



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | | | | |
|--|-------------------------------|-------------------------------|-----------------------------------|--|------------|---------------------|----------------------------------|-----------------------|-----------------------|
| FACILITY NAME Thai Noodle House & BBQ | | | | DATE 8/6/2019 | | TIME IN 12:00 PM | | TIME OUT 1:30 PM | |
| ADDRESS 11860 Magnolia Ave Ste.T, Riverside, CA 92503 | | | | FACILITY DESCRIPTION Not Applicable | | | | | |
| PERMIT HOLDER Gem Likhitnopakhun | | | | EMAIL likhisa1962@gmail.com | | | | Major Violations 2 | |
| PERMIT # PR0071648 | EXPIRATION DATE 11/30/2019 | SERVICE Routine inspection | REINSPECTION DATE Next Routine | FACILITY PHONE # (951)509-3701 | PE 3620 | DISTRICT 0004 | INSPECTOR NAME Richard Conant | | Points Deducted 16 |

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 84

☒ 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 Sakol Likhitnopakhun | | | 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 | | | | | |
| In | N/O | 5. Hands clean and properly washed; gloves used properly | | 4 | <input checked="" type="radio"/> 2 |
| In | | 6. Adequate handwashing facilities supplied and accessible | | | <input checked="" type="radio"/> 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| In | N/O | N/A | 7. Proper hot and cold holding temperatures | <input checked="" type="radio"/> 4 | 2 |
| In | <input checked="" type="radio"/> 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 | <input checked="" type="radio"/> N/O | N/A | 10. Proper cooking time and temperature | 4 | 2 |
| In | <input checked="" type="radio"/> 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 | | <input checked="" type="radio"/> 4 | 2 |
| In | N/O | N/A | 14. Food contact surfaces: clean and sanitized / soap set up in first basin, second basin empty and 3rd basin set | 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 | <input checked="" type="radio"/> N/A | 16. Compliance with shell stock tags, condition, display | | 2 |
| In | N/O | <input checked="" type="radio"/> N/A | 17. Compliance with Gulf Oyster regulations | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| In | | <input checked="" type="radio"/> N/A | 18. Compliance with variance, specialized process, and HACCP plan | | 2 |
| CONSUMER ADVISORY | | | | | |
| In | | <input checked="" type="radio"/> N/A | 19. Written disclosure and reminder statements provided for raw or undercooked foods | | 1 |
| SCHOOL AND HEALTHCARE PROHIBITED FOODS | | | | | |
| In | | <input checked="" type="radio"/> 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 120 Degrees F °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 | | <input checked="" type="radio"/> 2 |
| 26. Personal cleanliness and hair restraints | | 1 |
| GENERAL FOOD SAFETY REQUIREMENTS | | |
| 27. Approved thawing methods, frozen food storage | | <input checked="" type="radio"/> 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 | | <input checked="" type="radio"/> 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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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result. Employee (without a food handler card) observed preparing raw veggies (cutting peppers and onions) then once she saw me, went to raw chicken to prepare the raw chicken inside the preparation sink which had standing water inside until she went to turn on the water and take other boxes of raw chicken off of MOP sink and place on drain board of preparation sink. Then employee went to refrigeration unit to pull more foods out to prepare all without washing hands. This is demonstrating complete disregard for food safety.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Soap dispenser is watered down. another new soap dispenser sitting on baby chair. This has been discussed during your previous downgrade that the dispenser must be utilized for soap due to facility watering down soap inside dispenser. the use of external soap dispensers are no longer authorized as discussed prior. Failure to utilized only the wall mounted soap dispenser with proper (un-watered down soap) will result in an administrative citation in future. Using water to water down soap will not be accepted.

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: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Raw beef inside preparation cooler measured 73 degrees F. Upon speaking with Manager/Owner, he mentioned he just prepared the beef to place inside. However, it was discussed that the unit is not for cooling foods, it is for keeping foods 41 degrees F. if the beef was just prepared, bring the beef back to 41 degrees F. prior to placing into the cooler unit. Voluntarily discarded beef- upon sitting to write report, I went back to kitchen to discuss the permit which I was to provide, however, observed the Manager/Owner (Sakol Likhitnopakhun) removing the beef and placing into the 3-compartment sink to rinse the beef off for reuse. this is an extraordinary display of complete disregard for food safety and a disregard for public health. This activity alone is subject to administrative citations and upon Administrative hearing, a citation may be issued.

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)

9. PROPER COOLING METHODS

POINTS

0

Inspector Comments: improper cooling inside the reach in cooler of raw beef. No points as it has been addressed above (#7).

Violation Description: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

10. PROPER COOKING TIME AND TEMPERATURE

POINTS

0

Inspector Comments: Food of raw animal origin must be cooked to a minimum internal temperature.

Violation Description: Food of raw animal origin or containing food of raw animal origin shall be cooked to meet minimum temperature requirements as follows: single pieces of meat, and raw shell eggs for immediate service, shall be heated to 145°F for 15 seconds; comminuted meat, injected meats, ratites, raw shell eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 seconds; poultry, comminuted poultry, stuffed meat, stuffed pasta, or stuffing containing meat shall be heated to 165°F for 15 seconds. Raw animal origin shall be properly cooked to 165°F when using a microwave. Refer to the chart "Mandatory Cooking Temperatures" for other temperature requirements. (114004, 114008, 114010, 114021(c))



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11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

POINTS

0

Inspector Comments: Any potentially hazardous foods cooked, cooled and subsequently reheated shall be brought to an internal temperature of 165°F for 15 seconds prior to hot holding.

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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage.

Facility observed removing discarded food (Raw beef) and placing into 3-compartment ware wash sink to rinse food off to re-use. This is gross conscious attempt to serve foods that are deemed unsafe. Voluntarily re-discarded and bleach poured on the food to prevent use. This beef is now completely contaminated and is unlawful to be reused for any purpose.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

0

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried. The facility completely disregarded the use of the 3-compartment ware wash sink in order to attempt rinsing raw beef after unlawfully placing raw beef into a 3-compartment ware wash basin. The 3-compartment sink must only be used for ware washing. Food preparation is not to be conducted where soiled utensils are to be handled. Again, this is complete disregard for food safety, and disregard for public health.

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)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

observed the following:

1. rice scoops inside standing water. upon initial walk through, it was observed that utensils are inside standing water, yet, no mention of the issue upon initial walk through. Upon continuing the inspection, it was noted that water had been emptied. this is evident that the facility is aware that standing water is not approved. The reason why standing water is not approved, is due standing water holds bacteria. standing water is a bacteria medium which may cause food contamination. The fact that the water was discarded upon inspection is a sign of gross negligence for food safety and public health.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

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.

Thawing of raw chicken observed with standing water. Upon entrance of facility, it was noted an employee started running the water to defrost the raw chicken without being told. this is evidence the knowledge of how to properly defrost is adequate, however, gross neglect for properly defrosting raw meats is being conducted. Only defrost in an approved manner as described: Food shall be thawed by one of the methods described above.

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)



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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 card for employee is a non-riverside food handler card. Only Riverside County food handler cards are approved. employee must obtain a Riverside County food handler card prior to his next scheduled work day. Employee not authrozed for work until proper and current food handler card is obtained.

Employee in back whom had been preparing foods and touching raw meats without washing hands, has no food handler card. This employee is not authorized to work from this day forward until such time as a current food handler card from Riverside County is provided and posted.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)



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Overall Inspection Comments

This Facility Earned a 84 score = B on this routine inspection. This facility failed to meet the minimum standards for food safety set forth by the state of California and this is the second time within 2 years the facility received a downgrade score. The former downgrade was under the name as Riverside Thai Cuisine, however, the same operator is operating this facility under a new name. Due to the gross negligent nature of the violations, this facility is hereby ordered to attend an office hearing at 4065 County Circe Drive Suite 104. Riverside ca 92503. at 8:30 am on Tuesday August 13th. A re-inspection will be scheduled after said office hearing.

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

Sakol Likhitnapakhun (Owner/MGR)

Person in Charge

08/06/2019

Richard Conant (Inspector)

Person in Charge

08/06/2019

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
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Fax 760-921-5085

CORONA
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HEMET
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INDIO
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Indio, CA 92201
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