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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	TIME IN	TIME OUT
Jilberto's Mexican Food	6/16/2022	2:30 PM	5:30 PM

ADDRESS	FACILITY DESCRIPTION
27523 Ynez Rd, Temecula, CA 92591	Not Applicable

PERMIT HOLDER	EMAIL	
Damian Pinal	claudiahernandez1170@yahoo.	Major Violations 2

PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME	
PR0057997	02/28/2023	Routine inspection	6/23/2022	(951)294-9035	3620	0046	Kristen Burnham	Points Deducted 25

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.

FACILITY CLOSED
CA HEALTH & SAFETY CODE SECTION 113960

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
In		N/A	1. Food safety certification			2
			Claudia Garza, ServSafe, 5-11-23			
			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	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
In	N/O	N/A	9. Proper cooling methods		4	2
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
In			13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	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	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			
In			21. Hot and cold water available		4	2
			Water Temperature 115ºF			
			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, demostration 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:

--Restore hot water to the small hand sink at the service counter.

--Fill the paper towel dispenser at the main kitchen hand sink by the office.

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

7. PROPER HOT & COLD HOLDING TEMPERATURES ⚠ CRITICAL ⚠

POINTS
4

Inspector Comments:

--A container of refried beans was observed beneath the steam table (out of temperature control). The beans were observed at 111-116 *F. They had been there for an hour according to the employee. The beans were voluntarily discarded. Discontinue storing beans outside of temperature control: they must be kept in the steam table OR rapidly cooled down in the walk-in refrigerator.
This is a repeated violation. Containers of refried beans have been observed below the steam table at previous inspections as well. Continued placement of beans below the steam table will result in further legal action, including citations that start with a fine of $100.

--The cookline refrigerator was observed to be holding at 45 *F. A container of ham in the unit was 50 *F and it was voluntarily discarded. The other foods had recently been brought from the freezer and walk-in refrigerator. These other foods were 33-44 *F and were all moved to the walk-in refrigerator.
The cookline refrigerator was placed under impound. It cannot be used until it is 41 *F again AND has been inspected by an inspector. Repair or adjust the unit as needed to restore it to 41 *F or below.

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)

21. HOT AND COLD WATER AVAILABLE

POINTS
2

Inspector Comments:

--the hot water was observe to reach a maximum of 115 *F. Adjust or repair the water heater as needed so the facility has at least 120 *F hot water.

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

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

POINTS
4

Inspector Comments:

--A large number of cockroaches were observed in the facility behind a cork-board. The facility was closed due to this cockroach infestation.
The facility must receive treatment for this infestation from a pest control company. The facility must remain closed until an inspector verifies that all cockroaches (alive and dead) have been removed. The facility will not be reopened if any live cockroaches are observed at the recheck.
Clean all areas of accumulated grease and food debris, such as within the deep fryer cabinet. Seal all gaps where cockroaches could hide, such as around the menu board. Follow the advice given by the professional pest control company.

--A significant number of flies are present in the facility from the dining room through to the back prep area. Remove all the flies using approved methods and materials. Keep the door closed to help keep flies from entering.
Consult with the professional pest control company for ways to prevent the entry of flies and how to manage flies should they enter the building.

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:

--The front door was observed to be open. Keep the front door closed to prevent the entry of flies and other pests.

--Eliminate the gap along the top of the front door.

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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS
1

Inspector Comments:

--A large piece of meat was observed in the prep sink thawing without running water. The meat was still frozen in the center and approximately 45 *F on the edges. Employees stated it had been there for one hour. The meat was moved back to the freezer.
Foods must be removed from their packaging before thawing in the prep sink. The food must be surrounded by cold water and have cold water running over it. This can be done by placing a large pot i the prep sink to hold the food while thawing.
Monitor thawing foods; once they are 32 *F or above (thawed/soft) they must be moved to a refrigerator or cooked.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments:

--Multiple foods in the walk-in refrigerator were observed to be missing covers, including raw chicken, shredded cabbage, and green salsa. Foods must be covered while in storage.

--Provide tight fitting lids for all the containers of spices located beneath the prep table in the back room.

--Provide a tight fitting cover for the tortilla chips below the steam table.

--A case of water is on the floor by the register. Move this case onto approved shelving.

--Move all containers of food off the floor in the walk-in refrigerator.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS
1

Inspector Comments:

--One spray bottle of cleanser by the front counter is unlabeled. Label this container. Ensure all containers of chemicals are kept properly labeled.

--A spray bottle is on the utensil storage rack in the prep area. Move this chemical away from utensils. Keep chemicals separate from food and utensils storage.

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)

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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments:

--Remove the blue plastic storage crate in the prep area. The crate is torn and falling apart.

--Replace the rusting walk-in refrigerator shelving units.

--Remove all the rust form the ceiling inside the walk-in refrigerator.

--Remove the hard-to-clean black plastic crate in the walk-in refrigerator. The crate is holding small portions of salsa. Use a smooth-sided plastic bin instead (such as a bus tub). Smooth bins are permitted since they are easily cleanable.
Also discontinue using these crates to cups or any other items.

--Remove all the old, original sour cream labels form the sour cream buckets that are now used for other foods. Also remove all the old sticker glue residue after removing the stickers.

--Repair the electrical outlet located at the prep sink. The outlet box is no longer properly set within the wall.

--Remove the flyswatter. Flyswatters are not permitted in food facilities.

--Remove the unused Aguas Frescas machine.

--Replace the damaged gasket on the walk-in refrigerator door.

--Remove the cardboard shelf liner from he walk-in refrigerator top shelf. Remove the foil from the office desk/shelf. Remove the foil from the cup cart.
Cardboard and foil may not be used as liners.

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:

The following require cleaning:

--walk-in refrigerator shelving
--sprinkler at the cookline area
--return air vent of the exhaust hood (grease droplets present)
--ceiling vent panel by the mop sink (heavy dust)
--grease receptacle bin
--light covers inside the exhaust hood
--Pepsi refrigerator door tracks
--inside the microwave
--ventilation fan inside the restroom
--ceiling above the 3- compartment sink
--side of the ice maker: remove the original plastic film

The broken ice maker has a dead insect inside of it. Clean and sanitize this ice maker.

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)

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38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS
1

Inspector Comments:

--The kitchen was observed to be over 90 *F. Restore air conditioning to the facility. Restore function to the return air system at the exhaust hood. Promptly have the system evaluated and repaired to restore sufficient ventilation for proper food storage and to provide a reasonable condition of comfort for each employee
A fair amount of grease has accumulated along the return air vent of the hood. The exhaust hood did not appear to be pulling the proper amount of airflow. The exhaust hood must be evaluated to verify that it is functioning as designed. Provide a copy of the invoice to the inspector.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments:

--Two damp, soiled towels were observed on the back room prep table. Keep towels in sanitizer solution between uses to reduce the risk of cross contaminating surfaces. The solution must be at least 100 ppm chlorine.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS
1

Inspector Comments:

--Repair the copper drain line of the walk-in refrigerator so it is over the floor drain again.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS
1

Inspector Comments:

--Two water bottles belonging to employees were observed above containers of salsa in the walk-in refrigerator. Move these drinks away from the restaurant food. Keep employees drinks in a designated, separate area. Ensure that hands are always washed after toughing the caps on bottles of water since hands can easily be contaminated during this activity.

--Move the grease receptacle bin. It may not be stored beneath the 3-compartment sink any longer. The 3-comaprtment sink cannot be properly used with the grease bin under it.

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)

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

POINTS
1

Inspector Comments:

--Seal the hollow edge all the way around the large menu board. This gap must be sealed to keep cockroaches from harboring behind the board.

--Recaulk (silicone sealant) the junction between the mop sink and the wall.

--Replace all missing ceiling panels. Replace any damaged ceiling panels. The new panels must be the approved cleanable type (no acoustical panels).

--Replace the missing cove base tile located at the entry to the back prep room.

--Fill in the holes in the wall at the 3- compartment sink.

--Recaulk (or re-silicone) the 3- compartment sink where it joins the wall. the current caulking is moldy.

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS
1

Inspector Comments:

--The food handler cards were observed to be expired. All current employees must have a valid Riverside County food handler card within one week. Cards can be obtained at www.rivcoeh.org.

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)

53. PERMIT SUSPENDED / REVOKED

POINTS
0

Inspector Comments:

--The facility permit was suspended due to an active cockroach infestation, see #23 for more information.

--In order to be reopened:
* all cockroaches (alive and dead) must be removed
* all flies must all be removed
* the hot water must be increased to at least 120 *F
* all surfaces must be cleaned and sanitized
* all food in the kitchen must be protected (chips, spices, etc) with tight fitting lids on the containers
* cookline refrigerator must be 41 *F or below
* the air conditioning and exhaust hood must be evaluated and serviced as needed so the kitchen is a reasonable temperature and the return air system is working. Keep copies of the service invoices for the inspector to review.

A reinspection date of 6-23-22 has been set. Call 951-461-0284 or email inspector if these items are completed earlier than 6-23-22 to schedule a reopening reinspection.

Violation Description: If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

Overall Inspection Comments

--This is a joint inspection by K. Burnham and J. Marcotte.

--This facility did not meet the minimum required health standards as set forth in the California Retail Food Code at this routine inspection. The facility has been downgraded to the grade of “C.” Be advised that obstruction or removal of the “C” card will result in the legal action of a $100 citation being issued. A reinspection has been set for 6-23-22.

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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.

Sabina Garza
Person in Charge
06/16/2022

Kristen Burnham
Environmental Health Specialist
06/16/2022

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."

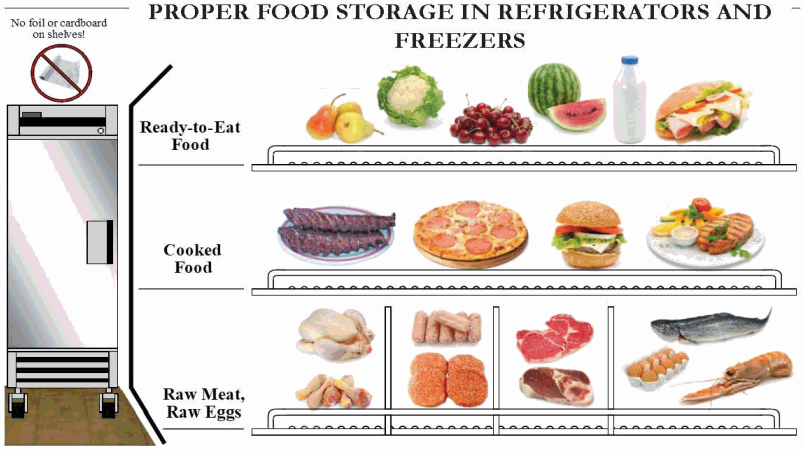
A food facility may be closed for any of the following reasons:

- 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 Heath 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."

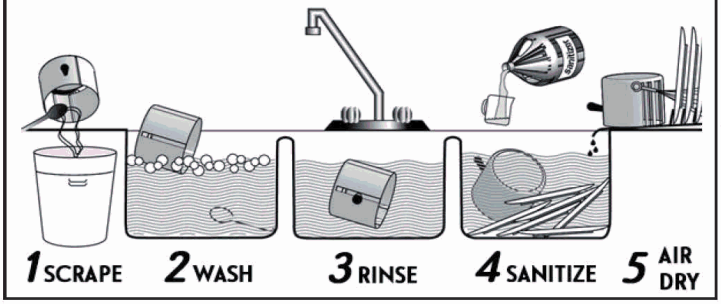
PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



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 rapodly 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

Fruit and Vegetables	Eggs Cooked to Order	Fish	Single Piece Meat (Beef, Veal, Lamb, Pork)	Pooled Eggs	Ground Meat and Sausage	Poultry and Stuffed Meat	Reheated Foods
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	CORONA	HEMET	INDIO	MURRIETA	PALM SPRINGS	RIVERSIDE
260 N Broadway	2275 S Main St #204	800 S Sanderson Ave #200	47-950 Arabia St #A	30135 Technology Dr #250	554 S Paseo Dorotea	4065 County Circle Dr #104
Blythe, CA 92225	Corona, CA 92882	Hemet, CA 92545	Indio, CA 92201	Murrieta, CA 92563	Palm Springs, CA 92264	Riverside, CA 92503
Phone 760-921-5090	Phone 951-273-9140	Phone 951-766-2824	Phone 760-863-8287	Phone 951-461-0284	Phone 760-320-1048	Phone 951-358-5172
Fax 760-921-5085	Fax 951-520-8319	Fax 951-766-7874	Fax 760-863-8303	Fax 951-461-0245	Fax 760-320-1470	Fax 951-358-5017