



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

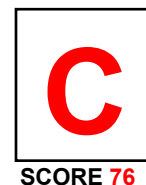
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Better Be Donuts</b>				DATE 9/7/2022		TIME IN 8:05 AM		TIME OUT 11:00 AM	
ADDRESS 12266 Perris Blvd, Moreno Valley, CA 92557				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Sophal Sek				EMAIL paulsek24@gmail.com				Major Violations 1	
PERMIT # PR0072411	EXPIRATION DATE 05/31/2023	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)243-3031	PE 2620	DISTRICT 0017	INSPECTOR NAME Miranda Ramirez		Points Deducted 24

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
In	N/A	1. Food safety certification			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions and exclusions		4	
In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	7. Proper hot and cold holding temperatures	+	4	2
In	N/O	8. Time as a public health control; procedures and records	+	4	2
In	N/O	9. Proper cooling methods		4	2
In	N/O	10. Proper cooking time and temperature		4	2
In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
In	N/O	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	14. Food contact surfaces: clean and sanitized		4	2
Discussed 100ppm Chlorine / 100F					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	16. Compliance with shell stock tags, condition, display			2
In	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
In	N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
In		21. Hot and cold water available		4	2
Water Temperature @ 3-comp 129°F					
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	2
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		1
55. Impound		



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1. FOOD SAFETY CERTIFICATION

POINTS

2

**Inspector Comments:** Person in charge stated they were working on obtaining a food manager certificate but have not yet signed up for the course.

Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Maintain at least one valid food manager certification on-site. Info bulletin attached in email. Provide proof of registration by 9/14/22 to MirRamirez@Rivco.org

**Violation Description:** Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

**Inspector Comments:** Observed a sausage patty inside the reach in cooler with an internal temperature of 45F. Person in charge stated it had been made at 3am. Sausage patty was voluntarily discarded (see violation 54).

**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)

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS



POINTS

4

**Inspector Comments:** Observed Jalapeno Croissants with an internal temperature of 75F left out since 4am still offered for sale with no labels placed on food for time of discard. Jalapeno croissants were voluntarily discarded (see violation 54).

Observed boba on the counter with an internal temperature of 76F. Person in charge stated it had been left out for an hour. Person in charge also stated that time as a public health control (TPHC) was in use for the item and was unable to properly describe the procedures for TPHC. Boba was placed back into the cooler to rapidly cool. Education provided at time of inspection.

Observed ham, egg and cheese croissants, sausage eggs and cheese croissants with internal temperatures of 71F. Person in charge stated they had been made an hour ago. Person in charge instructed to label the food items for time of discard.

When time is used as a public health control, food must be marked with the time to be discarded, not to exceed 4 hours after being removed from temperature control.

NOTE: This is a repeat violation. Further non-compliance may result in citation.

**Violation Description:** When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

**Inspector Comments:** Observed a dead cockroach by back delivery door. No further evidence was observed at time of inspection. Maintain facility free of any pests or vermin at all times and seal and holes or gaps inside facility to prevent entrance and harborage.

**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 the air curtain to not turn on when the back delivery door was opened. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

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

POINTS

2

**Inspector Comments:** When asked how to properly wash dishes the person in charge stated he was unaware and did not normally wash dishes. When the other employee was asked how to properly wash dishes they stated they doubled washed in hot water then washed in cold water then sanitized using bleach. When asked what ppm color change the employee pointed to the 150ppm on the quaternary ammonia test strips. Employee was unaware of the different testing strips required for checking sanitizer levels. All food employees shall have adequate knowledge of their assigned duties, and be able to demonstrate appropriate food safety principals. Knowledge provided at time of inspection.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** Observed scoops stored in "French" bulk powder mixture to be in direct contact with the powder. Store all scoops inside foods with handles up out of foods to prevent contamination.

Observed sifter stored in bulk unlabeled white powdery food to be heavily soiled with old remnants of dough stuck to the at sifter and the handle to be in direct contact with the food. Store all scoops inside foods with handles up out of foods to prevent contamination and ensure that all soiled utensils are properly washed, rinsed and sanitized between uses.

Observed single use condiment container and scoop stored in bulk unlabeled white granular substance to be in direct contact with the food item. Discontinue use of single use condiment container and store all scoops inside foods with handles up out of foods to prevent contamination.

Observed coffee filters stored unprotected on top of coffee machine. Store coffee filters in their original packaging, or other approved food container to prevent contamination.

Observed raw whole shelled eggs in plastic carton container at the beverage reach in cooler near the front door to be stored on top of sealed soda cans. Discontinue storing raw eggs above ready to eat food or drinks to prevent contamination.

**Violation Description:** All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

**Inspector Comments:** Observed three unlabeled spray bottles (one with clear liquid above the wooden prep table and two with blue liquid below the hand washing sink. All chemicals and poisonous substances shall be stored separate from food and food-related items and labeled so that they are easily identifiable to prevent 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)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

**Inspector Comments:** Observed unlabeled sugar stored at the drink prep area in a single use drink cup with lid. Food shall be labeled and stored in approved, smooth, easily-cleanable containers with tight-fitting lids to prevent contamination.

**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))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** Observed the sprayer nozzle at the 3-comp sink to be missing the sprayer head. Replace the sprayer head in an approved manner.

Observed the sprayer nozzle at the 3-comp sink to be hanging into the basin of the 3-comp sink. Repair the sprayer nozzle so that there is an air gap between the bottom flood rim of the sink basin and the head of the sprayer nozzle to prevent potential back flow contamination.

Observed an unsealed ply board shelf above the two stand mixers near the wooden prep table. Remove the wooden shelf and replace with shelf that is smooth, durable and easily cleanable.

Observed a griddle inside the proofer with a wiping cloth on the rack above. Remove the unapproved items inside the proofer to prevent contamination and abate fire hazard.

Observed a cloth drying mat at the drain board of the 3-comp near the reach in freezer. Remove the cloth drying mat from facility and discontinue use of drying mats to prevent contamination.

Observed unapproved, heavily cracked and soiled food processor. Remove food processor from facility and replace with NSF/ANSI approved equipment.

Observed the bulk lard storage container lid to be cracked. Replace the lid in an approved manner.

Observed multiple extension chords to be used throughout the facility. Discontinue use of extension chords to power any appliances inside the facility and only use direct outlet power.

Observed the soda machine to not be functional. Person in charge stated they were planning on removing the machine soon. Remove the soda machine and equipment associated with it in an approved manner.

Observed the drawer knob below the pink donut boxes at the end of the counter near the front door to be missing. Replace knob in an approved manner.

Observed the beverage reach in cooler near the front door to have a leak in the condenser fan. Repair the cooler so that the condenser fan no longer leaks.

Observed the beverage reach in cooler near the front door to have two torn gaskets. Replace the gaskets in an approved manner.

Observed the beverage reach in cooler near the front door to have cardboard lining the shelf below beverages. Remove the cardboard and discontinue lining shelves with cardboard.

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

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

1

**Inspector Comments:** Observed the left side of the 3-comp sink basin (near the reach in freezer) to only have a sprayer nozzle and the right side faucet to not reach all three basins.

Provide a faucet that reaches all three basins or provide an additional faucet to the left side sprayer nozzle at the 3-comp left side sink basin.

Observed the facility to have the incorrect testing strips for the sanitizer used at the facility. Person in charge provided quaternary ammonia test strips when the facility uses bleach/chlorine sanitizer. Provide the correct test strips for the facility to properly check sanitizer levels.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)



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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:

- The residue on the handle of the restroom door knob
- The food residue on the portion above where the mixer portion attaches to at both stand mixers
- The build up on the walls and floors behind the large stand mixer next to the wooden prep table
- The build up in the gaskets of the reach in freezer near the 3-comp
- The food debris on the bottom shelf of the reach in freezer of the 3-comp
- The build up in the floor sink below the 3-comp
- The food build up on the shelving inside the proofer
- The soiled lid to the bulk "Westco Cube Cut Apple Filling" on the bottom dry storage shelf near the back door
- The soiled light switch cover for the light in the dry storage area near the back door.
- The grease build up inside the hood and the grease traps
- The food debris on the floor below the icing prep table
- The residue on the ice machine filter and interior side walls of the ice machine.
- The build up in the cabinet below the soda machine

**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:** Observed soiled utensils (3 knives and one scrape) stored between the wall and the wooden prep cutting board. Discontinue storing utensils in this manner to prevent contamination.

Observed two unsecured CO2 canisters in cabinet below soda machines.  
Pressurized cylinders must be securely fastened to a rigid structure.

**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 missing light shield cover in dry storage room. Provide approved light shield cover to prevent contamination.

Observed the light above the reach in cooler to be out. Replace the light in an approved manner.

Observed the lights behind the front service counter to be missing light shields. Provide approved light shield cover to prevent contamination.

**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:** Observed two cell phones stored on the icing prep table. Store all personal items in lockers or other approved designated area.

Observed one open canned drink and one drink with a lid and straw stored on the wooden prep table.  
All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

**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)



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

POINTS

1

**Inspector Comments:** Observed holes in the wall at the mop sink between the mop sink basin and the faucet of the mop sink. Seal holes in an approved manner.

Observed the ceiling tile above the wooden prep table at the camera to be cracked. Replace the ceiling tile in an approved manner.

Observed holes in the wall near the plumbing of the 3-comp sink. Seal the holes in an approved manner.

Observed a hole in the ceiling tile above the icing prep table near the reach in cooler. Replace ceiling tile 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)

54. VOLUNTARY CONDEMNATION

POINTS

0

**Inspector Comments:** The following food items were voluntarily discarded:

- 1 sausage patty 45F
- 2lbs of jalapeno croissants 75F

**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.

Overall Inspection Comments

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (76 = C). A reinspection has been set for one week (09/16/22). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "C" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "C" card must remain posted until removed by an employee of this Department. If you have any questions contact M. Ramirez at (951) 766-2824.

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

Signature

Brandon Sek  
Person in Charge  
09/07/2022

Miranda Ramirez  
Environmental Health Specialist  
09/07/2022



## REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

No foil or cardboard  
on shelves!



## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat  
Food

Cooked  
Food

Raw Meat,  
Raw Eggs

Store cooked and ready-to-eat food above raw food to avoid cross-contamination.  
Keep all food covered to prevent contamination

## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
  - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
  - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
  - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
  - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



## PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

### TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

## PROPER FOOD THAWING METHODS



1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**BLYTHE**  
260 N Broadway  
Blythe, CA 92225  
Phone 760-921-5090  
Fax 760-921-5085

**CORONA**  
2275 S Main St #204  
Corona, CA 92882  
Phone 951-273-9140  
Fax 951-520-8319

**HEMET**  
800 S Sanderson Ave #200  
Hemet, CA 92545  
Phone 951-766-2824  
Fax 951-766-7874

**INDIO**  
47-950 Arabia St #A  
Indio, CA 92201  
Phone 760-863-8287  
Fax 760-863-8303

**MURRIETA**  
30135 Technology Dr #250  
Murrieta, CA 92563  
Phone 951-461-0284  
Fax 951-461-0245

**PALM SPRINGS**  
554 S Paseo Dorotea  
Palm Springs, CA 92264  
Phone 760-320-1048  
Fax 760-320-1470

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