest control agent stated that the pest issue originates inside excessively soiled food equipment. Clean and maintain cleanliness of all equipment throughout the facility.

**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)



**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>El Rancho Market</b>	DATE <b>6/18/2019</b>	PERMIT # <b>PR0070312</b>
--	--------------------------	------------------------------

**38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE**

**POINTS**  
**1**

**Inspector Comments:** Repair lights in back storage area (inside of the old walk in refrigerator). Observed all light bulbs to be out. Replace non functioning light bulbs.

**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)

**42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED**

**POINTS**  
**1**

**Inspector Comments:** Observed grease bin lid to be missing from grease bin. Observed accumulated spilled grease on the ground. Replace missing grease bin lid and clean the spilled grease.

**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)

**44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE**

**POINTS**  
**1**

**Inspector Comments:** Observed personal drinks and items stored on dry storage racks above food product. Store all personal items separate from business items in an approved manner.

**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)

**46. FLOORS, WALLS, AND CEILINGS: CLEAN**

**POINTS**  
**1**

**Inspector Comments:** All floors, walls, and ceilings throughout the facility are in need of deep cleaning. Observed heavy food debris and grime accumulation. Clean and maintain cleanliness of all floors, walls and ceilings throughout the facility at all times.

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

**54. VOLUNTARY CONDEMNATION**

**POINTS**  
**0**

**Inspector Comments:** Knudsen Sour Cream- 12 quart sizes- 50.4 F  
 Daisy Cottage Cheese- 5 quart sizes- 50.4F  
 LA Tona cheese- 3 12 oz containers- 50.3F  
 El Mexicano Chorizo- 24 tubes- 52.3F  
 Jelly Brown Drink- 5 (packs of 4)- 51.6F  
 Rancho Crema- 6 bottles- 56.3F  
 El Mexicano Drinkable yogurt- 5 (16 oz) - 55.8F

**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.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME El Rancho Market	DATE 6/18/2019	PERMIT # PR0070312
-----------------------------------	-------------------	-----------------------

**Overall Inspection Comments**

This facility has failed to meet the minimum health standards of the California Health and Safety Code with a score of 77, grade letter "C." Letter grade posted at front door. Do not remove or tamper with sign. A re-inspection date has been set for 7 days from today on 6/25/2019 to ensure all violations have been corrected. If you have any questions regarding this report, contact our department at (951) 273-9140 or email Irene Goodman at IGoodman@rivco.org.

Due to live roach activity, the facility has been closed by our department. Operator has been instructed to contact our department for the re-inspection once all alive activity has been eliminated to re-open facility. Provide pest control receipts upon re-inspection. Re-inspection scheduled for 6/25/2019.

the "A" card removed. "C" card posted: and must remain posted until removed by someone from this debarment. Moving the posted grade may result in further legal action.

**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**

\_\_\_\_\_  
gurmeet

Person in Charge

06/18/2019

Person in Charge

06/18/2019

\_\_\_\_\_  
Irene Goodman

Environmental Health Specialist

06/18/2019

## 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."

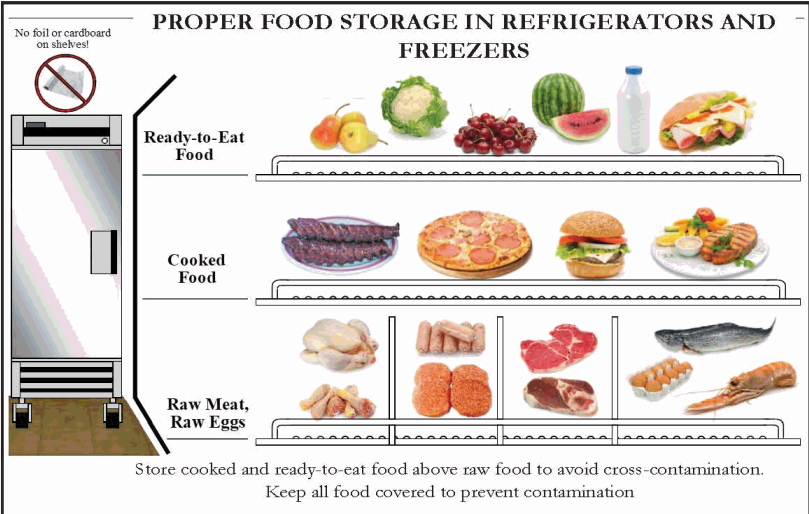
A food facility may be closed for any of the following reasons:

- 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."

### PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



No foil or cardboard on shelves!

Ready-to-Eat Food

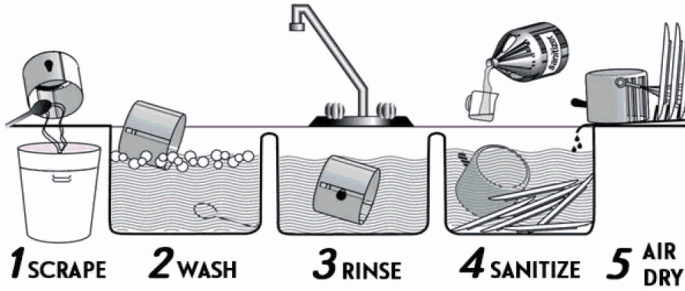
Cooked Food

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!



**8**

MILK

EGGS

FISH

SHELLFISH

WHEAT

SOYBEANS

PEANUTS

TREE NUTS

**FOOD ALLERGENS**

**THE MAJOR**

## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

<b>BLYTE</b> 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	<b>CORONA</b> 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	<b>HEMET</b> 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	<b>INDIO</b> 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	<b>MURRIETA</b> 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	<b>PALM SPRINGS</b> 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	<b>RIVERSIDE</b> 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
--	--	---	--	---	--	---