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 violations(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.

### Food Establishment Inspection Form

**Facility Name:** The Lowkey Poke Joint  
**Address:** 11860 Magnolia Ave Ste U & V, Riverside, CA 92503  
**Permit Holder:** The Lowkey Poke Joint Inc.  
**FACILITY DESCRIPTION:** Not Applicable  
**EMAIL:** thelokeypokeyjoint@gmail.com

---

### FOOD FROM APPROVED SOURCES

- **Points Deducted:** 2
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 15. Food obtained from approved sources
- **COI = Corrected on-site:** 4
- **MAJ = Major:** 2

### EMPLOYEE HEALTH AND HYGIENIC PRACTICES

- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 2. Communicable disease, reporting, restrictions and exclusions
- **COI = Corrected on-site:** 4
- **MAJ = Major:** 2

### PREVENTING CONTAMINATION BY HANDS

- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 5. Hands clean and properly washed; gloves used properly
- **COI = Corrected on-site:** 4
- **MAJ = Major:** 2

### TIME AND TEMPERATURE RELATIONSHIPS

- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 7. Proper hot and cold holding temperatures
- **COI = Corrected on-site:** 4
- **MAJ = Major:** 2

### PROTECTION FROM CONTAMINATION

- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 12. Returned and re-service of food
- **COI = Corrected on-site:** 4
- **MAJ = Major:** 2

---

### Supervision / Personal Cleanliness

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 25. Person in charge present and performs duties, demonstration of knowledge
- **COI = Corrected on-site:** 1
- **MAJ = Major:** 1

### General Food Safety Requirements

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 27. Approved thawing methods, frozen food storage
- **COI = Corrected on-site:** 1
- **MAJ = Major:** 1

---

### FOOD STORAGE / DISPLAY / SERVICE

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 34. Utensils and equipment approved, good repair
- **COI = Corrected on-site:** 1
- **MAJ = Major:** 1

### Equipment / Utensils / Linens

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 35. Warewashing: installed, maintained, proper use, test materials
- **COI = Corrected on-site:** 1
- **MAJ = Major:** 1

### Food Storage / Display / Service

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 36. Equipment / utensils: installed, clean, adequate capacity
- **COI = Corrected on-site:** 1
- **MAJ = Major:** 1

### Physical Facilities

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 41. Plumbing: property installed, good repair
- **COI = Corrected on-site:** 1
- **MAJ = Major:** 1

---

### Permanent Food Facilities

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 45. Floors, walls, ceilings: good repair / fully enclosed
- **COI = Corrected on-site:** 1
- **MAJ = Major:** 1

---

### Compliance and Enforcement

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 51. Plans approved / submitted
- **COI = Corrected on-site:** 1
- **MAJ = Major:** 1

---

### WATER / HOT WATER

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 21. Hot and cold water available
- **COI = Corrected on-site:** 4
- **MAJ = Major:** 2

### Livestock and Health Care Prohibited Foods

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 22. Sewage and wastewater properly disposed
- **COI = Corrected on-site:** 4
- **MAJ = Major:** 2

---

### Conformance with Approved Procedures

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 19. Written disclosure and reminder statements provided for raw or undercooked foods
- **COI = Corrected on-site:** 1
- **MAJ = Major:** 1

---

### Consumer Advisory

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 20. Licensed health care facilities / public and private schools; prohibited foods not offered
- **COI = Corrected on-site:** 4
- **MAJ = Major:** 2

### Liquid Waste Disposal

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 23. No rodents, insects, birds, or animals
- **COI = Corrected on-site:** 4
- **MAJ = Major:** 2

---

### Public Health Control

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 24. Ventilation: air curtains, self-closing doors
- **COI = Corrected on-site:** 4
- **MAJ = Major:** 2

---

### School and Healthcare Prohibited Foods

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 25. Permitted school foods only
- **COI = Corrected on-site:** 1
- **MAJ = Major:** 1

---

### Signs / Requirements

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 26. Grade card and signs printed, visible
- **COI = Corrected on-site:** 1
- **MAJ = Major:** 1

---

### Compliance and Enforcement

- **Points Deducted:** 20
- **Major Violations:** 2
- **In N/O N/A:** Not Applicable
- **OUT = Out of compliance:** 33. In N/O N/A
- **COI = Corrected on-site:** 3
- **MAJ = Major:** 1

---

**Food Safety Certification:** 07/31/2023

**Permit #:** PR0070994

**Expiration Date:** 07/31/2023

**Service:** Routine inspection

**Reinspection Date:** 10/18/2022

**Facility Phone #:** (951)299-7699

**PE:** 3621

**District:** 0004

**Inspector Name:** Celeste Alvarado

**Date:** 10/11/2022

**Time In:** 2:00 PM

**Time Out:** 5:15 PM

**SCORE:** 80
1. FOOD SAFETY CERTIFICATION

Inspector Comments: The food manager certificate for Ibrahim Mohd-Yusof from Servsafe expired 11/10/2020. Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.

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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

Inspector Comments: 1. The soap dispensers at the two front handsinks and one of the rear handsinks were observed to be empty. Maintain all soap dispensers full at all times. 2. A handsink in the back was blocked from use due to a strainer stored in the sink and a handsink in the front was blocked from use due to a sanitizer bucket stored in the sink. Ensure no items are stored in the handsinks at any time.

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))

7. PROPER HOT & COLD HOLDING TEMPERATURES

Inspector Comments: Nine packages of a raw fish mixture were observed on a prep table for an hour while the employee prepared other packages. Once opened, the mixture measured 70F. The facility had been open for three hours. The employee stated that the packages had been out of temperature control for 5 minutes. When preparing potentially hazardous food, store food that isn't currently being prepared at or below 41F or at or above 135F. The employee immediately prepared this food and placed it in the reach in cooler.

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

Inspector Comments: The dish machine sanitizing rinse measured 0ppm chlorine. This machine has been impounded and cannot be used until a representative of this department has determined that the machine is functioning and providing a sanitizing rinse of at least 50ppm chlorine. Contact this office when repairs have been made.

The Person In Charge was educated as to the proper method for utilizing the 3-compartment sink to wash, rinse, and sanitize.

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, 114130(b), 114130.2, 114130.5, 114141)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

Inspector Comments: Several dead cockroaches were observed in the following locations: 1. Beneath the front counter below the ice bin 2. In the small storage room by the reach in cooler / prep area 3. Beneath the dry goods storage shelving 4. By the water heater Eliminate all evidence of cockroach infestation using approved methods.

Several fruit flies were observed by the floor sinks in the front area. Eliminate the fruit fly infestation using approved methods.

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

Inspector Comments: 1. Repair the front door to be self-closing. 2. Remove the fly swatter from the facility. Only use approved methods of pest control.

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

Inspector Comments: The person in charge did not know the required sanitizer concentration for manual warewashing. Ensure the Person In Charge is educated in all aspects of food safety.

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

Inspector Comments: A covered container of sushi was observed stored above avocado in the walk-in cooler. Ensure all raw potentially hazardous foods are stored below other food items.

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

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

Inspector Comments: The menu items at the front counter were observed to be uncovered. All food containers at the front area shall be covered when not in use.

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

Inspector Comments: 1. The use of the Autec rice flattener/former is under evaluation as it may not be a listed piece of equipment.
2. Replace the torn gasket of the reach-in cooler door beneath the soda machine.

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

Inspector Comments: Numerous pieces of food equipment were observed to be coated with grime and debris:
1. All unused equipment at the front area (unused fryer, grill, etc.)
2. All cooking equipment in the back area.
3. All handles to all coolers.
4. The rear hood filters.

Thoroughly clean all equipment surfaces of all equipment, including but not limited to:
1. Exterior surfaces
2. Interior surfaces
3. Legs
4. Between equipment

The Autec rice flattener/former is properly washed every evening. Ensure the unit is washed, rinsed, and sanitized every four hours.

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

<table>
<thead>
<tr>
<th>POINTS</th>
<th>0</th>
</tr>
</thead>
</table>

**Inspector Comments:**
1. A rice scoop was observed stored in water in the rear prep area. Store all in-use utensils in dry containers (to be replaced every four hours) or in water that is at least 135°F.
2. Cups without handles were observed to be used as scoops for numerous bulk food throughout the facility. Only use scoops with handles.
3. Discontinue storing cups immediately behind the dump sink at the front counter.

**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)

### 40. WIPING CLOTHS: PROPERLY USED AND STORED

<table>
<thead>
<tr>
<th>POINTS</th>
<th>0</th>
</tr>
</thead>
</table>

**Inspector Comments:** A sanitizer bucket was observed with cloths in it and measuring 0 ppm chlorine. Ensure the sanitizer level is maintained at an approved concentration.

**Violation Description:** Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

### 43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

<table>
<thead>
<tr>
<th>POINTS</th>
<th>0</th>
</tr>
</thead>
</table>

**Inspector Comments:** The men's restroom did not have toilet paper in the dispenser. Ensure the toilet paper is provided in the wall-mounted dispenser.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

### 44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

<table>
<thead>
<tr>
<th>POINTS</th>
<th>0</th>
</tr>
</thead>
</table>

**Inspector Comments:** Numerous pieces of unused equipment and items were observed stored in the facility. Remove all unused equipment.

**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

<table>
<thead>
<tr>
<th>POINTS</th>
<th>0</th>
</tr>
</thead>
</table>

**Inspector Comments:**
1. The base coving was observed to be detached from the wall in several locations. Ensure the base cove tiles are properly installed in a clean fashion and that the correct base coving tiles are being used. Ensure there are no gaps.
2. Eliminate all wall gaps beneath the counter in the front counter area.
3. Replace the cracked floor tile by the soda machine.

**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

<table>
<thead>
<tr>
<th>POINTS</th>
<th>0</th>
</tr>
</thead>
</table>

**Inspector Comments:**
1. Clean the accumulation of grime, dirt, and debris from all floor surfaces beneath shelving and equipment, particularly around equipment legs and at the floor/wall juncture.
2. Clean the heavy accumulation of mildew, mold, and food debris from all floor sinks and all piping that drains to the floor sinks.

**Violation Description:** Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)
48. LAST INSPECTION REPORT AVAILABLE

**Inspector Comments:** Ensure the previous inspection report is available at all times.

**Violation Description:** A copy of the most recent routine inspection report shall be made available upon request. (113725.1)

---

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

**Inspector Comments:** No food handler certificates were available at the time of the inspection. The person in charge stated that the employees do have the certifications. 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)

---

55. IMPOUND

**Inspector Comments:** The dish machine is impounded at this time as it is not properly sanitizing. The machine cannot be used until it has been repaired and a representative from this department has provided approval for use.

**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**

At this time, the facility has failed to meet the minimum health standards of the California Health and Safety Code (80=B). A reinspection has been set for one week (9/18/22). Ensure all violations listed on this report are corrected by this date in order to be re-scored. B card posted, do not move, remove, or block the placard to avoid penalty. A card removed. B card must remain posted until removed by a representative of this department.

If you have any questions, contact Shelley Wallevand at 951-358-5172.

This inspection was conducted in conjunction with Shelley Wallevand.

**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.
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 infiltration
• 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.”

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
5. AIR DRY all items on the drain board.

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<table>
<thead>
<tr>
<th>Food Type</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and Vegetables</td>
<td>135°F</td>
</tr>
<tr>
<td>Eggs</td>
<td>145°F</td>
</tr>
<tr>
<td>Single Piece Meat</td>
<td>145°F</td>
</tr>
<tr>
<td>Pooled Eggs</td>
<td>155°F</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>155°F</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F</td>
</tr>
<tr>
<td>Fish</td>
<td>145°F</td>
</tr>
<tr>
<td>Poultry and Stuffed Meat</td>
<td>165°F</td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

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

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.

PROPER FOOD THAWING METHODS

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

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
260 Waverly
Blythe, CA 92225
Phone 760-921-4090
Fax 760-921-5085

CORONA
2275 N Main St
Corona, CA 92882
Phone 951-273-9140
Fax 951-530-8319

HEMET
800 S Sanderson Ave #100
Hemet, CA 92545
Phone 951-706-2824
Fax 951-706-2879

INDIO
47-456 Arboa St #A
Indio, CA 92201
Phone 760-863-8267
Fax 760-863-8263

MURRIETA
30315 Technology Dr #250
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0245

PALM SPRINGS
545 S Palm Desert
Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

RIVERSIDE
4865 County Circle Rd #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017