



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CARNICERIA RANCHO GRANDE				DATE 3/16/2022		TIME IN 11:50 AM		TIME OUT 3:20 PM	
ADDRESS 13313 PALM DR, Desert Hot Springs, CA 92240				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER CARLOS ENTERPRISES INC.				EMAIL xvelasco@rgsuper.com				Major Violations 1	
PERMIT # PR0009084	EXPIRATION DATE 10/31/2023	SERVICE Routine inspection	REINSPECTION DATE 7/16/2022	FACILITY PHONE # (760)251-7090	PE 3612	DISTRICT 0023	INSPECTOR NAME Shakeya Rhodes	Points Deducted 19	

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 81

☒ 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 ServSafe- Juana Lizbeth Vega 5/26/26			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		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
400ppm quaternary ammonia at 3-compartment sink in deli /					

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 124.7F at 3-compartment sink in deli°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		



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Observed an employee wipe his hands on his unclean apron multiple times. Employee was instructed to properly wash his hands. Ensure employees are properly washing their hands as needed and when switching tasks.

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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed the following:

1) A large plastic container of cooked tomatoes measured at 60F stored directly on the floor next to nonfunctional ice machine. Employee stated tomatoes were cooked at 6AM, placed in the walk-in cooler to cool and removed from refrigeration 10 minutes prior to inspection. Employee voluntarily disposed of food.

2) Pans of cooked potato wedges, fried chicken and rotisserie chicken measured between 109-120F inside hot holding unit near register. Employee stated potato wedges were cooked and placed in hot holding unit at 8AM and chicken was cooked and placed in unit 2 hours prior to inspection. Employee voluntarily disposed of potato wedges and was instructed to properly reheat chicken to 165F and increase temperature of hot holding unit prior to storing foods inside. Temperature of hot holding unit was increased by end of inspection.

3) Large container of pickled carrots labeled "Perishable. Keep Refrigerated" stored at room temperature on shelving above food preparation table at meat department. Employee stated container was received and placed on shelving last Wednesday and voluntarily disposed of food.

4) Tray of individually wrapped cheesecakes stored at room temperature inside bakery display case. Employee stated cheesecakes were prepared and placed in display case 2 hours prior to inspection and was instructed to move foods to walk-in cooler for rapid cooling and to maintain cheesecake at 41F or below.

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

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments: Observed employee wash and rinse containers but failed to sanitize at 3-compartment sink in deli. An accumulation of unclean pans were stored inside sanitizing compartment of 3-compartment sink. Employee was instructed to relocate unclean pans and properly wash, rinse and sanitize all equipment.

Observed sanitizer concentration at 3-compartment sink in deli measured at 400ppm quaternary once set up. Food contact surfaces shall be properly sanitized using one of the following methods: 100ppm chlorine for 30 seconds; 200ppm quaternary ammonia for 60 seconds; or 25ppm iodine for 60 seconds.

Observed multiple flies landing on cutting boards at meat department. Employee instructed to properly sanitize cutting boards. Ensure cutting boards are cleaned and sanitized.

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)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments: Observed the following:

- 1) An accumulation of flies throughout facility, at refuse area and outside of rear exit doors. Eliminate flies from facility.
- 2) An accumulation of small bugs on wall near bags of maize in bakery. Eliminate bugs from facility and sanitize affected areas.
- 3) 1 dead cockroach inside hole around electrical outlet near bags of maize in bakery. Remove cockroach from facility.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

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

POINTS

1

Inspector Comments: Observed gap at bottom of rear exit door near cook line. Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

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: Observed a ziplock bag of frozen raw shrimp thawing inside standing water at 3-compartment food preparation sink in deli. 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.

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: Observed the following:

- 1) A large plastic container of cooked tomatoes stored directly on floor near nonfunctional ice machine, a crate of uncut limes stored directly on floor below 3-compartment food preparation sink in deli, and multiple containers of fresh cheese stored directly on floor inside walk-in cooler in bakery. Properly store all food items at least 6 inches above the ground to prevent contamination.
- 2) A pan of uncovered raw pork stored on bottom shelving inside walk-in cooler at meat department. Provide protection to all foods stored below top shelving to prevent contamination.
- 3) Multiple dented cans on shelving at customer self-service area. Ensure dented canned foods are removed from shelving and stored separately for discard or return.
- 4) Raw beef stored above tubs of ice cream inside walk-in freezer near meat department. Properly store ready-to-eat foods above meat products to prevent cross contamination.
- 5) Single-use bowls stored inside bulk containers of sugar and salt at cook line. Replace single-use bowls with approved scooping utensils and store scooping utensils with handle facing upward.

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))



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30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: Observed the following:

- 1) A bottle of window cleaner stored above cheese display cooler in deli.
- 2) Sanitizer buckets stored on shelving with food items and food equipment throughout deli, bakery and meat departments.
- 3) Large sanitizer dispenser stored on drainboard of produce preparation sink.

Properly store chemicals and sanitizer buckets away from food and food equipment to prevent possible contamination.

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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed the following:

- 1) Leaking pipe below handwashing sink near hot holding unit.
- 2) Missing light cover inside walk-in freezer near meat department.
- 3) Missing air gap between pipe and rim of floor sink below 3-compartment food preparation sink in deli. Provide an air gap of at least 1 inch between pipes and rim of floor sink to prevent contamination of pipes in the event of a sewage backup.
- 4) Broken lids on food items at hot holding unit. Replace broken lids.
- 5) 1 nonfunctional heating lamp at hot holding unit. Replace nonfunctional heating lamp.
- 6) Missing outlet cover on electrical outlet near large bags of maize in bakery. Replace missing outlet cover.
- 7) Rusted/unclean fan guards inside walk-in cooler in bakery. Repair/replace fan guards.
- 8) Cardboard used as shelving at tomato display in produce area. Discontinue using cardboard as shelving.
- 9) Wiping cloth stored below cutting board at cook line. Replace wiping cloth with a slip resistant material that is not absorbent.

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: Observed the following:

- 1) Black mold-like substances between wall tiles above sinks in meat department and deli.
- 2) An accumulation of grease on grease trap.
- 3) Food debris on shelving inside walk-in freezer near meat department.
- 4) An accumulation of food debris on sliding door tracks of display coolers at meat department and deli.
- 5) An accumulation of dust on fan guards inside walk-in dairy cooler.
- 6) Unclean shelving, shelving liner and bakery pans near tortilla maker. Replace shelving liner if no longer easily cleanable.

Clean and maintain equipment.

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

POINTS

1

Inspector Comments: Observed the following:

- 1) Cracked/ missing floor tiles throughout food preparation areas in deli, bakery and meat departments. Replace missing or damaged floor tiles.
- 2) Missing/deteriorated grout between floor tiles throughout food preparation areas in deli, bakery and meat departments. Replace missing grout to ensure floors are smooth and easily cleanable.
- 3) Cracked/missing base cove tiles near walk-in cooler at meat department and next to rear exit door near cook line. Replace missing or damaged base cove tiles.
- 4) Peeling paint on floors throughout walk-in produce cooler. The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair.
- 5) Lifted/ damaged flooring throughout walk-in freezer near meat department. Repair/replace damaged flooring.
- 6) Hole in ceiling above 1-compartment food preparation sink in deli. Properly seal hole in ceiling.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: Observed the following:

- 1) Dried shrimp on ground outside of rear exit door near cook line. Clean and maintain areas outside of facility to prevent the attraction of flies.
- 2) Unclean floors inside walk-in freezer and walk-in cooler near meat department and inside walk-in cooler near bakery. Maintain floors clean.
- 3) Pooled water in multiple areas at food preparation areas in meat department. Eliminate pooled water to prevent slipping hazard.

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

Overall Inspection Comments

This facility has failed to meet the minimum requirements of the California Health and Safety Code (81 = B). Due to repeated failed inspections within a two year period an Administrative Hearing will be held at 554 S. Paseo Dorotea, Palm Springs, CA on 3-23-22 at 8:00AM. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact Shakeya Rhodes with any questions (760) 320-1048.

Safe surplus food donation was discussed with person in charge. Please review the guidance documents below and visit the Food Donations page on our website for more information.

[Safe Surplus Food Donation Toolkit](#)

[Don't Waste, Donate!](#)

<http://www.rivcoeh.org/OurServices/Foods/FoodDonations>

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.



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Signature

Signature not captured due to
COVID 19 pandemic.

Juana Lizbeth Vega

Person in Charge

03/16/2022

Shakeya Rhodes

Environmental Health Specialist

03/16/2022

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 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

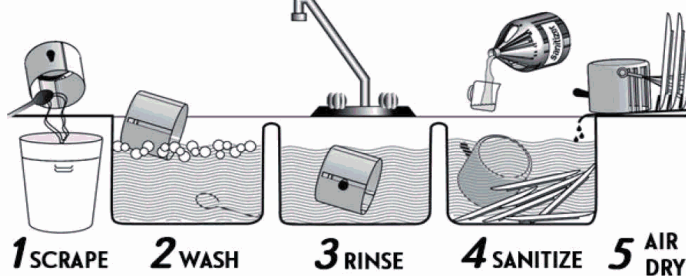
Cooked
Food

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