



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Golden Hibachi Buffet				DATE 9/14/2022		TIME IN 11:00 AM		TIME OUT 2:35 PM	
ADDRESS 1778 W Florida Ave, Hemet, CA 92545				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Yun Da Li				EMAIL goldenbuffet503@gmail.com				Major Violations 2	
PERMIT # PR0085094	EXPIRATION DATE 06/30/2023	SERVICE Routine inspection	REINSPECTION DATE 9/21/2022	FACILITY PHONE # (951)765-9666	PE 3622	DISTRICT 0013	INSPECTOR NAME Julianne Hinde	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			2	
Bao Tso/ ServSafe EXP: 9/18/23						
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4		
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2	
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2	
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2	
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2	
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	2
<input checked="" type="radio"/> In	N/O	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
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/> In	N/O	N/A	12. Returned and re-service of food			2
<input checked="" type="radio"/> In			13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
Chlorine at 100 ppm / 100°F discussed						

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT	
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2	
<input checked="" type="radio"/> In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="radio"/> In		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY						
<input checked="" type="radio"/> In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
<input checked="" type="radio"/> In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER						
<input checked="" type="radio"/> In			21. Hot and cold water available		4	2
Water Temperature measured at the 3-compartment sink at 139°F						
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="radio"/> In			23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/> In		N/A	24. Vermin proofing, air curtains, self-closing doors			1

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

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

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



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Golden Hibachi Buffet	DATE 9/14/2022	PERMIT # PR0085094
--	-------------------	-----------------------

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

Inspector Comments: Employees shall not eat, drink, or use tobacco in any food-related area where contamination may result.

Observed an employee use tongs to grab a portion of cooked rice, drop the rice in their hand, and the proceed to eat the rice in the kitchen. Employee was instructed to discontinue eating in the kitchen and to wash their hands before continuing to prep food.

Violation Description: No employees shall eat, drink, or smoke in any work area. (113977)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

Observed the following food items out of temperature at the buffet line:

- California roll at 46°F
- Spicy California roll at 52-53°F
- Spicy tuna roll at 53-56°F
- Spicy roll at 60°F
- Vegetable roll at 53-55°F
- Fried sushi roll at 82-92°F
- Sashimi shrimp at 60°F
- Sashimi tuna at 58-62°F
- Fish skin at 47-53°F
- Octopus mix at 44-45°F
- Ranch at 46-50°F
- Red salsa at 48°F
- Honeydew melon at 47-53°F
- Cantaloupe at 44-59°F
- Cucumber and tomato salad at 44-57°F
- Cheese cake at 53-60°F
- Cooked muscles at 127°F
- Sausages at 105-100°F
- Teriyaki chicken at 102-117°F
- Tilapia fish at 112°F
- Beef bone bites at 102-126°F
- Shrimp at 107-110°F
- Buffalo chicken 118-121°F
- Egg tart at 120-124°F
- Cheese pizza at 117-123°F
- Dumplings at 109-114°F

According to operator, the food had been cooked and placed in the hot holding unit approximately 2 hours prior. Operator was instructed to reheat the all the hot foods out of temperature to 165°F or above and relocate cold holding foods into walk-in to rapidly cool food temperature to 41°F or below. Education was provided at this time. A bulletin on rapid cooling techniques and videos for rapid cooling emailed to the operator.

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)

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS

2

Inspector Comments: When time is used as a public health control, records and documentation must be maintained and available for inspection. When time is used as a public health control, food must be marked with the time to be discarded, not to exceed 4 hours after being removed from temperature control.

Observed sushi rice and cooked rice without time markers held under time control and without written procedures. Per operator, the rice had been cooked between 10:30-10:45 am this morning. The operator added time stickers to the rice with time for discard between 2:30-2:45 pm. Operator was provided a TPHC bulletin and filled out the written procedures at the time of the inspection. Ensure food is marked with time stickers with the time to discard after 4 hours and written procedures are maintained on site.

Violation Description: When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Golden Hibachi Buffet	DATE 9/14/2022	PERMIT # PR0085094
--	-------------------	-----------------------

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease.

Observed a live rodent stuck on a glue trap in the rear water heater room with at least 12 fresh rodent droppings on the floor. Operator keeps the door closed separating the mop sink/water heater room from the rest of the facility. No food storage in those areas. Eliminate all rodents from the facility. Remove the rodent droppings and then clean and sanitize all affected areas.

An invoice for Clark Pest Control dated 9/12/22 was viewed at the time of the inspection. Per operator, the facility receives pest control every month.

Obtain another pest control service to eliminate all vermin including rodents and flies by 9/16/22 and email to the invoice to JHinde@rivco.org.

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)

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

POINTS

1

Inspector Comments: Insect-control devices shall not be located over food or a food-related area.

Observed fly paper with excessive flies hung from the ceiling in the kitchen. Remove the fly paper and discontinue storing insect-control devices above food or food-related areas.

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: Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cool running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process.

Observed meat thawing in standing water at the 3-compartment food prep sink. Approved thawing methods discussed with the manager. Manager turned on the cold water and kept it continuously running.

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)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

Inspector Comments: NOTE: All chemicals and poisonous substances shall be properly labeled.

Observed 2 unlabeled chemical spray bottles at the front ice cream waitress station and 1 unlabeled chemical spray bottle stored at the waitress station by the buffet line. Label all chemical bottles.

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: Food shall be stored at least 6 inches above the floor on approved shelving.

Observed packaged meat stored directly on the floor under the shelves in the walk-in freezer. Operator moved the meat and placed it on the shelf.

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))



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Golden Hibachi Buffet	DATE 9/14/2022	PERMIT # PR0085094
--	-------------------	-----------------------

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

Observed an extension cord hanging down from the ceiling connected to the rice cookers located on the food prep table across from the oven in the kitchen. Ensure all electrical wires and outlets are installed in an approved manner. All equipment must be plugged directly into a wall outlet.

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

1

Inspector Comments: Testing equipment and materials shall be provided to measure the applicable sanitization method.

Observed the incorrect quaternary ammonium sanitizer test kit on site with the facility using bleach to sanitize. Provide a chlorine sanitizer test kit.

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: Utensils and equipment shall be handled and stored in an approved manner and protected from contamination.

Observed the following:

- 1.) The scoop handles in contact with the ice in the soda machines at both waitress stations. Store the scoops so the handle is upright and not in contact with the food.
- 2.) Plastic containers without handles stored inside the bulk containers of food. Ensure all scooping utensils have handles that do not come in contact with the food.
- 3.) 3 tongs stored on the handle of the oven with the food contact portion of the tongs in contact with the oven door. Discontinue storing tongs in this manner. Operator removed the tongs to be washed, rinsed, and sanitized.
- 4.) The cooked rice scoop to be stored in stagnant water measuring 78F. Utensils used with potentially hazardous foods shall be held in water measuring greater than 135F, a dipper well with constant moving water, or exchanged with clean utensils at least once every 4 hours.

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

0

Inspector Comments: NOTE: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection.

Observed the following:

- 1.) Left light bulb above the front flat grill without a protection shield. Provide a protection shield for the light bulb to prevent contamination.
- 2.) An accumulation of grease on the hood filters located above the deep fryers and wok stove. Clean and maintain the hood filters.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Golden Hibachi Buffet	DATE 9/14/2022	PERMIT # PR0085094
--	-------------------	-----------------------

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution. All clean and soiled linen shall be properly stored.

Observed the following at the buffet line:

- 1.) Two soiled cloths stored on handwashing sink. Store all wiping clothes in an approved sanitizer bucket.
- 2.) Chlorine sanitizer bucket measured at 00ppm. Maintain chlorine sanitizer bucket at 100ppm.

Observed the chlorine sanitizer concentration at 200 ppm for the sanitizer buckets with wiping cloths inside throughout the facility. Ensure the chlorine sanitizer concentration is at 100 ppm.

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))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

0

Inspector Comments: NOTE: Designated areas/lockers shall be provided for personal belongings. Store all personal items in lockers or other approved designated area.

Observed 2 employee jackets stored on the food storage shelf in the dry storage room located to the left of the office. Operator removed the jackets. Store all employee items in a designated location away from food or food-related areas.

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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: 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.

Observed at least 4 employees without Food Handler Certificates and 1 employee with an unapproved Food Handler Card. Provide current Riverside County Food Handler Certificates by 9/21/2022 and email to JHinde@rivco.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)

Overall Inspection Comments

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (80 = B). A reinspection has been set for one week (9/21/22). Ensure all violations listed on this report are corrected by this date in order to be re-scored. Facility received first inspection after change of ownership, no grade placard posted. If you have any questions contact Julianne Hinde at (951) 766-2824 or email JHinde@rivco.org.

The report was discussed with Yunda Li and will be sent via email.

Joint inspection conducted with M. Martinez.

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.



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

FOOD ESTABLISHMENT INSPECTION FORM

<small>FACILITY NAME</small> Golden Hibachi Buffet	<small>DATE</small> 9/14/2022	<small>PERMIT #</small> PR0085094
---	----------------------------------	--------------------------------------

Signature

Yunda Li
Person in Charge
09/14/2022

Julianne Hinde
Environmental Health Specialist
09/14/2022

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 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