



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Volcano Hawaii BBQ-OOB</b>				DATE 3/10/2021		TIME IN 11:30 AM		TIME OUT 2:00 PM	
ADDRESS 140 Hidden Valley Pkwy Ste.E, Norco, CA 92860				FACILITY DESCRIPTION oob change ownership					
PERMIT HOLDER Xi Tian He & Blake Shuping Xue				EMAIL xuezu@gmail.com				Major Violations 3	
PERMIT # PR0069192	EXPIRATION DATE 01/31/2023	SERVICE Routine inspection	REINSPECTION DATE 7/10/2021	FACILITY PHONE # (951)582-9888	PE 3620	DISTRICT 0054	INSPECTOR NAME Jillian Van Stockum	Points Deducted 20	

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

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

**Major / Minor Violations:** Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

**B**  
SCORE 80

☒ In = In compliance    ☒ COS = Corrected on-site    ☐ N/O = Not observed    ☐ N/A = Not applicable    ☐ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
<input checked="" type="radio"/> In	N/A 1. Food safety certification Blake Xue - exp. 12/19/2025			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"/> COS	<input checked="" type="radio"/> OUT	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 <input checked="" type="radio"/> N/A 8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> N/A 12. Returned and re-service of food			2
<input checked="" type="radio"/> In	13. Food: unadulterated, no spoilage, no contamination	<input checked="" type="radio"/> COS	<input checked="" type="radio"/> OUT	2
<input checked="" type="radio"/> In	N/O N/A 14. Food contact surfaces: clean and sanitized	<input checked="" type="radio"/> COS	<input checked="" type="radio"/> OUT	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 <input checked="" type="radio"/> N/A 16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O <input checked="" type="radio"/> N/A 17. Compliance with Gulf Oyster regulations			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		4	2
Water Temperature above 120 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			<input checked="" type="radio"/> OUT

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	<input checked="" type="radio"/> OUT
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"/> OUT
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	<input checked="" type="radio"/> OUT
37. Equipment, utensils, and linens: storage and use	<input checked="" type="radio"/> OUT
38. Adequate ventilation and lighting; designated areas, use	<input checked="" type="radio"/> OUT
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	<input checked="" type="radio"/> OUT
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 checked="" type="radio"/> OUT
55. Impound	



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following regarding improper handwashing:

- 1) an employee to handle a broom and trash bin with bare hands and resume food preparation without washing their hands
- 2) numerous employees to change tasks, commit unsanitary acts, and resume food preparation without washing their hands

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.

**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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed a can of whipped topping stored in the walk-in cooler to have excessive mold growth along and inside the dispensing tip, rendering the whipped topping contaminated and unsafe for service (NOTE: expiration date 04/07/2020). Ensure employees regularly monitor the conditions of foods and remove foods when found to be adulterated or otherwise unsafe. PIC discarded the whipped topping into the trash (see violation 54).

**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 soiled dishes to be actively submerged in a sanitizer solution measuring 25 ppm Chlorine and for a bowl to be removed from the solution and placed as clean on a shelf above the warewash station, no washing step was conducted. Discontinue improper warewashing. PIC advised the facility will resume warewashing after the lunch rush. Drain improper sanitizer solution and ensure all soiled equipment and utensils are washed, rinsed, and sanitized properly prior to storing as clean for use. Education was provided and discussed. As advised on 03/12/2020, handwash multi-use utensils in the following manner:

- a) remove all food debris from the utensil surfaces into the trash
- b) wash fully submerged in warm soapy water (minimum 100 F at dish level)
- c) rinse fully submerged in clear water
- d) fully submerge in a warm final sanitizing solution of 100 ppm chlorine for a minimum of 30 seconds
- e) allow utensils to air dry

**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)

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

POINTS

1

Inspector Comments:

Observed front door to be propped open. Exterior doors shall be self-closing, without gaps or openings, and maintained closed except during immediate passage to prevent vermin entry.

\*NOTE: This is a repeat violation.

**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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

1) Observed food preparation in the left sink basin of the warewash station above soiled dishes. Discontinue conducting food preparation in the warewash station. Maintain the warewash station for warewashing only. Ensure all food preparation is conducted at the food preparation sink.

2) Observed a rice cooker actively cooking rice to be stored stored on a metal storage rack in the rear dry storage area next to the soda syrup boxes. Discontinue preparing food in an unapproved location. Relocate the rice cooker to an approved food preparation table in the designated prep area.

**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:

1) Observed the facility to reuse single-use containers for storage of food items and ingredients throughout the facility as well as these containers to not be labeled with what foods are being stored. Discontinue reusing unapproved containers. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. Working containers used for storing food items shall be clearly and individually identified with the common name of the food product.

\*NOTE: This is a chronically repeated violation.

2) Observed the following regarding unapproved equipment:

- a) a spam can wedged between equipment and the wall at the cooks line to collect grease
- b) foil mounted to the window of kitchen door exiting to the hallway

Discontinue using unapproved materials, equipment, and containers. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

\*NOTE: The above listed are repeat violations.

3) Observed the cooler door gaskets of the reach-in coolers at the prep line to be torn and encrusted with aged food debris. As advised on 03/12/2020, replace the gaskets and maintain clean and in good repair.

4) Observed the bottom shelf of the middle storage unit in the walk-in cooler to be in disrepair with a heavily soiled wire wrapped around the shelf and support leg to secure the shelf. Remove the unapproved wire. Make the necessary repairs in an approved manner to provide a surface which is smooth, durable, nonabsorbent, and easily cleanable. Maintain in good repair.

**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:

1) Observed excessive accumulation of encrusted food debris and miscellaneous residues on shelving, storage racks, sides of equipment, and equipment handles throughout the facility as well as on the kitchen swinging door and accumulation of dust and debris on the fan guards in the walk-in cooler. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

\*NOTE: This is a repeat violation.

2) Observed excessive accumulation of grease and oils on the right side wall and flooring of the cooks line. PIC advised the grease accumulation is from the flat grill scraper, which is stored along the exterior side of the grill on a removable splash guard which causes grease and debris to flow from the splash guard down the wall and onto the floor with some of the grease being caught in a spam can wedged between equipment and the wall. Discontinue this practice. Ensure all equipment is installed, stored, and used in an approved manner. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

**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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37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

1) Observed the CO2 tanks to be chained to each other, but not secured to a rigid structure (i.e. the wall). All pressurized cylinders (full and empty) shall be securely fastened to a rigid structure.

\*NOTE: This is a repeat violation.

2) Observed clean dishes and utensils stored hanging above the soiled sink basin and drain board of the warewash station. Relocate all clean dishes and utensils to be stored in a sanitary manner away from potential contamination.

3) Observed an employee beverage and soiled hat stored on shelving above the front prep table as well as an employee phone charging cable on the front prep table. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

\*NOTE: This is a repeat violation.

4) Observed soiled, damp multi-use wiping cloths stored on the prep tables and equipment throughout the facility as well as lining surfaces under equipment. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine or 200 ppm quaternary ammonium) between uses, or provide a clean cloth for each use. Do not line surfaces with any materials which are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable.

\*NOTE: This is a chronically repeated violation.

**Violation Description:** Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments:

Observed the following regarding the ventilation hood:

- 1) excessive accumulation of grease on the filter pads, fire suppressant system, and walls
- 2) excessive plume of smoke and vapors throughout the facility during cooking using the deep fryers and wok

All exhaust hoods shall be maintained to effectively remove heat, grease, vapors, and smoke. Ensure the necessary repairs/adjustments are made to ensure proper ventilation.

**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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments:

1) Observed accumulation of grease and debris on the walls of the warewash station. The floors, walls, ceilings of a food facility shall be maintained clean.

2) Observe the grout between floor tiles to be receding throughout the cooks line. Repair the floor grout to provide durable, smooth, nonabsorbent, and washable surfaces maintained in good repair.

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

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments:

The following was discarded into the trash:

- 1 can of whipped topping

**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.



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56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments:

Observed in compliance with Industry Guidance.

Overall Inspection Comments

This facility has failed to meet the minimum requirements of the California Health and Safety Code (80=B). Due to repeated failed inspections within a two-year period, an Administrative Hearing will be held on 03/16/2021 at 9:00 a.m. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@rivco.org.

**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

Signature not captured due to  
COVID 19 pandemic.

Blake Xue  
Person in Charge  
03/10/2021

Jillian Van Stockum  
Environmental Health Specialist  
03/10/2021

## 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

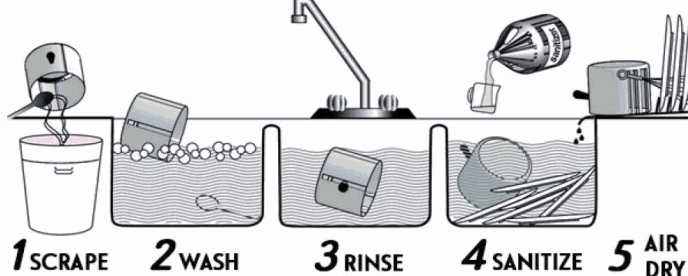
Cooked  
Food

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