



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

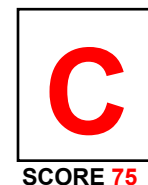
FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | | | | |
|--|-------------------------------|-------------------------------|---------------------------------|--|------------|---------------------|------------------------------|-----------------------|--|
| FACILITY NAME China Jo's | | | | DATE 8/15/2022 | | TIME IN 11:00 AM | | TIME OUT 2:15 PM | |
| ADDRESS 78550 HWY 111 A1-1, La Quinta, CA 92253 | | | | FACILITY DESCRIPTION Not Applicable | | | | | |
| PERMIT HOLDER Yun Quo Xue | | | | EMAIL Dianaxue122468@gmail.com | | | | Major Violations 2 | |
| PERMIT # PR0071598 | EXPIRATION DATE 10/31/2023 | SERVICE Routine inspection | REINSPECTION DATE 12/15/2022 | FACILITY PHONE # (760)771-1115 | PE 3620 | DISTRICT 0033 | INSPECTOR NAME Dana Covos | Points Deducted 25 | |

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

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 | | 2 |
| C.P.F.M.: Lili Weng exp. 08/18/2022 | | | | |
| 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 | 7. Proper hot and cold holding temperatures | 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 | N/O | 10. Proper cooking time and temperature | 4 | 2 |
| <input checked="" type="radio"/> In | N/O | 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 |
| <input checked="" type="radio"/> In | N/O | 14. Food contact surfaces: clean and sanitized | + | 4 |
| 100ppm Chlorine / 81.1 | | | | |

| 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 | | 2 |
| <input checked="" type="radio"/> In | N/O | 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 124.4°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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: 1. Observed the men's restroom missing hand soap. This was corrected onsite and soap was provided. Ensure that soap and paper towels remain stocked in the wall-mounted dispensers at all time.
2. The back hand sink was observed with a cell phone on the ledge, bags of masks inside the bowl and a large trash can in front of it. Discontinue blocking the hand sink and ensure that there is always access for hand washing.

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))

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Inside the cookline lift top cooler, an employee sat their partially consumed water bottle directly inside a bin of raw beef. The employee was directed to remove the bottle. The food was voluntarily discarded by the person in charge.

No employee shall commit any act that may contaminate or adulterate food, food contact surfaces, or utensils.

Keep all personal beverages out of food service areas. They may be kept in employee designated areas.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed the following:

1. An employee was observed washing dishes with water that was measured at 81.1°F. Wash water shall be maintained at a minimum of 100°F to facilitate proper washing of food contact surfaces.
2. The rinse basin and sanitizer basin were not filled up at all. The employee only washed and then hand rinsed the pans and stored them wet. All equipment and utensils must be properly washed, rinsed, sanitized and air dried.
3. Observed an employee attempt to wash a bowl out with only water and their hand.

The person in charge was directed to translate instruction for the employee on how to properly wash dishes. All equipment and utensils should be rewashed, rinsed and sanitized.

3. Observed a large amount of food scrapes in the floor sink under the 3 compartment sink. Ensure that equipment and utensils are scraped of food debris prior to washing.

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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

2

Inspector Comments: Observed to large totes with green/black liquid inside. The person in charged stated that it is used for cleaning the hood filters. The liquid wastewater is only dumped once a month.

Discontinue storing wastewater. Dispose of liquid waste through the approved plumbing system.

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

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

POINTS

2

Inspector Comments: Employees must be able to demonstrate knowledge of their duties. The employee was not able to demonstrate how to properly wash dishes. Provide education to all employees regarding their job duties.

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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Observed the following: Maintain to prevent contamination:

1. Raw chicken in a bowl was stored inside a container of cooked/breaded chicken. Discontinue stacking food containers inside each other. Store all food in an approved manner, with ready to eat over raw foods. Store in a manner to prevent contamination.
2. Observed a yellow towel covering 3 bundles of raw meat. Discontinue using linens to cover food. Use approved food grade containers or containers with tight fitting lids.
3. Soy sauce buckets and a container of broccoli was observed stored on the floor of the walk-in cooler.
4. Observed several food containers in the walk-in cooler and also inside the cookline refrigerator uncovered. Cover all food to prevent possible contamination.
5. The container of cooked noodles were stored uncovered on the shelf right under the walk-in cooler fan.

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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

- Inspector Comments:**
1. Provide labels for all bulk containers. Observed several large bins and smaller ones with no information of the contents.
 2. Provide labels for containers with known allergens. Observed numerous containers of nuts without labels.
 3. Bottle beverages were stored in the public hallway that leads to the restrooms. Store items in a non-public area.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

- Inspector Comments:**
1. Repair and maintain the walk-in cooler in good condition. Observed water leaking from the light bulb and the fire sprinkler inside the walk-in cooler.
 2. Inside the Oster domestic microwave, observed the top sides warped and burnt. The inside appears that it has caught on fire or burned. Discontinue using this microwave and replace with a commercial microwave. Ensure that it is maintained clean and in good condition.
 3. The walk-in cooler door is not self-closing and self-latching. Repair/adjust the door so that it is self-closing and self-latching.

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: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Clean and maintain the following areas:

1. The bottom inside of the back ice machine had a brown gritty sludge in it. Per the person in charge, the machine is broken and will be repaired on Thursday. Repair the unit and ensure that the ice machine is cleaned and sanitized prior to use. They are currently purchasing ice from the store and using that to fill the soda machine ice bin.
2. Outside of the bulk containers were observed gritty covered with old hard food.

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: Discontinuing storing used chopsticks that were used for picking up fallen food with other utensils used for rice.

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)



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38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: Observed a large air conditioner unit at the cookline. A silver vent pipe was strung up from the ceiling with a phone cord and then hooked onto the hood filters in the canopy. All of the piping for air conditioner venting is directly over the stove. Remove the piping and install the ventilation in the proper and approved manner.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: 1. Ensure all corners are visible for inspection at the closet (vermin like to hide in dark and hidden areas). Observed several boxes of cardboard stacked here and other clutter. Reorganize the area and removed unused boxes.
2. Observed a partially eaten apple on the front counter next to the rice cooker. The employee was not observed visibly eating the apple, however it was not there at the start of the inspection. Employees must eat food separate from working areas and wash hands afterwards.
3. There were several personal items observed in food prep and food use areas. Cells phones, medication bottles and keys. Store all personal items in lockers or other approved designated area.

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)

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

POINTS

1

Inspector Comments: Observed numerous broken/cracked floor tiles in the kitchen and also some times missing from in front of the back door. Repair/replace the broken and missing tiles in an approved manner.

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: 1. The floor and walls under the cook line equipment is covered with grease and old food crumbs. Clean the floor and walls and maintain clean daily.
2. Observed food debris, onion peels and dirty behind and under shelving. Clean all areas.
3. The wall under the 3 compartment sink was observed black with grime.
4. All floor drains were full of food scraps. Ensure they are cleaned daily.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed the second food manager certificate expired two months ago. This person did not have a food handler card in place of the expired food manager certificate. Ensure the employee obtains a valid food handler card or food manager certification immediately.

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 has failed to meet the minimum requirements of the California Health and Safety Code (75=C). A reinspection will be set for one week (08/22/2022). Ensure violations listed on this report are corrected by this date in order to be re-scored. "C" card posted. "A" card removed. "C" card must remain posted until removed by an employee of this Department. Contact Dana Covos with any questions at 760-863-8287 or DCovos@rivco.org.



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Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Lili Weng
Person in Charge
08/15/2022

Dana Covos
Environmental Health Specialist
08/15/2022

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

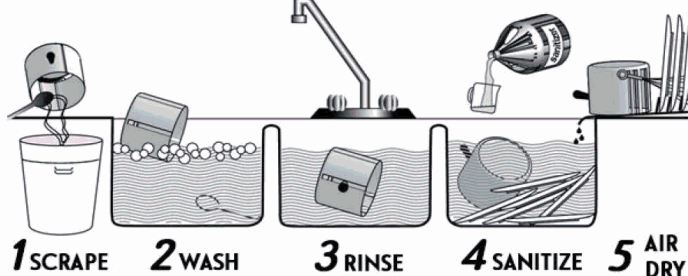
Cooked
Food

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
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4065 County Circle Dr #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017