



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

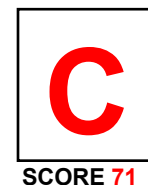
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Jack In The Box #3239</b>				DATE 9/9/2022		TIME IN 10:40 AM		TIME OUT 3:10 PM	
ADDRESS 3111 W Florida Ave, Hemet, CA 92545				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Restaurant Leadership Group LLC				EMAIL jib.accounting@beshayenterpris				Major Violations 4	
PERMIT # PR0082167	EXPIRATION DATE 06/30/2023	SERVICE Routine inspection	REINSPECTION DATE 9/16/2022	FACILITY PHONE # (951)239-3456	PE 2621	DISTRICT 0013	INSPECTOR NAME Maxine Martinez	Points Deducted 29	

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
<input checked="" type="radio"/> In	N/A	1. Food safety certification Elsa saavedra/Servsafe/exp/12/2/24			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			<input checked="" type="radio"/> 2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4	2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/C	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/C	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	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	14. Food contact surfaces: clean and sanitized 200ppm Quat ammonia- manual / 100F wash /	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4	2

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	16. Compliance with shell stock tags, condition, display	<input checked="" type="radio"/> N/A		2
<input checked="" type="radio"/> In	N/O	17. Compliance with Gulf Oyster regulations	<input checked="" type="radio"/> N/A		2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/> 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					
<input checked="" type="radio"/> 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	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/> In		23. No rodents, insects, birds, or animals		4	2
<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		1
28. Food separated and protected from contamination		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		<input checked="" type="radio"/> 1
37. Equipment, utensils, and linens: storage and use		1
38. Adequate ventilation and lighting; designated areas, use		<input checked="" type="radio"/> 1
39. Thermometers provided and accurate		<input checked="" type="radio"/> 1
40. Wiping cloths: properly used and stored		1
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair		1
42. Refuse properly disposed; facilities maintained		<input checked="" type="radio"/> 1
43. Toilet facilities: properly constructed, supplied, cleaned		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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		<input type="radio"/>
55. Impound		<input type="radio"/>



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

**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. Observed 3 employee washing their hands in water measured at 80F at time of inspection. Ensure all employees are washing hands in 100F water at all times. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100 F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated. Education was provided and employees washed their hands properly.

**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 and paper towels (or drying device) shall be provided in approved dispensers. Observed paper towels outside of dispenser sitting above a microwave near the handwashing sink. Maintain paper towels in the dispenser at all times.

**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.

-Observed the following internal temperatures in the right pull out cooler drawer beneath the flat grill:

- 1) Shredded american cheese 48F
- 2) Nacho cheese 50F
- 3) Bacon bites 50F

Per the person in charge, stated food was placed in unit 4 hours prior. Operator was instructed to discard all items mentioned above.

-Observed the following internal temperatures at the single door reach-in cooler near the ice cream machine:

- 1) Low fat milk bottles 51F
- 2) Red salas 57F
- 3) Ranch containers 57F
- 4) Butter containers 58F
- 5) Ice coffee 58F
- 6) Half and half 58F
- 7) Whip cream 58F

Per the person in charge, stated food was placed in unit 4 hours prior. Operator was instructed to discard all items mentioned above.

-Observed raw bacon internal temperature at 70F. Located beneath the flat grill. Operator stated raw bacon was placed beneath flat grill 30 minutes prior. Operator was instructed to relocate raw bacon into the walk-in cooler.

-Observed raw eggs internal temperature at 57F. Located beneath the flat grill. Operator stated raw eggs was placed beneath flat grill 30 minutes prior. Operator was instructed to relocate raw eggs into the walk-in cooler.

Maintain all potentially hazardous food at 41F or below or at 135F or above at all times.

**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)



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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Wash water shall be maintained at a minimum of 100°F to facilitate proper washing of food contact surfaces. Observed an employee actively washing dishes with wash-water measured at 82°F. Ensure to always wash dishes with water at a minimum of 100°F at all times. Employee was instructed to add hot water into the first compartment when hot water is available. Education was provided at time of inspection.

**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)

21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Provide hot water at a minimum of 120°F. Handwashing sinks must provide warm water of at least 100°F. Water was observed to be measured at 89°F at 3-compartment sink, preparation sink, mop sink and hand washing sink. Provide potable supply of hot water and cold water at all times in the facility. Provide hot water of at least 120°F at the 3-compartment sink, preparation sink and mop sink. Provide hot water of at least 100°F at every hand sink in the facility.

At the beginning of the inspection, the facility was instructed to close due to no adequate supply of hot water for proper warewashing and handwashing procedures. A facility closure sign was posted on the front door and is not to be removed by anyone other than a representative of this department.

Person in charge was able to call a technician to restore the hot water at time of inspection. Hot water at all sinks reach 135°F. Facility closure sign was removed at this time. Facility is approved to operate. In the future if hot water is not supplied ensure to voluntarily close the facility until hot water is restored to at least 100°F.

**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)

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 all employees and person in charge aware of no hot water supplied in the facility. Person in charge was not able to demonstrate knowledge of when to voluntarily close the facility.

Always voluntarily close when immediate health hazard is present in the facility. Education provided.

**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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** All food shall be stored, prepared, displayed or held so that it is protected from contamination.

Observed the metal lid to the ice cream machine to be excessively dented and not able to protect the ice cream. Replace the lid to the ice cream machine to prevent possible contamination.

**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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

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

1) Measured food in the pull out drawer cooler unit to be holding 48-50°F. Thermometer inside the unit read 60°F. Repair the pull out drawer cooler unit beneath the flat grill.

2) Measured multiple foods in the single door reach in cooler near the ice cream machine to be holding 50-58°F. Thermometer inside the unit read 54°F. Repair the single door reach-in cooler.

The pull out drawer cooler and the single door reach-in cooler has been impounded at this time. Immediately discontinue storing potentially hazardous foods in both units.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)



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

POINTS

1

**Inspector Comments:** All utensils and equipment shall be maintained clean.  
Observed the following in need of cleaning:

- 1) Food debris beneath the flat grill. Remove the food debris and maintain beneath the flat grill clean at all times.
- 2) Excessive milk residue on plastic cover for the milk shake mixer. Remove milk residue and maintain clean at all times.
- 3) Food residue on both swamp coolers in the kitchen area. Remove food residue and maintain clean at all times.
- 4) Black fan covered in dust in the kitchen area. Remove dust and maintain clean at all times.
- 5) Food debris on the rack above the fry bin. Remove food debris and maintain clean.

**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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

**Inspector Comments:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department.

- 1) Observed gaps in the hood filters above the flat grill. Repair or replace hood filters to eliminate gaps.
- 2) Observed the AC in the facility non-functional at time of inspection. Facility was found to be very hot in the kitchen area. Numerous employees stated how hot the kitchen is and working in the kitchen has been uncomfortable. Make the necessary repairs to the AC unit by 9/16/22.

**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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

**Inspector Comments:** An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location. Observed missing thermometer in the reach-in cold holding unit next to the taco station. Provide an accurate thermometer.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

**Inspector Comments:** All food waste and rubbish shall be kept in covered, leak proof and rodent proof containers. Observed all dumpsters (2) without lids at time of inspection. Maintain lids on dumpsters to keep area rodent free.

**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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

**Inspector Comments:** Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Observed toilet paper outside of dispenser in the restroom. Maintain toilet paper in the dispenser at all times.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)



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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be maintained clean.  
Observed food debris beneath the large ice machine.  
Remove food debris from floor.

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

54. VOLUNTARY CONDEMNATION

POINTS

0

**Inspector Comments:** 1) Shredded american cheese: 1lb  
2) Nacho Cheese: 3lbs  
3) Bacon bites: 2lbs  
4) Low fat milk bottles: 5  
5) Red salas: 5oz  
6) Ranch containers: 10  
7) Butter containers : 14  
8) Ice coffee: 10 cups  
9) Half and half: 10oz  
10) Whip cream: 8 full cans

**Violation Description:** I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

55. IMPOUND

POINTS

0

**Inspector Comments:** See violation #34.

**Violation Description:** Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

Overall Inspection Comments

The report was discussed with Yadden Felix and will be sent via email.

At the is time the facility has failed to meet the minimum requirements of the California Health and Safety Code (71=C). "A" card removed, "C" card posted. "C" must remain posted until removed by a member of this department.

Failure to maintain "C" posted may result in further legal action. Re-inspection for correction of violations on this report set for 9/16/22.

**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](http://www.rivcoeh.org).



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Signature

Yadden Felix  
Person in Charge  
09/09/2022

Maxine Martinez  
Environmental Health Specialist  
09/09/2022



## 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

<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!



## 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