



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Wilma & Frieda's				DATE 10/4/2022		TIME IN 9:30 AM		TIME OUT 1:45 PM	
ADDRESS 155 S Palm Canyon Dr, Palm Springs, CA 92262				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Landmark 99 Enterprises				EMAIL haley@wilmafrieda.com				Major Violations 2	
PERMIT # PR0006917	EXPIRATION DATE 10/31/2022	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (760)992-5080	PE 3622	DISTRICT 0022	INSPECTOR NAME Jazmine Celis		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 R. Alexander EXP: 7/11/27- ServSafe			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	N/A	7. Proper hot and cold holding temperatures	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	8. Time as a public health control; procedures and records		4
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods		4
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature		4
<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 chlorine / 100		4

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
WATER / HOT WATER					
<input checked="" type="radio"/> In		21. Hot and cold water available		4	<input checked="" type="radio"/> 2
		Water Temperature 120°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	<input checked="" type="radio"/> 2
<input checked="" type="radio"/> In	N/A	24. Vermin proofing, air curtains, self-closing doors			<input checked="" type="radio"/> 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		<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		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		<input checked="" type="radio"/>
55. Impound		<input checked="" type="radio"/>



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed an employee wipe their face with an apron then proceed to prepare food.

-All food and utensil handlers shall wash their hands and arms thoroughly by vigorously rubbing them using a cleanser and warm running water for at least 10 - 15 seconds after committing an unsanitary act

Corrective Action: Employee was instructed to remove gloves and properly wash hands before returning to food preparation.

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:

1.Observed hand wash supplies to be missing from the hand wash sink located at the cook's line.

Corrective Action: Supplies were provided during the inspection.

2.Observed paper towels to be missing from the following hand wash sinks:

-in the kitchen adjacent to the freezer chest

-bar area

-employee restroom

Corrective Action: Paper towels were provided at the kitchen hand wash and employee restroom during the inspection.

Supply and maintain liquid soap for hand washing and disposable paper towels in permanently installed dispensers at all hand wash sinks.

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))



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

- 1.Observed milk and half and half in the upright drink and dairy refrigerator to be 46-51F over night (greater than 4 hours).
-Discontinue storing potentially hazardous foods (PHFs) in this refrigeration unit until it has been repaired to maintain PHFs at/below 41F.

Corrective Action: Items were voluntarily discarded. See item #54.

- 2.Observed trays of cooked hash brown on cooling racks adjacent to the cook's line to be 83-96F for approximately 2 hours per person in charge (PIC).
-Discontinue storing PHFs outside of temperature control.

Corrective Action: Trays were relocated to the walk-in refrigerator.

- 3.Observed queso fresco in an ice bath at the cook's line cold top to be 61F for approximately 3 hours.
Corrective Action: Queso fresco was relocated to the walk-in refrigerator.
NOTE: This unit was previously impounded during the last routine inspection. Per PIC the unit has not been repaired.

- 4.Observed pooled and shelled eggs at the cook's line ice bath located adjacent to the grill to be 48-49F for approximately 3 hours per PIC.
Corrective Action: Eggs were discarded. See item 54.

- 5.Observed cooked spinach stored in the steam tables to be 106 for approximately 3 hours.
Corrective Action: Spinach was discarded. See item 54.

- 6.Observed pancake batters located at the cold top ice bath to be 56-72F for approximately 3 hours per PIC.
-Discontinue storing PHFs above line of ice and water when utilizing ice baths.
Corrective Action: Ice was added to ice bath and containers of batter were portioned to contain smaller amounts of batter.

- 7.Observed chicken, short rib, and meat loaf to be 53-64F in the drawer refrigerator at the cook's line for approximately 3 hours. The drawer cooler was observed to have an ambient temperature of 65F. On this date the drawer cooler was impounded. See item 54.
-Repair this unit to ensure it is fully functioning and able to maintain PHFs at or below 41 F. Discontinue the use of this equipment until this agency has lifted the impound.
Corrective Action: All items were relocated to the walk-in refrigerator.

Maintain all potentially hazardous foods at/below 41F or at/above 135F.

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 the bar dish machine to be dispensing 0 ppm in the final rinse cycle. The dish machine was impounded on this date. See item 55.
- Make the necessary repairs/adjustments to the dish machine in order to dispense an approved sanitizer (50 ppm of chlorine) in the final rinse cycle. Mechanical machine warewashing shall be accomplished by using an approved machine installed and operated in accordance with the manufacturer's specifications.

Corrective Action: The dish machine located in the kitchen was instructed to be utilized to conduct bar ware 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)



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21. HOT AND COLD WATER AVAILABLE

POINTS

2

Inspector Comments:

- 1.Observed cold water at the cook's line hand wash sink to be non-functioning.
- Provide hot and cold water at all times at all handwash sinks.

- 2.Observed warm water at the restrooms to reach 83F.
- Handwashing sinks must provide warm water of 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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

- Inspector Comments:** Observed flies in the facility. A fly was observed directly landing on serving plates.
- Eliminate all fly activity from the facility using approved methods.

Corrective Action: Plates were relocate to be washed, rinsed, and sanitized.

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:** 1.Observed multiple ceiling panels to be missing in the kitchen area.
- Restore all ceiling panels to ensure the entire facility is fully enclosed.

- 2.Observed gaps underneath dining area window pane doors.
- Eliminate gaps to prevent vermin activity.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

- 1.Observed multiple containers of food in the cook's line and kitchen to be left uncovered for a prolonged amount of time.
- All food shall be stored, prepared, displayed or held so that it is protected from contamination.

Corrective Action: Coverage was provided for items located in the kitchen underneath the open ceiling panels.

- 2.Observed frozen raw chicken stored on a shelf above raw beef in the walk-in freezer and in the upright meat freezer.
- Discontinue this method of storage. Ensure that raw animal products are stored below ready to eat foods in order of cooking temperatures (i.e. highest cooking temperature stored on the bottom shelf).

- 3. Discontinue storing drink toppings at the drain board of the bar 3 compartment sink.
- All food shall be stored, prepared, displayed or held so that it is protected from contamination.

- 4.Discontinue storing bottles of alcohol on milk crates directly on the floor of the bar area.
- Maintain all food and beverages are stored at least 6 inches above the floor in approved areas.

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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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1.Observed all cook's line table top coolers to be non-functioning and utilized as ice baths. Multiple PHF items in these units were observed to be greater than 41F (see item #7). The reach in refrigeration units located below the cold top were observed to be empty.
-Repair this unit to ensure it is fully functioning and able to maintain PHFs at or below 41 F. Discontinue the use of this equipment until this agency has lifted the impound.

NOTE: The table top and associated reach in coolers were previously impounded on 3/16/22. Impound sticker was not present at the units. A new impound sticker was restored at the units.

2.Observed the following refrigerator units to not be properly functioning.
-drawer refrigerator in the cook's line with an ambient temperature of 56F
-the upright drink and dairy refrigerator holding potentially hazardous foods between 46-51F

These units have been impounded. Repair the units to ensure they are fully functioning and able to maintain PHFs at or below 41 F. Discontinue the use of the equipment until this agency has lifted the impound. See item 54.

3.Observed filters to be missing from the cook's line hood.
-Maintain filters properly installed at the exhaust hood to ensure it is properly functioning.
Corrective Action: Filters were restored.

3.Observed an accumulation of ice build up in the walk-in freezer. Observed the side door panel of the freezer to be partially detached.
-Eliminate accumulation of ice build-up from the walk-in freezer. Restored panel to ensure all portions of the walk-in freezer are properly functioning.

4.Observed the food prep sink faucet to be spraying water when turned on. Faucet was observed to be partially detached from the back drain board. Observed cook's line hand wash sink faucet to be partially detached from the back drain board.
-Eliminate any and all leaks. Ensure all aspect of the sinks are properly attached and fully functioning.

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

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

Inspector Comments: Observed the light in the storage area outside of the employee restroom to be non-functioning.
-Adequate lighting shall be provided in all areas to facilitate cleaning and inspection.

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

0

Inspector Comments: Eliminate accumulation of debris from the floors throughout the kitchen area. This includes but is not limited to the following areas:

- behind and below all cooking and food storage equipment
- behind and below all washing equipment
- behind and below all storage racks
- bar area

Maintain all floors in a clean and sanitary manner.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: Observed 3 food handler cards to be expired.

-All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

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



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54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: The following items were voluntarily discarded:

- milk ~1/2 gallon
- half and half ~ 6 quarts
- cooked spinach ~ 2 ounces
- raw shelled eggs ~10 eggs
- raw pooled eggs ~ 1 quart

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: An enforcement officer may impound food, equipment, or utensils that are found to be, or suspected of being, unsanitary or in such disrepair that food, equipment, or utensils may become contaminated or adulterated.

The following items were impounded:

- bar dish machine
- drawer refrigerator in the cook's line
- the upright drink and dairy refrigerator located at the coffee station
- previously impounded reach in and table top refrigerators at the cook's line

Once the sanitation cycle at the dishwasher is confirmed to be running at 50 ppm chlorine and all refrigeration units are holding at 41F and below, contact our Department at (760) 320-1048 for a follow-up.

Do not remove the impound tags and utilize the dishwasher and refrigeration units until compliance is confirmed by our Department.

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

This visit was prompted by a complaint (CO0084596) received by this Department on 9/30/22. The complaint stated the women's restroom has a toilet that is dirty and out of order and has been in this condition since 9/28/22. On this date, the women's restroom was observed to have a stall kept locked. Per person in charge, the stall was locked due to plumbing issues. A plumber assessed the issue with the women's toilet days prior. During the inspection the restroom was unlocked and the toilet was verified to be properly flushing. The stall was observed to be kept free of debris and fully stocked.

The complaint also stated wooden customer tables are sticky. During the inspection, a customer dining table was observed to not be bussed for a prolonged amount of time. Per person in charge tables are bussed and wiped with wiping cloths and sanitizer.

A routine inspection was conducted on this date.

A "B" grade placard has been posted.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

An administrative office hearing has been scheduled for October 11, 2022 at 9am due to the 2nd downgrade of this facility within a 24 month period.

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

A. Raffo -Mgr
Person in Charge
10/04/2022

Jazmine Celis
Environmental Health Specialist
10/04/2022

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